

LUNCH

STARTERS

Calamari & Shrimp Carpaccio[†]
olive caper sauce, lemon confit

Butternut Squash Ravioli 🍴
sage butter sauce, crushed amaretto biscotti

Cannellini Bean & Swiss Chard Soup
chicken broth, beans, pasta, parmesan cheese

Carrot Vichyssoise 🍴
refreshing chilled carrot soup, toasted pumpkin seeds

Mixed Greens 🍴
choice of dressing

Seasonal Fresh Fruit Cup 🍴

SANDWICHES & BURGERS

Tuna Tartine Niçoise
*toasted country style bread, niçoise olives, aioli,
boston lettuce, toy box tomato, french fries*

Veal Parmigiana Burger
*provolone cheese, tomato sauce, basil pesto
smoked paprika fries*

MAIN COURSE SALADS

Niçoise Style Chef's Salad ♥
*baby greens, cherry tomato, french beans, new potato,
kalamata olives, Muscat grape seed vinaigrettefries*

Caesar Salad[†]
romaine, white anchovies, parmesan, rustic croutons

*served with your choice of grilled prawn,
norwegian salmon or chicken breast*

MAIN COURSES

Conchiglie alla Boscaiola ⊕

shell pasta with fresh mushrooms, tomatoes, green peas & ricotta

Seared Coral Bream Fillet Amandine

green beans, lemon butter sauce, toasted almonds

Herb marinated Turkey Breast

port wine gravy, green pea risotto

Vegetarian Bean Chili

served on baked potato, crispy tortilla chips

ALWAYS AVAILABLE

Assorted Crudités 🥬

tartar sauce

Chicken Consommé with Julienned Vegetables

Hamburger, Cheeseburger, All Beef Hot Dog

Steamed Vegetables, 🥬 French Fries, Steamed Rice

Seasonal Fresh Fruit Plate

Fromagerie ⊕

homemade chutney, artisan bread, dried fruits & nuts

DESSERTS

Dessert 1

Dessert 2

Dessert 3

Dessert 4 🍯

Today's Ice Cream or Sorbet

🥬 Vegetarian ❤️ Heart Healthy ⊕ Regional Specialty 🍯 No Sugar Added

†Consuming raw, raw-marinated or partially cooked meat, poultry, fish or eggs may increase your risk for food borne illness. Should you have any food allergies, please let your waiter know and we will be happy to assist.