



# Lunch

## Soup du jour

(Composed daily by the Chef) ~ 5 ~

## Today's Pasta Feature

Your server can describe today's creation ~ Market Price ~

### Grilled Caribbean Marlin with a Fresh Fruit Salsa •

Served on caramelized ginger infused sweet potato mash ~ 16 ~

### Chicken Paillard "Milanaise" ••

Egg and parmesan coated chicken scallopini, panfried and served on a Tuscan mushroom and green basil pesto risotto ~ 15 ~

### Willowgrove Hill Farm Pork Schnitzel

Panko crusted pork loin with a sweet pommery honey glaze, buttermilk mashed potatoes and fresh seasonal vegetables ~ 15 ~

### Monte Cristo "St. Louis Style" ••

Old classic with smoked ham, turkey and Swiss cheese, hot from the griddle with housemade cranberry-orange relish and hand cut fries ~ 12 ~

### East Coast Lobster Ravioli

With young leek, thermidor sauce, dry white wine and asiago cheese ~ 16 ~

### Hot from the Panini Press - Roast Prime Rib of Beef Dip ••

Shaved Beef, sweet maple mustard, caramelized onions, housemade potato chips and a rich beef gravy for dipping ~ 12 ~

### Malaysian Shrimp or Chicken Laksa (mild or spicy hot) •

A soul warming coconut-peanut infused soup with rice vermicelli, enoki mushrooms, tofu puffs, bean sprouts, snow peas and coriander ~ 12 ~

### Provimi Veal Liver ••

Pan-fried with sautéed onions, double smoked bacon, potato puree and a bouquet of fresh market vegetables ~ 15 ~

### Thai Sesame Noodle Shrimp Salad

Chilled egg noodles, carrots, capsicum, cucumber, water chestnuts, snow peas and a Asian ginger vinaigrette ~ 12 ~

### Hungarian Beef Goulash ••

Slow braised beef stew with aromatic herbs, sweet paprika and roma tomatoes, served with house made spaetzle, garden peas and carrot battons ~ 15 ~

For those who prefer gluten free meals, we are pleased to offer that option on the selections indicated. Please check with your server.

- Gluten free
- Gluten free preparation available