LUNCH PACKAGE I

(INCLUDES FRESHLY BAKED ROLLS)

– STARTER ——

SELECT ONE

CHEF'S SOUP OF THE DAY

minestrone -or- chicken noodle

HOUSE SALAD (\lor)

iceberg, romaine, tomato, carrot, red onion, cucumber, garlic croutons, balsamic vinaigrette



CHICKEN PICCATA

mashed potatoes, seasonal vegetable, lemon caper butter

PARMESAN CRUSTED COD

brown rice, lemon butter, seasonal vegetable

CHICKEN PARMESAN

mozzarella, parmigiano-reggiano, tomato basil sauce, linguine

POMODORO PASTA FLORENTINE (\vee)

pasta, pomodoro sauce, spinach & mushrooms

$\textbf{MIKE'S CHICKEN SALAD} \ (\texttt{GF})(\lor)$

grilled chicken, goat cheese, cranberry, apple, candied pecan, balsamic vinaigrette



VANILLA ICE CREAM

SALTED CARAMEL ICE CREAM

MANGO SORBET

– BEVERAGES

freshly brewed coffee & assorted hot tea

– ENHANCEMENTS ––––

CHEESECAKE OR FLOURLESS CHOCOLATE CAKE \$4 PER PERSON ADDITIONAL SIDES (SERVED FAMILY STYLE) \$4 PER PERSON

caramelized brussels sprouts, burgundy mushrooms, roasted potatoes, pasta pomodoro

LUNCH PACKAGE II

(INCLUDES FRESHLY BAKED ROLLS)

WEDGE SALAD~(GF)

baby iceberg, bacon danish blue cheese, tomato, cucumber, blue cheese dressing (ADD \$2)

STARTER SELECT ONE

CHEF'S SOUP OF THE DAY

minestrone chicken noodle



PARMESAN CRUSTED COD

brown rice, lemon butter, seasonal vegetable

CHICKEN PICCATA mashed potatoes, seasonal vegetable, lemon caper butter sauce

PREMIUM SALMON (GF) simply prepared, brown rice, seasonal vegetable

TWIN FILETS

mashed potatoes, seasonal vegetable, green peppercorn sauce

MIKE'S SALAD (GF)(V)

goat cheese, cranberry.

apple. candied pecan,

balsamic vinaigrette

POMODORO PASTA FLORENTINE

pasta, pomodoro sauce, spinach & mushrooms (V)

DITKA'S PORK CHOP (GF)

10 oz. cut, mashed potatoes, seasonal vegetable, cherry jus

FILET MIGNON

8 oz, center cut, mashed potatoes, seasonal vegetable, (ADD \$25)

DESSER SELECT TWO

FLOURLESS CHOCOLATE CAKE

chocolate ganache, raspberry sauce, whipped cream

CHEESECAKE

chef's seasonal selection

CREME BRULEE

tahitian vanilla custard, caramelized sugar

VANILLA ICE CREAM

BEVERAGES

freshly brewed coffee & assorted hot tea

ENHANCEMENTS

ADDITIONAL SIDES (SERVED FAMILY STYLE) \$4 PER PERSON

caramelized brussels sprouts, burgundy mushrooms,

roasted potatoes, pasta pomodoro

\$52 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE

(GF) Gluten Free (V) Vegetarian



\$86 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE (GF) Gluten Free (V) Vegetarian

FAMILY STYLE LUNCH

(INCLUDES FRESHLY BAKED ROLLS)

(minimum 10 people)



SELECT ONE (served plated to each guest)

HOUSE SALAD (\lor)

iceberg, romaine, tomato, carrot, red onion, cucumber, garlic crouton, balsamic vinaigrette

CLASSIC CAESAR SALAD

romaine, shaved parmesan, garlic croutons

 $\label{eq:mikes} \begin{tabular}{l} \mbox{Mike's salad} (V) (GF) (ADD $2) \end{tabular}$

goat cheese, cranberry, apple, candied pecan, balsamic vinaigrette

WEDGE SALAD (GF) (ADD \$3)

baby iceberg, danish blue cheese, bacon, red onion, tomato, cucumber, blue cheese dressing



SELECT TWO

CHICKEN PICATTA

lemon caper butter sauce lemon butter

PARMESAN CRUSTED COD | DITKA'S PORK CHOP

cherry jus (GF)

FILET MEDALLIONS

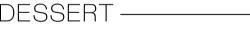
green peppercorn sauce (ADD \$9 per person)

SIDE DISHES

SELECT TWO

MASHED YUKON GOLD POTATOES BROWN RICE ROASTED SEASONAL VEGETABLE

BURGUNDY MUSHROOMS PASTA POMODORO



SELECT ONE

CHEESECAKE

chef's seasonal selection

FLOURLESS CHOCOALTE CAKE

chocolate ganache, raspberry sauce, whipped cream

BEVERAGES

freshly brewed coffee & assorted hot teas

\$52 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE (GF) Gluten Free (V) Vegetarian