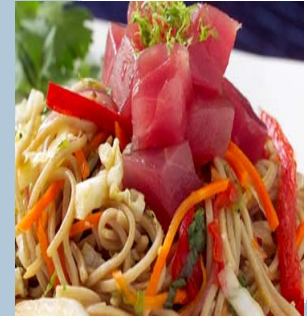


LUNCH MENU

All entrées are served with Three leaf Salad or soup, Choice of potato or rice & seasonal vegetables coffee or tea, & chef's choice dessert.



APPETIZERS

Three Leaf House Salad or Your Choice of Soup
The following upgraded appetizers are available for a \$1.95 surcharge:

Spinach Salad

Feta Cheese, Walnuts, Marinated Red Onions

Classic Caesar Salad

Tender Romaine Spears, Herb Focaccia Croutons, Parmesan
Topped with a Roasted Garlic Dressing.

Summer Salad

Spinach, Strawberries, Bean Sprouts, Creamy garlic Dressing.

Roasted Corn Chowder

Roasted corn, mixed aromatic vegetables,
southwestern broth, and crème fraîche

Carrot Ginger Bisque with Scallions & Candied Ginger

Classic carrot soup with a sweet twist.

Provençal Vegetable Soup

Classic French soup with Aromatic Root Vegetables served with Crispy Tomato &
Garlic Crouton

ENTRÉES

(Served plated)

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| Potato Crusted Salmon | \$16.25 |
| With corn & red pepper relish | |
| Beef Stroganoff | \$14.95 |
| Slowly Simmered Beef in a Red Wine Mushroom Sauce & Finished With Sour Cream Served with Your Choice of Egg Fried Noodles or Rice | |
| Herb Crusted Chicken | \$15.50 |
| Chicken Breast Dipped in Butter and Tossed with Mixed Herbs & Bread Crumbs, Broiled, and Served with a Champagne Sauce. | |
| Cheese Tortellini with Broccoli | \$13.75 |
| Freshly Made Cheese Tortellini in a White Wine Sauce with Fresh Broccoli | |
| Lasagna (Minimum of 12 persons) | \$13.95 |
| Your Choice of Vegetarian or Meat Lasagna | |
| Manicotti | \$14.95 |
| Pasta Stuffed with Ricotta Cheese & Spinach & Served with a Tomato Sauce | |
| Asian Chicken Stir-fry | \$14.75 |
| Grilled chicken breast with fresh mixed vegetables served with rice or Chinese noodles. | |
| Poached Atlantic Salmon | \$15.95 |
| Served with a Honey Mustard or Lobster Sauce | |
| South American Tilapia | \$15.95 |
| Baked & Drizzled with a Lemon Caper Butter | |
| Stuffed Roast Pork Loin | \$14.95 |
| A Slow Roasted Loin of Pork Served with a Dijon Rosemary Sauce | |
| Roast Beef au Jus | \$15.95 |
| Roast Beef Topped with Natural Juices and Horseradish | |
| Beef Creole | \$14.95 |
| Tender Pieces of Beef Served with a Variety of Sweet Peppers over Rice Choice of Either Chicken or Beef Stir Fry Served with Egg Fried Rice | |

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| Roasted 1/4 Chicken Breast | \$14.50 |
| With Choice of: Chasseur Sauce, Mixed Peppercorn Sauce or Honey Rosemary Glaze | |
| Teriyaki Chicken | \$14.50 |
| Grilled Boneless Chicken Breast Marinated in Teriyaki Sauce | |
| Lemon Chicken | \$15.95 |
| Grilled Chicken Breast with the Zest of Fresh Lemon & Parsley Sauce | |
| Chicken Parmigiana | \$16.75 |
| Pan-Fried Breaded Chicken Breasts with Spicy Tomato Sauce & Topped with a Delicate Blend of Cheeses | |
| Chicken Cordon Bleu | \$15.75 |
| A Chicken Breast Stuffed with Ham & Swiss Cheese & Rolled in Bread Crumbs | |
| Chicken Pesto Penne | \$13.95 |
| Grilled Boneless Breast of Chicken Served with Penne Noodles in a Creamy Pesto Sauce | |
| Individual Quiche with Garden Salad | \$13.50 |
| Your Choice of Either Broccoli & Cheese or Lorraine | |

ACCOMPLIMENTS

Choice of 2 sides

Roasted Garlic Mashed
 Rosemary Roasted Potatoes
 Chile Scalloped Potatoes
 Parisienne
 Baked Potato with chives
 Broccoli Spears
 Maple Glazed Baby Carrots
 Peas & Mushrooms
 Seasonal Vegetables
 Broiled Tomato with Pesto
 Medley Mix
 Rice Pilaf
 Spanish Rice
 Wild Rice Blend

**** Prices are for Monday- Friday between 11:00am – 2:00pm only.
 Additional 25% for Saturday or Sunday .**

These prices do not include 15% Service Charge or applicable taxes. Room rental charges may apply. Prices are subject to change without notice.