

## Lunch Entrees

*Apricot Chicken (Tender chicken breast marinated and basted with apricot glaze)..... \$15.00 per person*

*Lemon Herb Baked Chicken (Chicken pieces rubbed with fresh herbs and lemon juice baked to perfection)..... \$15.00 per person*

*Beef/ Chicken Stir –Fry (With oriental vegetables served over rice).... \$16.00 per person*

*Beef Stoganoff (Traditional dish with beef, mushrooms, sherry wine and cream sauce) ..... \$16.95 per person*

*Homemade Meatloaf (Ground beef or turkey mixed with Chef John's favorite ingredients and served with creamy garlic mashed potatoes and homemade gravy)..... \$14.95 per person*

*French Quarter Jambalaya (Chicken, shrimp, crab and turkey sausage with peppers, onions and tomatoes over fluffy rice)..... \$16.50 per person*

*Rainbow Rotini Pasta (Tossed with diced chicken in a creamy Alfredo Sauce and served with garlic bread)(substitute shrimp for \$2.00 more) \$14.95 per person*

*Pasta Primavera ..... \$14.95 per person*

*Vegetable Lasagna (Fresh vegetables with alfredo or marinara sauce, served with garlic bread).... \$14.95 per person*

*Creole Catfish (Catfish generously coated with Cajun rub and baked to perfection. Served with cajun rice)..... \$15.95 per person*

*Chicken Divan (Chicken breast on a layer of broccoli with a rich veloute' sauce and a hint of curry. Served with saffron rice)..... \$16.95 per person*

*Linguine (with white or red clam sauce) ..... \$15.00 per person*

*Chicken Breast and Stuffing (Boneless chicken breast on a bed of rich cornbread stuffing, served with mashed potatoes and gravy) ..... \$16.95 per person*

*Entrees include freshly baked rolls and butter, house salad, vegetable and starch, regular and decaffeinated coffee and hot water for tea.*

*(All prices are subject to 6% Sales Tax and 18% Gratuity)*