

# Lunch Menu

*Three course lunch with price based on the entrée selection*

## FIRST COURSE

*(Please select one)*

### SOUP DU JOUR

#### POTATO AND LEEK SOUP

Julienne of smoked salmon and chives

*(Served Hot or Cold)*

#### LOBSTER MINESTRONE SOUP

#### PLUM TOMATO BISQUE

Rustic basil Parmesan croutons

#### MEDITERRANEAN SALAD

Fennel, olives, artichokes, roasted peppers, feta in a radicchio cup

#### ORECCHIETTE PASTA SALAD

Broccolini florets, toasted almonds, and truffle vinaigrette

#### CLASSIC CAESAR SALAD

#### UNION LEAGUE HOUSE SALAD

## ENTRÉES

*(Please select one)*

### CATCH OF THE DAY

Chef's inspiration of our fresh fish \$32

#### SAUTÉED CHICKEN PICCATA

Wild mushroom risotto, lemon caper jus \$32

#### GRILLED CHICKEN BREAST DIABLO

Diablo sauce, savory potato gratin and broccolini \$32

#### WHOLE ROASTED STUFFED BONELESS CHICKEN LEG

Sweet potato purée, mushroom duxelles, Swiss chard and a thyme reduction \$32

#### SAUTÉED JAIL ISLAND SALMON FILET

Fennel flavored whipped potatoes, haricot vert, and tomato coulis \$38

#### JUMBO SEA SCALLOP AND SHRIMP RAGOUT

Jasmine rice, Napa cabbage, and ginger curry sauce \$38

#### GRILLED SWORDFISH STEAK

Roasted red bliss potatoes, wilted spinach, and salmis sauce \$38

# Lunch Menu Continued...

## ENTRÉES CONTINUED...

*(Please select one)*

### SAUTÉED UNION LEAGUE CRAB CAKE

Fingerling potatoes, garlic green beans, and champagne mustard sauce \$38

### THREE CHEESE RAVIOLI

Ratatouille style vegetables and savory beef bolognese \$32

### ROASTED PETITE FILET MIGNON

Butternut squash gratin, sautéed spinach, and red wine sauce \$38

### BRAISED BEEF SHORT RIBS

Soft Parmesan polenta, asparagus tips, and natural reduction \$38

### GRILLED BONE-IN PORK CHOP

Potato and golden raisin purée, French carrots, and ginger apple cider sauce \$38

### EGGPLANT NAPOLEON

Spinach, herb cheese and tomato olive sauce \$28

### TRADITIONAL MEATLOAF

Whipped potatoes, broccoli, and mushroom gravy \$28

### CHEF'S SALAD

Mixed greens, julienne strips of ham, turkey and Swiss cheese, chopped red onion, tomato and hard boiled eggs, with house dressing \$28

### COBB SALAD

Bacon, avocado, chicken, tomato, egg and Roquefort cheese \$28

### HOMEMADE QUICHE (MEAT OR VEGETARIAN)

Mixed green salad \$28

## DESSERTS

*(Please select one)*

### CHOCOLATE AND BLOND BROWNIES

### LEMON SORBET WITH COOKIE GARNISH

### RICE PUDDING

### COCONUT MACAROONS DRIZZLED WITH CHOCOLATE

### APPLE COBBLER WITH VANILLA CRÈME ANGLAISE

### NEW YORK STYLE CHEESE CAKE

### CHOCOLATE PECAN PIE WITH CHOCOLATE COGNAC SAUCE

*Iced Tea, Hot Tea and Coffee are Included*

*All Prices are subject to a 20% Service Charge and 8% Sales Tax*