



## **DINNER MENU – SPRING 2018**

*By Executive Chef Daniel J. Cleary*

**TUESDAY – SATURDAY**

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### **SANDWICHES**

#### **Classic Cheeseburger or Grilled Chicken Sandwich \$8.75**

*Half pound Angus burger or chicken breast grilled and topped with lettuce, tomato, red onion, and choice of American, Cheddar or Swiss cheese. Served with choice of French fries, sweet potato fries, or coleslaw.*

#### **Smoked Turkey and Avocado Wrap \$8.50**

*Sliced turkey, avocado, mixed greens, Swiss cheese, tomatoes and Chipotle mayo wrapped in a flour tortilla and served with coleslaw.*

### **SALADS**

#### **Soup and Salad \$6.75**

*Mixed green salad with your choice of Ranch, Bleu cheese, or Caesar dressing served with a cup of soup.  
\*\*ask server for Soup of the Day*

#### **Chef Salad \$9.75**

*Sliced ham, turkey, cheddar cheese, Swiss cheese, celery, egg and tomatoes served over mixed greens with a lemon wedge and garlic toast. Choice of Dressings: Ranch, Bleu cheese, Caesar*

#### **Luzette House Salad \$8.50**

*Mixed greens served with tomatoes and asparagus tips tossed in a citrus vinaigrette.*

#### **Grilled Chicken and Strawberry Salad \$9.95**

*Grilled chicken, strawberries, blueberries, bleu cheese, onion and candied walnuts served over mixed field greens and tossed in our strawberry dressing.*



### **EARLY BIRD ENTREE SPECIAL: 5:00-5:45pm**

#### **Bacon and Bleu Sirloin \$7.95**

*6 oz. center cut sirloin steak with bacon and bleu cheese served with seasonal vegetables and roasted potatoes.*



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## ENTRÉES

*All entrées are served with soup or salad.  
Entrées (excluding pasta) also include fresh vegetable of the day.*

### **Chicken Cordon Bleu \$12.50**

*Breaded chicken stuffed with ham and Swiss cheese served with rice pilaf and curry sauce*

### **Strip Steak \$15.00**

*Strip steak sous vide and then pan seared served with scalloped potatoes*

### **Oscar Pork Medallions \$14.50**

*Pan-seared pork medallions topped with crabmeat, asparagus and béarnaise sauce*

### **Tarragon Brook Trout \$13.50**

*Seared brook trout with tarragon sauce served with red beets, creamy parmesan risotto and pea puree*

### **Salmon with Sweet Chili Sauce \$13.50**

*Sous vide salmon, pan seared and served with rice pilaf and a sweet chili sauce*

### **Seared Sea Scallops \$15.00**

*Pan-seared sea scallops served with creamy parmesan risotto*

## PASTAS

### **Shrimp Scampi \$14.00**

*Shrimp cooked in garlic cream sauce with lemon and tomato served over linguine*

### **Chicken and Mushroom Linguine \$13.50**

*Chicken, tomato and wild mushrooms in a parmigiana cream sauce served over linguine*

## DESSERTS

**Ice Cream:** choice of vanilla, caramel or mint chocolate chip **\$3.50**

**Fresh Baked Brownie:** with choice of vanilla, caramel or mint chocolate chip ice cream **\$3.95**