



# Garden Grille



## LUNCH

### **SOUP DU JOUR**

### **CAESAR SALAD**

CRISP HEARTS OF ROMAINE TOSSED IN CAESAR DRESSING TOPPED WITH HERBED CROUTONS & SHAVED PARMESAN

### **HOUSE SALAD**

MIXED GREENS, TOMATO, CUCUMBER & ONION WITH CHOICE OF DRESSING

### **SLICED VINE RIPENED TOMATO PLATE**

FRESH BASIL BALSAMIC GLAZE AND EXTRA VIRGIN OLIVE OIL

## MAIN COURSE

### **EDGHILL VERY BERRY SALAD**

CHOPPED BOSTON LETTUCE & RADICCHIO, STRAWBERRIES, BLUEBERRIES, RASPBERRIES, & CANDIED WALNUTS  
RASPBERRY DRESSING  
CHOICE OF GRILLED CHICKEN OR GRILLED SALMON

### **SESAME STIR FRIED CHICKEN**

BROCCOLI, PEPPER & ONION IN A GINGER SESAME SAUCE OVER STEAMED WHITE RICE

### **NEW ENGLAND FRIED SHRIMP PLATE**

SHOESTRING POTATOES, TARTAR SAUCE

### **GRILLED BEEF SHERRY BURGER**

ANGUS STEAKHOUSE BURGER, SHERRY GLAZED MUSHROOMS & SWISS, LETTUCE, TOMATO & ONION

### **FRESH SPINACH FETA & TOMATO OMELET**

SERVED WITH YUKON GOLD HOME FRIES

### **GRILLED CORNED BEEF RUEBEN**

SAUERKRAUT, 1000 ISLE DRESSING & SWISS CHEESE ON MARBLE RYE BREAD

### **GRILLED CAESAR CHICKEN CAESAR WRAP**

ROMAINE LETTUCE, PLUM TOMATO, CAESAR AIOLI & FRENCH FRIES

### **SIDES**

COLE SLAW  
ONION RINGS  
FRENCH FRIES  
SWEET POTATO FRIES

WEEK 4  
MONDAY THROUGH SATURDAY  
APRIL 28<sup>TH</sup> TO MAY 3<sup>RD</sup>