



## 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

### EDGEHILL 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 REUBEN

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

### GRILLED 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

MARCH 30<sup>TH</sup> TO APRIL 4<sup>TH</sup>