



— TUSCAN WINE ROOM LUNCH MENU —

— ENTRÉES —

GRILLED CHICKEN SANDWICH

with Lettuce, Tomato, Basil Pesto Aioli & Provolone,
Served with Homemade Potato Salad
& Fresh Seasonal Fruit
\$11.00

CLASSIC CAESAR SALAD

with Homemade Croutons & Parmesan Cheese
with Grilled Chicken \$11.00
with Grilled Salmon \$13.00

DELI SANDWICH OR WRAP OF YOUR CHOICE

Served with Pasta Salad du Jour, Fresh Seasonal Fruit
& Pumpkin Cream Cheese Tea Bread
\$12.00

HALF CHICKEN SALAD SANDWICH & HALF CLUB SANDWICH

Served with Pasta Salad with Pesto,
Fresh Seasonal Fruit & Apple Crumb Cake
\$12.00

QUICHE LORRAINE WITH HAM & PARMESAN OR GRILLED VEGETABLE QUICHE

Served with Marinated Asparagus,
Mixed Seasonal Greens & a Fresh Baked Roll
\$12.00

WARM CHICKEN SALAD

with Water Chestnuts, Almonds, Parmesan & Cheddar,
Topped with Potato Chips & Served with
Mixed Seasonal Greens & a Homemade Muffin
\$12.00

CHEF DOUG'S SIGNATURE SALAD

Mixed Seasonal Greens with Classic Roasted Potatoes,
Grilled French Green Beans & Balsamic Vinaigrette
with Grilled Chicken \$12.00
with Grilled Salmon \$14.00

CLASSIC BEEF OR VEGETARIAN LASAGNE
with a Homemade Garlic Knotted Roll & Italian Salad
\$13.00

CHICKEN & ASPARAGUS CREPES

with a Light Cheddar Cheese Sauce,
Served with Mixed Seasonal Greens
& an Italian Broiled Tomato
\$14.00

CHICKEN SALAD OR TUNA SALAD PLATE

Served with Pasta Salad du Jour, Fresh Seasonal Fruit,
Marinated French Green Beans
& Fresh Raspberry Crumb Cake
\$14.00

CHICKEN PICATTA

with Lemon Sauce, Marinated Artichokes & Capers,
Served with Mixed Seasonal Greens
\$16.00

GRILLED BALSAMIC CHICKEN

Served with Pineapple Relish, Basmati Rice,
Fresh Seasonal Vegetables, Mixed Seasonal Greens
& a Fresh Baked Roll
\$16.00

PECAN-ENCRUSTED PORK TENDERLOIN

with Sesame Aioli, Served with
Classic Roasted Potatoes, Fresh Seasonal Vegetables,
Mixed Seasonal Greens & a Fresh Baked Roll
\$16.00

FRENCH TOAST CASSEROLE

with Pecans & Raisins, Served with
Grilled Ham Steak, Assorted Breakfast Breads,
Fresh Seasonal Fruit, Coffee & Juice
\$12.00

SAUSAGE & EGG CASSEROLE

Served with Fresh Seasonal Fruit,
Assorted Breakfast Breads, Coffee & Juice
\$12.00



– TUSCAN WINE ROOM LUNCH MENU –

Continued

– DESSERTS –

JUST RENNIE'S SIGNATURE COOKIE & COOKIE BAR PLATTER

\$3.00 per person

KEY LIME TARTLET & PECAN TORTE WITH CHOCOLATE GANACHE

\$4.00

ANGEL FOOD SPONGE CAKE

with Marinated Strawberries

\$5.00

CHOCOLATE CAKE

with Cream Cheese Icing

\$5.00

CLASSIC CREAMY CHEESECAKE

\$5.00

DOUBLE CHOCOLATE CHUNK HOT FUDGE BROWNIE SUNDAE

\$5.00

LEMON CAKE

with Blueberry Compote

\$5.00

VANILLA ICE CREAM LOAF

with Belgian Chocolate Ganache Sauce

\$5.00

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Iced Tea included

Room charge

\$125.00

Food & beverage minimum

\$300.00

20% service charge + 7% sales tax + 1% food tax additional

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