



LUNCH SELECTIONS

Salads

Balsamic Chopped Salad

Mixed Greens, Jicama, Tomato, Cucumber, Garbonzo Beans, Red Onion, Garlic Croutons, and Diced Chicken in our House Balsamic Salad

Oriental Ginger Chicken Salad

Chopped Greens, Wontons, Almonds, Mandarin Oranges, Green Onion, with a Sesame Ginger Dressing and Topped with Soy Marinated Chicken

Blackened Chicken Caesar Salad

Seared Chicken Breast atop our Fabulous Tossed Caesar Salad

Nicoise Salad

Baby Leaf Lettuce, Poached French Beans, Red Potato, Boiled Egg, Bermuda Onion, Heirloom Tomato, Seared Ahi Tuna, and Kalamata Olives, Served with Lemon Vinaigrette

Provence Cobb Salad

Seasonal Greens with Diced Turkey, Smoked Bacon, Avocado, Gorgonzola Cheese, Tomato, Diced Egg, and Cucumber

Sandwiches Served with Pasta Salad

California Chile Crusted Chicken Sandwich

Chile Crusted Chicken Breast Sandwich with Green Leaf Lettuce, Bermuda Onion, Roma Tomato, Chopped Olives, and Provolone Cheese on a Grilled Focaccia Bread

Westlake Club Sandwich

Oven-Roasted Turkey, Smoked Bacon, Avocado, Lettuce, Tomato, and Mayonnaise on Traditional or Toasted Whole Wheat Roll

Grilled Vegetable Sandwich

A Variety of Seasonal Grilled Vegetables, Fresh Sprouts, Lettuce, Tomato, Avocado, and Italian Dressing with Melted Provolone on a Fresh Baked Herb Roll

Black Angus French Dip

Tender Roasted, Shaved Roast Angus Beef Served with Fire-Roasted Onion au Jus, and Seasoned Frites

Pastas

Chicken Tortellini

With Sundried Tomatoes, Fresh Basil, Garlic, Cream, and Fresh Sage

Fettuccini with Pollo or Shrimp

Pea Pods, Carrots, Zucchini, Oregano, Grated Parmesan with White Wine, Cream Parsley and Topped with Grilled Chicken

Capellini Alio Olio ala Sundried

With Sundried Tomatoes, Fresh Basil, Pinenuts, Olive Oil, Roasted Garlic and Topped with Fresh Greek Feta Cheese and Chopped Olives



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Pizza

Three-Cheese Pizza

Thin Crusted with Spicy Tomato Sauce, with Essence of Roasted Garlic Topped with Mozzarella, Provolone and Parmesan

Pollo Pizza Rostadoro

Smoked Mozzarella, Roasted Chicken Breast, Caramelized Onions, Oven-Dried Tomato and Fresh Basil

Chicken

Chicken Scaloppini

With Garlic, Herbs, Capers, Mushrooms, Artichokes, Fresh Lemon and White Wine, Served with Parmesan Risotto

Chicken with Roasted Peppers

Sautéed Breast with Peppers, Shallots, Garlic, Paprika, Fennel, and Fresh Cream with Roasted Garlic Mashed Potatoes

Beef

Char-Grilled Petit Filet

With Sautéed Prawns, White Wine, Garlic, Lemon, Fresh Herb Butter with Roasted Potato

Pan-Seared Filet Mignon

With Grilled Wild Mushrooms, Minced Smoked Bacon and Fresh Scallions, Dusted with Cracked Pepper and Served with Garlic Whipped Potato

Seafood

Char-Grilled Atlantic Salmon

With a Lemon Chile Aoli Sauce with Herbed Risotto and Vegetables

Seared Filet of Whitefish

With Chardonnay Wine, Shallots, Tomatoes, Lemon, Capers, Olives, Parsley Sauce and Served with Wild Mushroom Risotto

Sesame-Crusted Ahi Tuna

With Sesame Seaweed Salad and Wasabi Infused Potatoes

*All Plated Lunches served with Mixed Green Salad or Tossed Caesar Salad,
Assorted Rolls, Creamy Butter
and Fresh Brewed Coffee, Hot & Iced Tea*

2 Course Plated Lunch price \$26.95 per person

(Choice of one Salad)

3 Course Plated Lunch price \$32.95 per person

(Salad and Dessert)

20% service fee and 8.25% sales tax added to all food and beverage. Subject to change .01/07