

Lunch

Includes warm rolls & butter, coffee, tea and iced tea

Salad

Please select one:

Classic Caesar Salad Chinese Chicken Salad with Mandarins and Crispy Noodles California Sportsmen's Salad (Mesclun Greens, Tomatoes & Shredded Carrots)

The Classic Iceberg Wedge (Blue Cheese or other choice of Dressing, Must be Pre-Dressed)

Main Course

All entrees are served with Seasonal Vegetables, and choice of: Garlic Mashed Potatoes, Rosemary Red Skin Potatoes or Rice Pilaf

Please select one entrée:

In the event that multiple entrées are chosen, all will be charged at the higher price.

Pan-Roasted Chicken with choice of Sauce: Lemon Herb, Marsala, Picatta or Mushroom Ragout

Rollatini of Chicken Breast Mozzarella

Grilled Salmon with a Dill OR Citrus Sauce

Chef Marcos' Meatloaf with Applewood-Smoked Bacon and Port Wine Sauce

Boneless Short Ribs Braised in Red Wine

Sliced Tri Tip with Mushroom Sauce

Bistro Steak with Bleu Cheese Butter and Bordelaise

Lighter Entrées

2 Course Meal: No Starter Salad

Please select one:

Housemade Spinach and Veggie Lasagna Roll, Sauteed Spinach, Marinara Antipasto with Tomato, Garbanzos, Provolone, Olives, Salami, Red Wine Vinaigrette Classic Cobb Salad with Choice of Bleu Cheese, Ranch or Balsamic vinaigrette Grilled Chicken Caesar Salad

Grilled Shrimp Salad, Cilantro, Lime, Garlic, Red Onion, Avocado, Lemon Vinaigrette

Grilled Chicken Penne Pasta with Sundried Tomato, Artichokes, Garlic, Olive oil (Maximum of 70 guest)

Desserts

Please select one:

Chocolate, Vanilla or Dulce de Leche Ice Cream Topped with a Wafer Cookie

The Lodge Bread Pudding

Chocolate Blackout Cake *or* Mango Mousse Cake Raspberry Sauce and Fresh Berries

Classic Apple Tart Tatin *or* New York Cheesecake
With Berry Coulis

Served warm with Vanilla Bean Crème Anglaise
Room set-up fees may apply. Prices subject to change without notice.
All Menu Prices subject to 20% service charge and applicable sales tax.

