



Served Luncheon Selections

All Luncheon Entrees include a Salad, Chef's Selection of Fresh Vegetables, Chef's Selection of Starch, Freshly Baked Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea and Dessert

Lunch Salads

Mixed Greens Salad

Mix of Romaine Hearts, Radicchio with Grape Tomatoes, Cucumbers slices and shredded Carrots

Traditional Caesar Salad

Crisp hearts of Romaine, Herbed Croutons with freshly grated Parmesan Cheese

(add \$1.00 per person)

Granny Smith Apple Salad

Mixed Greens tossed with Granny Smith Apples, Toasted Walnuts, smoked Gouda Cheese and Citrus Emulsion

(add \$1.00 per person)

Entrees

(Choice of two pre-ordered)

Chicken Francaise

Egg Battered Boneless Breast of Chicken served over Angel Hair Pasta with a White Wine Buerre Blanc

\$16.95 per person

Spinach & Cheese Stuffed Chicken Breast

Boneless Breast of Chicken stuffed with Spinach and Jack Cheese, accompanied with a Cream Sauce

\$16.95 per person

Galen Hall Bistro Tenders

Grilled To perfection than topped with rich mushroom gravy.

\$16.95 per person

Filet of Flounder

Fresh Filet of Flounder served with a Lemon Butter and wine sauce

\$16.95 per person

Honey Mustard Salmon

Broiled Salmon Filet Topped with a honey mustard sauce

\$17.95 per person

Prosciutto Stuffed Chicken Breast

Boneless Breast of Chicken stuffed with Prosciutto and Provolone Cheese with a Cream Sauce

\$17.95 per person

Grilled New York Strip Steak

7 oz. Grilled New York Strip Steak with Sautéed Mushrooms

\$18.95 per person

Petit Filet Mignon

5oz. Petite Filet Mignon served Medium

\$20.95 per person

(Add Lump Crab Meat for \$2.50 per person)

~Desserts~

Chocolate Fudge Torte

Carrot Cake

Triple Chocolate Cake

Traditional Cheese Cake with Marinated Strawberries

Chocolate Mousse with Raspberry Flavored Whipped Cream

Strawberry Shortcake

Seasonal Fresh Fruit Cup

Apple Crisp ala mode

20 % Service Charge and 6% State Sales Tax will be added to all menu prices