

Plated Menu

Two Course Lunch Selection: Includes Iced Water and Iced Tea
Choice of Entrée, Fresh Rolls with Butter and Fruit Cup

Three Course Dinner Selection: Includes DuBuque Blend Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Fresh Rolls with Butter
Choice of Salad, Entrée and Dessert

If multiple entrée is selected, the highest price item will be priced for all.

***Selection limited to two protein and one vegetarian entree*

Salad Selection (Please select one)

Garden Green Salad

Mixed Greens, Tomatoes, Cucumbers, Carrots, Balsamic Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Parmesan cheese, Croutons Tossed with Classic Caesar Dressing

Mediterranean Salad

Mixed Greens tossed with Kalamata Olives, Feta Cheese, Roasted Artichoke and Tomatoes with Red Wine Vinaigrette

Main Course

Grilled Prime Strip Loin | \$31/\$35

Pan-Fried Cauliflower, Charred Onions, Shiitake Mushroom Reduction, Brown Butter Asparagus, Cured Olive and Anchovy Sauce

Roasted Beef Tenderloin | \$32/ \$36

Sautéed Wild Mushrooms, Potato Gratin, Cream Spinach, Roasted Carrots






Roasted Stuffed Chicken Breast | \$26/\$30

Burger's Country Ham, Sautéed Spinach and Fontina cheese
Roasted Root Vegetables and Cauliflower Mash

Grilled Chicken Breast | \$25/\$28

With Roasted Garlic, Rosemary and White Wine Sauce
Sautéed Shaved Brussels Sprouts & Herb Roasted Potatoes

All prices are subject to applicable service charge & city sales tax.

Dietary Symbols indicate:  -Vegan,  - Contains Nuts,  - Does not contain Gluten,  - Dairy Free,  - Does not contain milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, or Soy

Grilled Salmon  | **\$28/\$32**

With Lemon & Dill Butter Sauce
Chefs Choice Starch and Vegetable

Roasted Pumpkin and Coconut Curry   | **\$24/\$28**

Steamed Basmati Rice and Asian Vegetable


Stone-Ground Heirloom Polenta with Braised Wild Mushrooms  | **\$25/\$29**



Stewed Lentils with Tomatoes and Braised Greens

Mediterranean Plate  | **\$25/\$29**

Crispy Falafel with Tahini Sauce and Israeli Salad,
Charred Eggplant, Pickled Onions, Hummus and Grilled Flatbread

Dessert Selection (Please choose one):

Key Lime Pie 






Chocolate Mousse with Toasted Almonds  

Lemon Blueberry Tart

New Style Cheesecake

Flourless Chocolate Cake 

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