



**Garden
Grille**



LUNCH

SOUP DU JOUR

CAESAR SALAD

CRISP HEARTS OF ROMAINE TOSSED IN CAESAR DRESSING TOPPED WITH HERBED CROUTONS & SHAVED PARMESAN

HOUSE SALAD

MIXED GREENS, TOMATO, CUCUMBER & ONION WITH CHOICE OF DRESSING

SLICED VINE RIPENED TOMATO PLATE

FRESH BASIL BALSAMIC GLAZE AND EXTRA VIRGIN OLIVE OIL

MAIN COURSE

EDGHILL VERY BERRY SALAD

CHOPPED BOSTON LETTUCE & RADICCHIO, STRAWBERRIES, BLUEBERRIES, RASPBERRIES, & CANDIED WALNUTS
RASPBERRY DRESSING
CHOICE OF GRILLED CHICKEN OR GRILLED SALMON

SESAME STIR FRIED CHICKEN

BROCCOLI, PEPPER & ONION IN A GINGER SESAME SAUCE OVER STEAMED WHITE RICE

NEW ENGLAND FRIED SHRIMP PLATE

SHOESTRING POTATOES, TARTAR SAUCE

GRILLED BEEF SHERRY BURGER

ANGUS STEAKHOUSE BURGER, SHERRY GLAZED MUSHROOMS & SWISS, LETTUCE, TOMATO & ONION

FRESH SPINACH FETA & TOMATO OMELET

SERVED WITH YUKON GOLD HOME FRIES

GRILLED CORNED BEEF RUEBEN

SAUERKRAUT, 1000 ISLE DRESSING & SWISS CHEESE ON MARBLE RYE BREAD

GRILLED CAESAR CHICKEN CAESAR WRAP

ROMAINE LETTUCE, PLUM TOMATO, CAESAR AIOLI & FRENCH FRIES

SALAD PLATTERS

EGG SALAD
CHICKEN SALAD
ALBACORE TUNA SALAD

WEEK 4

MONDAY – SATURDAY

SEPTEMBER 16TH TO SEPTEMBER 21ST