

## LUNCH

### SOUPS and STARTERS

Gumbo with Steamed Rice  
Cup Bowl

Chilled Avocado Soup  
Cup Bowl:

Traditional Smoked Salmon  
Capers, Red Onion, & Crème Fraiche

Gulf Shrimp Cocktail  
Cocktail & Remoulade Sauce

Mixed Green Salad Tossed with Your Choice of Dressing 5.50 \*

### MAIN COURSES

Chopped Vegetable Salad  
Baby Lettuces, Hearts of Palm, Tomato, Green Beans, Artichoke Hearts, Black Olives,  
Cucumber, Corn, Radishes and Red Peppers with Vermont Cheddar Dressing

Grilled Kobe Skirt Steak Salad  
With Avocado, Goat Cheese Croutons, Potatoes, French Beans and Tomato Vinaigrette

Pecan Crusted Chicken Salad  
Strips of Pecan Crusted Chicken over Mixed Greens with Peach Fritters and Honey  
Mustard Vinaigrette

Lobster Cobb Salad  
Maine Lobster, Baby Lettuces, Bacon, Boiled Egg, Avocado, Tomato, White Cheddar  
and Tarragon Ranch Dressing

Hearts of Romaine Chicken "Caesar"  
With Grilled Chicken, Parmesan Croutons and Creamy Caesar Dressing  
Grilled Shrimp Caesar add 4.00

Grilled Salmon Club Sandwich  
Medallions of Grilled Salmon, Bacon, Lettuce and Tomato

Steak and Eggs "Benedict"  
Filet Mignon on English Muffins, Poached Eggs and Béarnaise Sauce

Pan Seared Peppered Salmon Fillet  
Lemon Risotto, Sautéed Spinach & Grape Tomatoes

HRC Jumbo Lump Crab Cakes  
Served with Sautéed Spinach and Creole Mustard Sauce

Chicken Breast Milanese  
Breaded Chicken Breast Topped with Fontina Cheese & Mushrooms