

## A LUNCHEON AT THE INN

*served with soup du jour as first course*

### **Grilled Chicken Caesar**

crisp romaine lettuce tossed with Caesar dressing, aged Parmesan, grilled chicken, Kalamata olives, and croutons

### **Roycroft Cobb Salad**

with egg, bacon, Gorgonzola cheese, avocado, grilled chicken and basil dressing

*served with house salad as first course*

### **Craftsman Quiche**

First Light Creamery cheddar & brocolini

### **Lump Crab Cakes**

with chive crème fraiche and greens

### **Lemon Rosemary Chicken**

oven roasted with citrus and fresh rosemary

### **London Broil**

sliced flank steak in a soy lime marinade, vegetables, over mushrooms rice

### **Victory Garden Penne**

peas, broccoli, greens, mushrooms, parmesan and olive oil

### **Roasted Salmon**

served with a lemon herb beurre blanc

### **Coastal Crêpes**

seafood, tomato, leeks finished with a tomato saffron sauce

### **Crêpes “Fleur de Bois”**

wild mushrooms, shallots, chicken and Fontina cheese with a light cream sauce

*and for dessert*

### **Craftsman Strawberry Rhubarb Roulade**

fresh Inn made cake rolled with a strawberry rhubarb spiral, served with fresh whipped cream  
(ala mode \$2 additional)

-25 per person, inclusive of tax and gratuity

*Includes chefs choice of starch and vegetable where appropriate,  
Inn made breads, freshly brewed coffee, tea and soft drinks.*

*Client may offer up to three choices, providing the Inn a guaranteed pre-order three days prior to luncheon.  
Menu and pricing are subject to change.*

