

CARRIAGE ROOM LUNCH

Soup du Jour	6
French Onion Soup beef broth, sauteed onions, mozzarella and parmesan cheese, then broiled	9
Seafood Chowder assorted seafood and potato cooked in a rich velouté	10
Caesar Salad crisp romaine, croutons, bacon bits and parmesan cheese tossed with Caesar dressing	Appetizer 9 Main 13
Chef Salad romaine lettuce topped with turkey, ham, roast beef, tomato and blended cheese, your choice of dressing	15
Herbed Tomato Bruschetta sauteed herbed tomato served over garlic crostini topped with parmesan cheese then broiled	10
Savory Cod au Gratin chunks of cod mixed with savory cheese sauce topped with bread crumb and broiled	12
Apple Chicken Quesadilla sauteed apple slices, chicken breast, avocado and spinach stuffed into a flour tortilla with cheddar cheese served with salsa	13

Beverages

Carafe Coffee	3.00
Tea	2.00
Herbal Tea	2.95
Hot Chocolate	2.50
Milk	sm 2.25 med 2.95 lg 3.75
Juice	sm 1.95 med 2.75 lg 3.50
Pepsi Products	sm 2.25 lg 3.25

House Wine Frontera Concha Y Toro
Pinot Grigio or Cabernet Sauvignon
Glass 7.25 1/2 L 19.00 1L 37.00

ENTREE

Grilled Turkey Wrap roasted turkey, savory dressing, swiss, cranberry mayo	15.50
Beer Battered Cod 2 4oz pieces of cod, deep fried in house made beer batter or pan fried	18
Open Face Hot Turkey sliced white & dark meat turkey on a slice of bread of your choice, topped with gravy, served with cranberry chutney	18
Open Face Hot Roast Beef sliced roast beef sauteed in a red wine, mushroom demi and served over a slice of bread of your choice	18.50

Fish Cakes 2 salted cod and potato cakes served with mustard pickles	15
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above served with choice of home fries or rice pilaf and coleslaw
substitute for above sides

Mixed Green 3.25 Caesar 4.75 Sweet Potato Fries 3.50

Homemade Cabbage Rolls (2) ground beef and pork mixed with seasoned tomato sauce served with mashed potato and a bread roll	16.50
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Chicken Lasagna lasagna noodles layered with spinach, chicken breast, green onion and garlic cream sauce topped with mozzarella cheese, served with a slice of garlic french bread	17
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SANDWICH BOARD

served with choice of home fries or rice pilaf and coleslaw
substitute for above sides

Mixed Green 3.25 Caesar 4.75 Sweet Potato Fries 3.50

Southern Fried Chicken Burger chicken breast, double dredged in our house made coating, deep fried to a golden brown topped with lettuce and peppered mayo	17
Clubhouse turkey, bacon, lettuce, tomato and cheddar cheese with mayo on 3 slices toasted bread of your choice Gluten Free Bread add 3.00	17.50

Pesto Chicken Melt sliced grilled chicken breast topped with spinach and provolone cheese on your choice of bread, with sundried tomato pesto mayo, finished on the panini grill	16
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Beef Burger 7oz seasoned ground beef patty topped with bacon, tomato, lettuce, red onion, pickle and cheddar cheese, with a chipotle mayo	18
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Ham and Cheese Panini black forest ham, swiss cheese and pickles on your choice of bread with honey mustard then grilled on the panini press	16.50
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Thai Duck Burger slow roasted shredded duck in thai inspired seasonings topped with sesame slaw finished with a coconut thai sauce	20
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