GRAYLYN SIGNATURE PLATED LUNCH OPTIONS

Includes signature soup, salad and entrée

Signature Soups

*Butternut Squash & Apple Soup, Tomato Bisque with Basil Chiffonade
*Sweet Potato Bisque with Pumpernickel Croutons, Cream of Five Onion Soup with Cornbread Croutons, Roasted Corn and Country Ham Chowder, New England Clam Chowder and Roasted Vegetable Soup

**Premiere Soups

Lobster Bisque, She Crab Soup, Double Chicken Consommé with Toasted Orzo and Grilled Chicken with Morel Mushroom Soup

Signature Salads

House Salad
A Duo of Red and Green Leaf Lettuce mixed with Tomatoes, Cucumber, Alfalfa Sprouts, Carrots and Black Olives in a Herb Vinaigrette

Classic Caesar Salad
Fresh Romaine Greens Tossed in our House Made Caesar Dressing with Garlic Croutons and Romano Cheese

Green Salad
Cucumber Wrapped Salad with Baby Greens, Strawberries, Scallions, Toasted Pecans and Proscuitto Crisp in Raspberry Vinaigrette

Spinach Salad
Baby Spinach Leaves Tossed with Red Onion Confit, Crumbled Gorgonzola, Candied Pecans and Tomatoes in a Sherry Vinaigrette

Greek Salad
European Greens with Crumbled Feta, Diced English Cucumber, Roma Tomatoes, Kalamata Olives and Red Onion Julienne in a Lemon–Oregano Vinaigrette

*Seasonal. **Surcharge applies.
**Premiere Salads**

**Bibb Salad**
Crispy Bibb Lettuce with Marinated Grape Tomatoes and Cotton Onions in a Granny Smith Vinaigrette

**Grilled Pear Salad**
Bouquet of Baby Lettuce Leaves with Bleu Cheese-Walnut Croutons and Fresh Grilled Pear & Champagne Vinaigrette

**Signature Entrées**

Select one of the following:

*Grilled Key West Chicken with Tropical Fruit Salsa*
Served with Fresh Vegetables and Steamed Red Bliss Potatoes with Parsley Butter

*Grilled Bistro Steak with Bleu Cheese Crust*
Served with Fresh Vegetables and Chateau Potatoes

*Grilled Salmon Fillet in a Lemon-Caper Cream Sauce*
Served with Saffron Risotto and Fresh Vegetables

*Grilled Tuna Fillet in a Green Tomato & Red Pepper Relish*
Served with Basmati-Cilantro Rice and Sautéed Spinach

*Pork Scaloppini with Apple-Cranberry Chutney*
Served with Whipped Sweet Potatoes and Vegetables

*Roasted Chicken Breast in a Wild Mushroom Cream Sauce*
Served with Apricot Wild Rice and Fresh Vegetables

*Roasted Pork Tenderloin in a Sweet Onion Barbecue Sauce*
Served with Chive Whipped Potatoes and Fresh Vegetables

**Premiere Beef & Lamb**

*Charbroiled Filet Mignon*
Served in a Perigeaux Sauce with Roasted Shallot Whipped Potatoes

*Roasted Colorado Lamb Rack*
Served in a Black Currant Demi Glace with Red Pepper Whipped Potatoes

*Seasonal. **Surcharge applies.*