

Luncheon Menu

All entrees include soup or salad,
warm buttered rolls, dessert, and sparkling house punch

Vegan Option | \$27.00

Bruschetta Chicken | \$18.95 GF

Roasted breast of chicken topped with a tomato and basil bruschetta and finished with a balsamic glaze reduction. Served with a seasonal vegetable and creamy pepper mashed potatoes.

Lemon Cream Chicken | \$18.95 GF

House special. Roasted breast of chicken topped with a rich lemon cream sauce. Served with a seasonal vegetable and creamy pepper mashed potatoes.

Teriyaki Chicken | \$18.95

A marinated roasted breast of chicken glazed in our own special teriyaki sauce and topped with pineapple and a cherry. Served with a seasonal vegetable and rice pilaf.

Chicken Cordon Bleu | \$18.95

A traditional favorite. A 5oz. breaded breast of chicken filled with Canadian bacon and Swiss cheese. Served with a seasonal vegetable and creamy pepper mashed potatoes.

Slow Cooked Roast Beef | \$22.95

A house favorite. Tender lean beef, slow roasted to perfection. Served with rich beef gravy, glazed baby carrots and creamy pepper mashed potatoes.

Glazed Old Town Ham | \$19.95

Delicious ham baked in our own special honey mustard glaze. Served with a seasonal vegetable and creamy pepper mashed potatoes.

Orange Raspberry Chicken | \$18.95 GF

A roasted breast of chicken topped with our house-made orange raspberry sauce. Served with a seasonal vegetable and creamy pepper mashed potatoes.

Pork Medallions | \$19.95

Pork medallions topped with our tangy honey-orange glaze. Served with a seasonal vegetable and creamy pepper mashed potatoes.

Prime Rib | \$25.95

Tender 8 oz. medium Prime Rib slice with au jus and horseradish. Served with glazed carrots and creamy pepper mashed potatoes.