

Plated Lunches

Plated lunches include Soup du Jour or Basin Harbor Mixed Greens Salad with Fresh Herb Vinaigrette
Freshly Baked Rolls (when appropriate), Freshly Brewed Green Mountain Coffee Roaster's Fair Trade
Organic Regular and Decaffeinated Coffee, Harney & Son's Tea, Iced Tea and Lemonade and The Pastry Chef's Dessert Selection

The Usual Suspects

Half and Half Sandwiches of Freshly Sliced Turkey
and Ham with Provolone, with Lettuce and Tomato
on Vermont Bread Company Bread
Potato Chips, and Crisp Pickle Spears,
plated and served.
\$15.00

The Cantina Quesadilla

Grilled Chicken and Black Beans with Jalapeno Jack
Cheese melted between Flour Tortillas with a
Green Chili Cumin Sour Cream.
Served with Tortilla Chips and Salsa
\$15.25

The Chop House Salad

Pan Blackened Spice Rubbed "Flat Iron" Steak served
atop Mixed Greens with Caramelized Red Onion,
Tomatoes, Gorgonzola Cheese and
Balsamic Vinaigrette
\$17.00

Eating Right

Grilled Breast of Chicken with a Roasted
Lemon and Fragrant Rosemary Sauce,
Steamed Seasonal Vegetables and Wild Rice Pilaf
\$15.00

Bueno Vista

Cuban Style Grilled Mojo Chicken Breast
with Fresh Greens, Avocados and Mangoes
with a Citrus Vinaigrette.
\$15.00

Steak and "Potatoes"

Grilled "Flat Iron" Steak with Tarragon Butter,
Cauliflower "Mashed Potatoes"
and Fresh Seasonal Vegetables
\$17.00

It's A Wrap

Smoked Turkey Breast with VT Cheddar and Julienne
Vegetables rolled in a Spinach Wrap with
Chipotle Mayonnaise, New England Potato Chips and
a Crisp Pickle Spear
\$15.50

The Gulf Course

Twin Crab Cakes served open-faced
on a Basin Harbor Baguette topped
with a Saffron Aioli and garnished
with a Mix of Spring Greens and Fresh Tomato
\$16.00

Chicken Veronique

Chilled Chicken Salad with Red Grapes and
Herbs, Seasonal Assorted Fresh Fruit Display
and Cottage Cheese
\$15.00

Salmon on the Green

Pan Roasted Fillet with Spinach,
Shaved Red Onion and Fennel, Focaccia Croutons
and Citrus Thyme Vinaigrette
\$16.00

Salute'

Lasagna made with Grilled Seasonal Vegetables, Wilted
Spinach with Garlic and Shallots,
Three Cheeses and Herbed Marinara Sauce,
Served with Garlic Bread Sticks
\$15.00

Portobello Napoleon

Balsamic and Olive Oil Marinated and Grilled
Portobello, layered with Wilted Spinach, Tomato
Concasse' and Saffron Couscous with Balsamic Syrup
\$13.50

Please add Vermont state tax and service charge.
Consuming raw and undercooked food items may increase your risk of food borne illness.
Prices subject to change without prior notification due to market price fluctuations.