

luncheon buffet

FEATURING: fresh soup, specialty salads, breads and today's hot luncheon entrées and fare

starters

minestrone soup

cup 4.50 bowl 5.50

hearty Italian beef vegetable soup with ditalini pasta

soup of the day

cup 4.50 bowl 5.50

each day our chef prepares a specialty soup

salads

caesar salad

crisp romaine lettuce, creamy caesar dressing, shredded romano and seasoned croutons 10.50

with grilled chicken (blackened upon request) 12.95

blackened salmon salad

atlantic salmon with cajun seasoning, pan seared, served over baby greens with a dijon vinaigrette 13.25

citrus chicken salad

iceberg lettuce tossed with orange raspberry vinaigrette, diced tomato, red onion, raspberries and cashews, topped with sage and black pepper crusted chicken breast 12.95

buffalo chicken salad

hot and spicy chicken tenderloins atop mixed greens with bleu cheese dressing, carrots, celery, tomatoes and bleu cheese crumbles 12.50

steak and bleu cheese salad*

romaine lettuce, creamy caesar dressing, blackened sirloin, bacon, crumbled bleu cheese, egg and roma tomatoes 13.95

with blackened grilled chicken 12.95

make it a pittsburgh salad by adding fries! 2.75

sandwiches & specialties

sandwiches include your selection of french fries or kettle chips.

soup or salad and half sandwich

half sandwich of the day with a cup of soup or a house salad with today's half sandwich 9.75

☀ classic grilled reuben

shaved corned beef, swiss cheese, sauerkraut and 1000 island dressing on marble rye 10.95

☀ black angus® burger*

a juicy angus beef patty with lettuce, tomato and onion on a kaiser roll 10.95
with cheese and/or bacon 11.50

☀ classic club

a combination sandwich with ham, turkey, cheddar cheese, bacon, tomato, lettuce and plenty of mayonnaise 10.95

☀ fish sandwich

two large fillets of tender whitefish on a toasted sesame bun with shredded lettuce, tomato and red chile tartar sauce 10.95

herb focaccia & grilled vegetable sandwich

toasted focaccia bread stacked high with grilled portobello mushrooms, roasted red pepper and tomatoes, spring mix lettuce and finished with a savory boursin cheese spread 11.95

chicken bruschetta

chargrilled chicken breast with fresh mozzarella, basil pesto and tomato on toasted focaccia 11.95

pulled barbecued pork sandwich

slow roasted bbq pulled pork topped with cheddar cheese and cole slaw, served on a toasted pretzel roll 10.95

classic lobster & shrimp roll

tender diced maine lobster and shrimp tossed with a blend of fresh herbs, lemon and mayonnaise, served on a toasted roll 11.95

desserts

chef's dessert selection priced daily

☀ these items may be prepared in smaller portions for half price for children 12 and under.
for the convenience of all our guests, please refrain from cigar and pipe smoking.

SPECIAL REQUESTS – we'll do our best to accommodate your request.

 We proudly offer Michelob Ultra® and Diet Pepsi® as carb conscious alternative beverages

*"thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness."