Lunch Buffet 13 ½
Includes a selection of hot entrées, salads, fresh breads

Add homemade soup 2

Lite Fare Buffet 9
soup, sandwich, and salad

Wyndham’s Quiche of the Day 11
Homemade deep-dish quiche, served with a garden salad and choice of fresh bread or muffin

Flatbread Pizza 10
Chef’s creation on tandoori naan bread, made fresh to order. Ask your server for today’s selection

Homemade Soup, cup 3 ½

Side Salad 3
Spring mix tossed with diced tomatoes, sliced red onions, cucumbers and croutons served with a choice of dressing: ranch, balsamic vinaigrette or honey mustard

Beverages

Coffee 2 ½
Hot Tea 2 ½
Assorted Sodas 2
Fresh Brewed Ice Tea 2
Lemonade 2
Perrier or Fiji 2 ½

A la Carte Selections

Crab Cake 15 ½
Two 3 oz jumbo lump crab cakes, with a lemon caper aioli, served with roasted red bliss potatoes and a garden salad

Broccoli and Ricotta Manicotti 13 ½
Hand rolled pasta filled with ricotta cheese and baked in a tomato blush sauce

Apple & Beet Salad 12
Granny smith apple, red and golden baby beets, arugula, candied walnut goat cheese served with a basil & white balsamic vinaigrette

Fried Oyster & Waldorf Chicken Salad 13 ½
Battered fried oysters and our chicken salad with grapes, walnuts, granny smith apples served with a hardboiled egg, mushrooms and tomatoes on a bed of baby spinach

Pecan Crusted Chicken & Spinach Salad 12 ½
Served atop baby spinach with tomatoes, goat cheese and honey mustard dressing

Asian Chicken Salad 12 ½
Soy ginger marinated chicken breast, mandarin oranges, toasted almonds and crunchy wonton strips atop a bed of mixed greens served with a sweet ginger sesame dressing

Stout Braised Short Rib 14 ½
Guinness infused short rib with crispy shallots and cheddar ale bisque served open face on a butter griddled brioche bun

Grilled Turkey Burger 10 ½
Carmelized onions and mushrooms, roasted garlic spinach, sweet muenster cheese on a butter grilled brioche bun and french fries

Eggplant and Portabello Panini 11
Eggplant cutlet with grilled portabella mushrooms fontina cheese and a sundried tomato aioli

Butternut Squash Arancini 10
Carmelized apple and sage, swiss chard, sugar Plum reduction

Dessert

Crème Brulee Cheesecake 5
Chocolate Torte 5
Chef’s Dessert of the Day 5
Fresh Seasonal Fruit 4

Latte Summer 2011