

## LUNCH

### SOUPS

LOBSTER BISQUE 5.25

FRENCH ONION au GRATIN 5.25

CHILLED FRUIT SOUP (Seasonal) 3.50

NEW ENGLAND CLAM CHOWDER 3.50

WILD MUSHROOM BISQUE 4.75

GAZPACHO 4.75

*with Garlic Croutons and Sour Cream.*

VEGETARIAN MINESTRONE 3.50

VICHYSOISE 4.75

SOUP du JOUR 3.50

### SALADS

TRADITIONAL CAESAR SALAD 3.50

*Romaine, Parmesan, Housemade Garlic Croutons  
with Traditional Caesar Dressing.*

VERMONT SALAD 5.25

*Smoked Cheddar, Apple Compote, Baby Greens  
with Cider Vinaigrette.*

WALDORF SALAD 4.50

*Apples, Celery, Caramelized Walnuts,  
mixed with Creamy Honey Dressing.*

ARTICHOKE & ROASTED PEPPERS 4.50

*Baby Greens with Oregano Vinaigrette.*

UNION CLUB TOSSED SALAD 3.50

*Mixed Greens, Grape Tomatoes, Cucumber, Carrot and  
Housemade Garlic Croutons with Choice of Dressing.*

SPINACH with FRESH BERRIES 5.25

*Raspberries, Strawberries and Blueberries  
with Pear Vinaigrette.*

TOASTED WALNUT & DRIED CHERRY 4.75

*Baby Greens with Raspberry Vinaigrette  
and Gorgonzola Cheese.*

TOMATO & FRESH MOZZARELLA 4.50

*with Basil, Cracked Black Pepper, Balsamic Reduction  
and Extra Virgin Olive Oil.*

### - DRESSINGS -

Buttermilk Ranch    Danish Bleu Cheese    Raspberry Vinaigrette    Herb Balsamic Vinaigrette

Honey French Dressing    Thousand Island Dressing    Creamy Herb Vinaigrette (House)

Low-Fat Tomato Basil Vinaigrette    Low-Fat Pear Vinaigrette

Stone Ground Honey Mustard

## LUNCH

### LUNCH ENTREES

*All Lunch Entrees Include Starch, Vegetable, Rolls, Butter and Coffee or Tea.  
(Salad Entrees exclude Starch and Vegetable.)*

#### SALAD ENTREES

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|---|--|
| <b>CALIFORNIA FRUIT MEDLEY 15.00</b><br><i>with Cottage Cheese or Fruited Yogurt.</i>                               | <b>CHICKEN or SHRIMP CAESAR SALAD 17.25</b><br><i>with Traditional Caesar Dressing.</i>                    |
| <b>GRILLED ATLANTIC SALMON 15.75</b><br><i>with Couscous and Baby Greens.</i>                                       | <b>CALIFORNIA FRUIT MEDLEY 16.75</b><br><i>with Chicken Salad or Tuna Salad.</i>                           |
| <b>ALBACORE TUNA 13.25</b><br><i>with Herb Vinaigrette.</i>   | <b>GRILLED CHICKEN 15.75</b><br><i>with Dried Cherries, Toasted Walnuts and Gorgonzola Cheese.</i>         |
| <b>CRISP CHICKEN &amp; PEACH SALAD 15.75</b><br><i>with Sugared Pecans and Stone Ground Honey Mustard Dressing.</i> | <b>ASIAN CHICKEN SALAD 16.75</b><br><i>Napa Cabbage, Chow Mein Noodles and Toasted Sesame Vinaigrette.</i> |

#### HOT ENTREES

##### Chicken Dishes

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|--|---|
| <b>CHICKEN FLORENTINE 16.00</b><br><i>with Rice Pilaf, Julienne Vegetables and Mornay Sauce.</i> | <b>CHICKEN PICCATA 16.00</b><br><i>with Lemon Caper Sauce, Rice Pilaf and Fresh Vegetable.</i>                          |
| <b>CHICKEN MARSALA 16.00</b><br><i>with Wild Mushroom Marsala Sauce.</i>                         | <b>CHICKEN POT PIE 12.50</b><br><i>with Flaky Crust.</i>  |
| <b>CHICKEN CORDON BLEU 16.00</b><br><i>with Mornay Sauce, Rice Pilaf and Fresh Vegetable.</i>    | <b>CHICKEN PASTA 16.00</b><br><i>Chicken Breast, Garlic, Basil, Parmesan Cheese, Broccoli, Cici Beans and Linguine.</i> |

##### Fish & Seafood

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|---|---|
| <b>GRILLED ATLANTIC SALMON 17.00</b><br><i>Herb Rice Pilaf, Julienne Vegetables and Lemon Herb Vinaigrette.</i> | <b>SHRIMP &amp; SCALLOP PASTA 19.50</b><br><i>with Choice of Alfredo or Marinara Sauce.</i> |
| <b>BROILED LEMON SOLE 17.00</b><br><i>with Lemon Caper, Red Pepper Sauce.</i>                                   | <b>PAN SEARED YELLOWFIN TUNA 19.50</b><br><i>with Pineapple Mango Salsa.</i>                |
| <b>MARYLAND LUMP CRABCAKES 17.75</b><br><i>with Chili-Lime Aioli.</i>   | <b>HONEY PAN FRIED WALLEYE 16.50</b><br><i>with Lemon-Dill Tartar Sauce.</i>                |
| <b>BROILED LAKE SUPERIOR WHITEFISH 16.50</b><br><i>with Citrus Butter.</i>                                      | <b>LEMON HERB CRUSTED BAKED ORANGE ROUGHY 15.25</b><br><i>with Garlic Herb Creme.</i>       |

*(continued on back)*

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#### HOT ENTREES (cont.)

##### Beef & Veal

##### **BRAISED BRISKET of BEEF 13.00**

*Natural Pan Gravy, Whipped Potatoes and Fresh Vegetable.*

##### **MARINATED SIRLOIN LONDON BROIL 15.25**

*Wild Mushroom, Whipped Potatoes and Fresh Vegetable.*

##### **BEEF TENDERLOIN TIPS BURGUNDY 14.75**

*with Rice or Noodles.*

##### **VEAL MARSALA or PICCATA 16.00**

*with Rice Pilaf.*

##### **BRAISED BEEF SHORT RIBS 17.75**

*with Jardiniere Sauce.*

##### **HERB CRUSTED ROAST BEEF TENDERLOIN 21.00**

*with Béarnaise Sauce.*

##### Pork

##### **ROSEMARY GARLIC ROAST PORK LOIN 14.25**

*with Apple Crusted Compote and Sauce Normandy.*

##### **ROASTED PORK TENDERLOIN 14.75**

*with Apricot Balsamic Reduction.*

##### Vegetarian

##### **FRESH VEGETABLE TORTELLINI 12.00**

*with Marinara Sauce.*

##### **FRESH VEGETABLE PASTA PRIMAVERA 12.00**

*with Light Herb Cream Sauce.*

##### **STEAMED VEGETABLE PLATE 10.75**

*with Pasta or Rice.*

##### **EGGPLANT PARMIGIANA 12.00**

*with Herb Linguine.*