

~ Lunch Entrees ~

<i>Ahi Tuna Salad</i>	26
<i>Seared Sushi Grade Ahi Tuna Loin with Black and White Sesame Seeds, over a Soba Noodle Salad with Mixed Greens, Wasabi Vinaigrette and Crispy Wontons</i>	
<i>Insalata Antipasto</i>	19
<i>Selection of Cured Italian Meats, Balsamic Grilled Vegetables, Italian Artisan Cheeses and Grilled Ciabatta Bread with Appropriate Condiments</i>	
<i>Fajita Salad</i>	19
<i>Jumbo Tortilla Shell filled with Strips of Chicken or Beef, Shredded Lettuce, Tomatoes, Black Olives, Cheddar Cheese, Sour Cream, Guacamole, Salsa and Corn Relish</i>	
<i>“Caesar’s Salad”</i>	18
<i>Knife and Fork Wedge of Romaine with Crispy Parmesan Tuiles, Grilled Italian Bread and Traditional Caesar Dressing</i>	
<u><i>(Add Grilled Shrimp Skewer, Atlantic Salmon or Chicken Breast to “Caesar’s” for 7 per Guest)</i></u>	
<i>Beef Tenderloin Napoleon</i>	27
<i>Layers of Sliced Beef Tenderloin and Roasted Portabella Mushrooms with Port Infused Mashed Potatoes, Haricot Vert, Fried Leeks and a Port Demi-glace</i>	
<i>Caribbean Style Jerk Chicken</i>	25
<i>Jerk Seasoned Chicken Breast with Black Bean and Corn Cake, Coconut Scented Jasmine Rice and Madurous of Fried Plantains and Mango and Cilantro Salsa</i>	
<i>Italian Chicken</i>	23
<i>Seared Chicken Breast Cutlets with Foraged Mushroom Ragout, Orecchiette Pasta in a Parmesan Cream Sauce, 24 Hour Tomatoes and Roasted Shallots</i>	
<i>Roulade of Chicken Breast</i>	24
<i>Chicken Breast Filled with Ricotta Cheese, Sweet Italian Sausage, Basil and Sundried Tomato, Served with Roasted Garlic Scented Mashed Potatoes, Grilled Zucchini and Squash and Topped with Roasted Red Pepper Coulis</i>	
<i>Braised Beef Short Ribs</i>	25
<i>Slow-Cooked Ribs with Goat Cheese Crushed Potatoes, Haricot Vert, Baby Carrots Cherry Tomato and Roasted Red Onion</i>	
<i>Ginger Scented Salmon</i>	26
<i>Spicy Wasabi Mashed Potatoes, Stir-fry of Julienne Vegetables and Basmati Rice Cakes Topped with Korean Sweet Chili Sauce</i>	
<i>Grilled Pork Loin Filets</i>	24
<i>Candied Yams, Braised Collard Greens, Fire-Roasted Corn Fritter with Spicy Barbecue Sauce</i>	
<i>Steamed Alaskan Halibut</i>	28
<i>Fingerling “Potato Salad”, Sautéed Bitter Greens and a Pommery Mustard Beurre Blanc</i>	

*Please Select a Salad and a Dessert for your Entrée. *All entrees served with Rolls, Butter,
Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas
Please Apply All Applicable Tax and Service Charges

~ Lunch Salads ~

Gwinnett Center Salad

*Mixed Field Greens, Red and Yellow Tomatoes, Carrot, and Cucumbers
with Herb Crusted Goat Cheese and Candied Walnuts*

Steakhouse Salad

*Wedge of Iceberg Lettuce, Chopped Tomatoes, Maytag Blue Cheese
(with or without Crisp Bacon Bites)*

Caesar's Salad

*Knife and Fork of Romaine Lettuce Filets with Crispy Parmesan Tuile,
Herb Croutons and Classic Caesar Dressing * Addition of White Anchovies
(Add 1 per Guest)*

**Signature Caesar – Choose (1) Jumbo Lump Crabmeat, Grilled Prawn
and Lobster Chunks (Add 4 per Guest)*

Asian Salad

*Mixed Field Greens, Julienne of Carrot, Radish and Scallion, Cubed,
Firm Tofu, Mandarin Orange Segments and Fried Asian Noodles
in a Ginger Sesame Vinaigrette*

Choice of 2 Dressings

*Balsamic Vinaigrette, Vidalia Onion Vinaigrette, Creamy Ranch,
Raspberry Vinaigrette, Caesar, French or Blue Cheese*

~ Lunch Desserts ~

Crème Caramel with Mixed Berry Compote

Chocolate Mousse topped with Fresh Raspberries and Raspberry Coulis

White Chocolate Mousse topped with Seasonal Berries

Panna Cotta with Seasonal Berries or Tropical Fruit

Key Lime Tartlets with Whipped Cream and Strawberry Sauce

Mixed Berry Tartlets with Crème Anglaise

The Following Desserts are available for an (Additional 3 per Guest)

Vanilla Crème Brulee Cheesecake with Strawberry Sauce

Raspberry Brulee Cheesecake with Raspberry Coulis

Gourmet Turtle Cheesecake with Caramel Sauce

Vanilla Cheesecake with Whipped Cream and Blueberry Coulis

Individual Molten Chocolate Cake with Raspberry Coulis