



Tuscan Wine Room Lunch Menu

SANDWICHES

The "Classic" Grilled Chicken Sandwich

With Basil Pesto Aioli & Provolone on Ciabatta Bread

Served with Lettuce, Tomato, Homemade Potato Salad & Fresh Seasonal Fruit

\$14

The "Western" Grilled Chicken Sandwich

With BBQ Sauce, Bacon & Colby on Ciabatta Bread

Served with Lettuce, Tomato, Homemade Potato Salad & Fresh Seasonal Fruit

\$14

The "Cordon Bleu" Grilled Chicken Sandwich

With Ham & Swiss on Ciabatta Bread

Served with Lettuce, Tomato, Homemade Potato Salad & Fresh Seasonal Fruit

\$14

Deli Sandwich on a Steak House Roll or Wrap of Your Choice

Choose From the Following:

Club, Turkey, Ham, Roast Beef, Chicken Salad, Vegetarian or Grilled Chicken

Served with Pasta Salad & Fresh Seasonal Fruit

\$14

Half Chicken Salad Sandwich & Half Club Sandwich

Served with Pasta Salad with Pesto & Fresh Seasonal Fruit

\$14



ENTRÉES

Quiche Lorraine with Ham & Parmesan or Grilled Vegetable Quiche

Served with Marinated Asparagus, Mixed Seasonal Greens & a Fresh Baked Roll

\$14

Warm Chicken Salad

With Water Chestnuts, Almonds, Parmesan, Cheddar & Topped with Potato Chips

Served with Mixed Seasonal Greens & a Fresh Baked Roll

\$14

Classic Beef or Vegetarian Lasagne

With a Garlic Roll & Italian Salad

\$14



Tuscan Wine Room Lunch Menu, Continued

Chicken & Asparagus Crepes

With a Light Cheddar Cheese Sauce

Served with Mixed Seasonal Greens, an Italian Broiled Tomato & a Fresh Baked Roll

\$16

Chicken Salad or Tuna Salad Plate

Served with Pasta Salad du Jour, Fresh Seasonal Fruit,

Marinated French Green Beans & a Fresh Baked Roll

\$14

Chicken Picatta

With Lemon Sauce, Marinated Artichokes & Capers

Served with Creamy Mushroom Risotto, Mixed Seasonal Greens & a Fresh Baked Roll

\$18

Grilled Balsamic Chicken

Served with Pineapple Relish, Basmati Rice, Fresh Seasonal Vegetables,

Mixed Seasonal Greens & a Fresh Baked Roll

\$18

Pecan-Encrusted Pork Tenderloin

With Sesame Aioli

Served with Classic Roasted Potatoes, Fresh Seasonal Vegetables,

Mixed Seasonal Greens & a Fresh Baked Roll

\$18

BBQ Pulled Pork Plate

Served with Homemade Potato Salad, Seasonal Greens, Rye Bread & a Pickle Spear

\$18

Norwegian Salmon with Black Olive Tapenade

With Cous Cous, English Cucumbers, Tomatoes, Lemon & Feta

Served with Mixed Seasonal Greens, Fresh Seasonal Vegetables & a Fresh Baked Roll

\$18

Tilapia Florentine

With Wilted Baby Spinach & Mornay Cream Sauce

Served with Basmati Rice with Sun-Dried Tomatoes & Marinated Artichokes,

Fresh Seasonal Vegetables, a Fresh Baked Roll & Mixed Seasonal Greens

\$18





Tuscan Wine Room Lunch Menu, Continued

DESSERTS

Angel Food Cake

Layered with Marinated Fresh Seasonal Berries & Homemade Whipped Cream

\$5.25

Chocolate Cupcake

Filled with Chocolate Mousse

Topped with Chocolate Cream Cheese Icing & Chocolate Ganache Sauce

\$5.25

Classic Creamy Cheesecake

\$5.25

Lemon Roll

Garnished with Fresh Seasonal Berries

\$5.25

The Classic Vanilla Crème Brulée

\$5.25



All of Just Rennie's Signature Desserts Have Been Created by Pastry Chef Terry Spindler



PLEASE NOTE:

FAXED OR HANDWRITTEN ORDERS CAN NO LONGER BE ACCEPTED.

Please call in or email your orders.

If you email your order, please call to verify we received it.



Iced tea & gourmet Panache coffee are included.

Soft drinks \$2 additional.

Room charge \$125.

Food & beverage minimum order \$300.

Service charge 20%.

Sales tax 7%.

Local food & beverage tax 1%.

Prices subject to change without notice.

There is a \$25 cake cutting charge to bring in a baby or bridal shower or wedding cake.