

Tuscan Wine Room Lunch Menu

DELI ENTREES

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

\$16

Half Chicken Salad Sandwich & Half Club Sandwich

Served with Pasta Salad with Pesto & Fresh Seasonal Fruit

\$16

Chicken Salad or Tuna Salad Plate

Served with Pasta Salad du Jour, Fresh Seasonal Fruit, Marinated French Green Beans & a Fresh Baked Roll

\$16

ENTRÉES

Quiche Lorraine with Ham & Parmesan or Grilled Vegetable Quiche Served with Marinated Asparagus, Mixed Seasonal Greens & a Fresh Baked Roll

\$16

Warm Chicken Salad

With Water Chestnuts, Almonds, Parmesan, Cheddar & Topped with Potato Chips Served with Mixed Seasonal Greens & a Fresh Baked Roll

\$16

Chicken & Asparagus Crepes

With a Light Cheddar Cheese Sauce Served with Mixed Seasonal Greens, an Italian Broiled Tomato & a Fresh Baked Roll

\$16

Chicken Rigatoni Marinara with Chicken or Sausage

With Mixed Seasonal Greens & a Fresh Baked Roll

\$16

Chicken Rigatoni Alfredo with Chicken

With Mixed Seasonal Greens & a Fresh Baked Roll

\$16





Tuscan Wine Room Lunch Menu, Continued

Chicken Artichoke Casserole with Mushrooms & Fried Onions

With Mixed Seasonal Greens & a Fresh Baked Roll

\$16

Chicken Picatta

With Lemon Sauce, Marinated Artichokes & Capers Served with Creamy Mushroom Risotto, Mixed Seasonal Greens & a Fresh Baked Roll

\$19

Grilled Balsamic Chicken

Served with Pineapple Relish, Basmati Rice, Fresh Seasonal Vegetables, Mixed Seasonal Greens & a Fresh Baked Roll

\$19

Pecan-Encrusted Pork Tenderloin

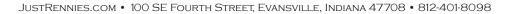
With Sesame Aioli Served with Classic Roasted Potatoes, Fresh Seasonal Vegetables, Mixed Seasonal Greens & a Fresh Baked Roll

\$19

VEGETARIAN ENTRÉES

Grilled Terrine with Layers of Eggplant, Zucchini, Yellow Squash, Bell Peppers, Onions & Parmesan Served with Mushroom Risotto & Asparagus

\$16





Tuscan Wine Room Lunch Menu, Continued

DESSERTS

Angel Food Cake

Layered with Marinated Fresh Seasonal Strawberries & Homemade Whipped Cream

\$6

Chocolate Cupcake

Filled with Chocolate Mousse
Topped with Chocolate Cream Cheese Icing & Chocolate Ganache Sauce

\$6

Classic Creamy Cheesecake

\$6

Lemon Roll

With Blueberry Compote

\$6

The Classic Vanilla Crème Brulée

With Fresh Seasonal Fruit

\$6

All of Just Rennie's Signature Desserts have been created by Pastry Chef Terry Spindler

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 \$150.

Food & beverage minimum order \$400.

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.

