

LUNCHEON FARE

Chilled Soups

\$5.00 per person

Gazpacho with Sour Cream & Fried Tortilla Crisp (GF)
Mango with Toasted Coconut (GF)
Summer Peach (GF)
Sweet Carrot with Toasted Cumin (GF)
Vichyssoise with Chive Garnish (GF)

Hot Soups

\$5.00 per person

Roasted Red Pepper Bisque with Goat Cheese (GF)
Cream of Asparagus with White Truffle Oil
Creamy Chicken Velvet
Hearty Beef Vegetable (GF)
Meridian Hills Vegetable Soup (GF)
Red Beans & Rice with Smoked Sausage
Tomato Basil Bisque with Herb Crouton and Parmesan (GF-without crouton)
Broccoli Cheddar
Black Bean (GF)
Chef's Soup of the Day

Additional Hot Soups

\$6.50 per person

New England Clam Chowder
Caramelized Onion Bisque with Red Pepper Jam and Gruyere
Lobster Bisque "En Croute" with Black Truffles
Chicken Consommé with Brunoise Vegetables (GF)

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Starter Salads

Seasonal Greens Marinated Tomatoes, Crispy Shallots and our Creamy Cucumber Dressing	\$5.00 per person
Sunshine Salad Mixed Organic Greens with Orange Supremes Seasonal Berries, Sunflower Seeds and Citrus Honey Vinaigrette	\$6.00 per person
Bibb and Romaine Frisée Apples, Spiced Nuts, Grapes, Bleu Cheese and Port Wine Vinaigrette	\$6.00 per person
Wedge Salad Apple Bacon, Tomatoes, Bleu Cheeses and Creamy Parmesan Dressing	\$6.00 per person
Classic Caesar Romaine, Garlic Croutons, Parmesan Cheese and our Caesar Dressing	\$6.00 per person
Spinach & Frisée Dried Cherries, Gorgonzola, Toasted Pecans and Red Wine Vinaigrette	\$6.95 per person
Baby Spinach Salad Crumbled Goat Cheese, Roasted Beets, Spiced Walnuts and Balsamic Vinaigrette	\$6.95 per person
Greek Salad Seasonal Greens, Kalamata Olives, Cucumber, Tomatoes, Feta Cheese, and Herb Croutons with Choice of Cream Cucumber Dressing or Herb Vinaigrette	\$6.95 per person
Tomato and Fresh Mozzarella Fresh Basil, Extra Virgin Olive Oil, Aged Balsamic Vinegar and Organic Greens	\$8.95 per person

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All food and beverage is subject to a 20% service charge and all applicable state and local taxes

Entrée Salads

Calypso Salad Traditional Chicken Salad served in a Chilled Melon Ring with Toasted Almonds, Roasted Tomatoes and Zucchini Bread	\$14.95 per person
Meridian Hills Chicken Caesar Salad Crisp Romaine Lettuce, Asparagus, Marinated Tomatoes, Garlic Croutons and Parmesan Cheese tossed in our Caesar Dressing	\$14.95 per person
Chopped Spinach Salad Fresh Spinach, Grilled Chicken, Caramelized Pecans, Roasted Red Peppers, Strawberries, Kiwi and Strawberry-Kiwi Vinaigrette	\$15.95 per person
Rockwell Salad Char-Broiled Chicken Breast on Seasonal Greens with Green Apples, Crumbled Bleu Cheese, Spiced Walnuts and Port Wine Vinaigrette	\$15.95 per person
Miller Salad Poached Shrimp, Sea Legs, Toasted Almonds and Croutons on Seasonal Greens with Lemons, and Creamy Garlic Dressing	\$16.95 per person
Southwestern Salad Char-Grilled Steak over Field Greens tossed with Black Bean & Corn Relish, Diced Tomatoes, Avocadoes, Shredded Monterey Jack and Cheddar Cheese with Chipotle Ranch	\$19.95 per person
Black & Bleu Salad Steak au Poivre on Field Greens with Crumbled Gorgonzola, Dried Cherries, Toasted Almonds, Orange Segments and Avocado with Raspberry Vinaigrette	\$19.95 per person
Grilled Salmon Salad Grilled Salmon Fillet on Organic Greens with Goat Cheese, Avocado, Grilled Asparagus, Marinated Tomatoes and Balsamic Vinaigrette	\$19.95 per person
Pan Roasted Salmon Salad Pan Roasted Salmon on Fresh Spinach, and Romaine with Walnuts, Dried Cherries, Roasted Beets, Avocado, Goat Cheese, and Raspberry Vinaigrette	\$21.95 per person

Rolls and Butter

Coffee or Hot Tea

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Sandwiches

**** Please Note –Sandwiches with an (*) are limited to parties of fewer than (20)***

Chicken Salad, Egg Salad or Tuna Salad \$12.95 per person
Served on your Choice of Bread (White, Wheat, Rye, or Croissant)

Tomato & Mozzarella \$12.95 per person
Fresh Mozzarella, Portobello Mushrooms, Roasted Tomatoes,
and Basil-Pesto Aioli Served on House made Toasted Focaccia

Grilled Chicken Pesto \$12.95 per person
Grilled Chicken Breast Topped with Melted Provolone Cheese
and Basil-Pesto Aioli served on Toasted Focaccia Bread

California Club Sandwich \$14.95 per person
Grilled Chicken Breast, Bacon, Lettuce, Tomato, Sliced Avocado
and Herb Aioli Served on a Freshly Baked Croissant

Turkey & Avocado Wrap* \$14.95 per person
Sliced Turkey Breast, Tomatoes, Avocado, Cream Cheese, Alfalfa Sprouts
and Chipotle Aioli Wrapped in a Large Flour Tortilla

All Sandwiches Served Choice of Fresh Fruit, Potato Chips, or Cole Slaw

Coffee or Hot Tea

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Entrées

All Entrees are served with Chefs Selection of Vegetable and Starch

Quiche Lorraine Grilled Tomato and Fresh Sautéed Asparagus	\$16.95 per person
Angel Hair Pasta Portobello Mushrooms, Tomatoes, Olives, Fresh Herbs, Lemons and Capers	\$16.95 per person
Chicken Piccata Angel Hair Pasta, and Lemon Caper Sauce	\$16.95 per person
Pork Mole Braised Pork Shoulder, Cilantro Rice, Black Beans, Crème, and Avocado	\$19.95 per person
Chipotle BBQ Glazed Chicken Breast Cilantro Rice, Sautéed Vegetables with Black Bean & Corn Salsa	\$16.95 per person
Chicken Parmesan Angel Hair Pasta, Chef's Selection of Vegetables and House Marinara	\$17.95 per person
Honey Thyme-Glazed Roasted Pork Loin House Whipped Potatoes, Chef's Selection of Vegetables, Natural Jus Citrus Onion Raisin Confit	\$17.95 per person
Sautéed Trout Almondine Toasted Almonds and Lemon Dill Sauce	\$19.95 per person
Boursin & Spinach Stuffed Chicken Breast Herb Crusted served with Saffron Rice and Tomato Beurre Blanc	\$19.95 per person
Chicken Provencal Herb Roasted Chicken Thighs with Olives, Tomatoes, Capers and Feta	\$19.95 per person
Cedar Planked Scottish Salmon Fillet Saffron Rice, Lemon Beurre Blanc and Tomato-Cucumber Relish	\$22.95 per person
Horseradish Crusted Grouper Saffron Rice, Sautéed Vegetables and Tomato Beurre Blanc	\$24.95 per person
Grilled Chicken Tzatziki Grilled Marinated Chicken Breast with White Bean Hummus, Tzatziki sauce, Pickled Red Onion, Feta, and Grilled Pita Bread	\$24.95 per person
Black Angus USDA Choice Filet of Beef (6oz) Choice of Starch with Chef's Selection of Vegetable and Bordelaise Sauce	\$39.99 per person

Rolls and Butter, Coffee or Hot Tea

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