

WEEKLY LUNCHEON FEATURES

MONDAY

Potato & Leek Soup

Crispy Leeks

Grilled Wild Mushroom Polenta

Arugula, Asiago & Red Wine-Balsamic Reduction,

Your Choice of Daily Soup, Club-Cut Fries, Caesar Salad or Simple Salad 10.

Local Glenwood Bacon Carbonara

Classic Preparation with Reggiano Parmesan & Island Gold Eggs

Garlic Focaccia & Italian Parsley Crumbs 14.

TUESDAY

Carrot & Ginger Soup

Cilantro Oil

Greek Wrap

Shaved Lamb, Romaine, Tomato, Feta & Tzatziki 10.

Leek, Bacon & Potato Quiche

Greens, Roasted Beets & Orange 14.

WEDNESDAY

Mulligatawny

Green Onions

Wild Mushrooms & Arugula Salad

Spinach, Egg, Red Onion, Tomato & Maple Balsamic Dressing 10.

Tomato & Red Wine Braised Meatballs

Thick Noodles, Pomodoro & Garlic Toast 14.

THURSDAY

Spring Pea & Mint Soup

Crème Fraiche

Italian Flatbread

Parmesan Cream Sauce, Arugula, Salami, Olives & Goat Cheese 10.

Crispy Confit Chicken Thigh

White Bean Cassoulet & Herbs 14.

FRIDAY

Moroccan Chicken

Green Onions

The Big BLT

Basil Mayonnaise, Local Thick-Sliced Glenwood Bacon, Tomato & Arugula

Your Choice of Daily Soup, Club-Cut Fries, Caesar Salad or Simple Salad 10.

Braised Lamb Shank

Crispy Parmesan & Parsley Polenta & Braised Greens

Earl Grey Minted Braising Jus 14.

COMING EVENTS AT THE CLUB

MONDAY NIGHT ART TALK: ROBERT AMOS
March 24

CHEF & SOMMELIER HOUR
March 27

SALSA LESSON, DANCE & DINNER
March 29

PRAWN MONDAY MONTHLY LUNCHEON
March 31

COOKING WITH CHEF
“BAKING BREAD”
April 01

KAVALAN SCOTCH TASTING
April 03

FAMILY NIGHT
April 05

AMARONE TASTING
April 08

CURRY THURSDAY
April 10

SPEAKER'S LUNCHEON: ROBERT HOLLISTON
“INSIDE OPERA”
April 11

