

PLATED LUNCH CONTINUED

LUNCH ENTRÉES

All Entrées Include Mixed Greens with Champagne Vinaigrette Dressing, Rolls and Butter,
Fresh Seasonal Vegetables, Coffee, Tea or Lemonade, and Dessert

(Choice of Two Entrées, the Higher Price Prevails for all Meals)

THE DELTA KING PROUDLY SERVES USDA CHOICE BEEF
ALL BEEF COOKED MEDIUM UNLESS OTHERWISE REQUESTED FOR ALL

GRILLED CHICKEN BREAST \$27

In a Light Mushroom Cream Sauce and Jasmine
Rice Pilaf

WILD MUSHROOM RISOTTO \$25

Mushroom Risotto Prepared with a Porcini Wild
Mushroom Broth, Fried Shallots and Fresh
Local Arugula

CHICKEN À LA PEPPERONATA \$27

Grilled Chicken Breast Served with a Garlic-Onion Red
Pepperonata Sauce and Jasmine Rice Pilaf

EGGPLANT PARMESAN RIGATONI \$25

Breaded Eggplant over a Bed of Al Dente
Rigatoni, Served with Marinara Sauce
and Parmesan Cheese

GRILLED PORK LOIN \$27

Juicy Pork Loin with Apple Fennel Chutney and
Jasmine Rice Pilaf

MISO GLAZED SALMON \$29

Grilled Salmon with a Miso Soy Glaze and Jasmine Rice
Pilaf

MARINATED FLANK STEAK \$29

Charbroiled Flank Steak Served with a Chimichurri
Sauce and Roasted Potatoes

GRILLED NEW YORK STEAK \$33

Charbroiled New York Steak with a Classic Herbed
Butter and Mashed Potatoes

DESSERTS

(Select One)

Strawberry Shortcake

Caramel Cheesecake

Tiramisu



*GLUTEN FREE

22% SERVICE CHARGE AND SALES TAX TO BE ADDED