

# Mahogany Room Lunch Served 11am - 4pm Jersey Shore Restaurant Week November 3<sup>rd</sup> thru November 12<sup>th</sup>

## Choice of One Appetizer

Chef's Daily House-Made Soup or Manhattan Clam Chowder

Mixed Green Salad with Choice of Dressing

#### **Tomato & Mozzarella Tower**

Sliced Tomato layered between Fresh Mozzarella, topped with Balsamic Glaze and Fresh Basil. Served Over a Bed of Mixed Greens

#### **Spicy Battered Cauliflower**

Cauliflower Florets coated in a Spicy Pepper Batter, Fried until Golden Brown Served with a Side of Ranch Dressing

#### **Seared Ahi Tuna**

Pan Seared Ahi Tuna over an Asian Cole Slaw Topped with Teriyaki Sauce and Wasabi Ginger Cream

## **Choice of One Entrée**

#### Chef's Daily Special

#### The Brunch Burger

Our Signature Burger, Grilled to Your Liking, Topped with Crisp Bacon Strips, a Fried Egg and American Cheese Presented on a Toasted Brioche Bun with a Side of French Fries and a Crisp Dill Pickle

## **Poached Pear & Walnut Salad**

Mixed Greens Tossed in a Red Wine Vinaigrette, Topped with Poached Pears, Tomato, Cucumber, Feta Cheese & Walnuts

#### **Smoked Half Chicken**

A Half of a Chicken Seasoned with Our Special Rub, Slow Smoked and Glazed with BBQ Sauce Served with Mashed Potatoes and Seasonal Vegetables

#### **Fried Chicken Sandwich**

Boneless and Skinless Chicken Thigh in a Butter and Coconut Milk Breading, Topped with Pickled Jalapeno, Siracha Mayo & Vinaigrette Cole Slaw. Presented on a Toasted Brioche Bun with a Side of French Fries.

### **Maple Walnut Salmon**

Fresh Salmon Filet, Pan Seared, Topped with a Maple Glazed Walnut Crust Served with Our Wild Rice Blend with a side of Seasonal Vegetables

## **Choice of One Dessert**

Chef's Daily Dessert Selection Vanilla or Chocolate Ice Cream

#### \$13 per person