



LUNCHEON

APPETIZER AND SALAD

ASSORTED DIM SUM | Soy Dipping Sauce

DEVILED EGGS* | Marinated Vegetable Carpaccio



QUINOA & NAVY BEAN SALAD | Celery, Grapefruit, Lemon, Sweet Peppers, Red Onion,
Fresh Herbs, Olive Oil

SOUP

SPICY CHICKEN, SHRIMP & COCONUT SOUP* | Galangal, Lemongrass

Low-sodium Soups and plain Broth are available upon request

PASTA SPECIAL

HOMEMADE CANESTRI RIGATI | Peas, Cauliflower, Bacon, Tomato, Cream

Available as Appetizer or Main Fare

MAIN FARES

OCEAN GARDEN BASKET* | Salmon, Scallops & Crab Meat, Iceberg Lettuce Basket, Boiled Egg,
Lemon-Chive Dressing

GRAPEFRUIT, MELON & PROSCIUTTO SALAD* | Fresh Arugula, Red Onion, Cherry Tomatoes,
Raspberry-Balsamic Dressing, Parmesan Shavings, Pine Nuts

SEAFOOD GRATIN* | Jumbo Prawns, Scallops, Fresh Fish, Black Mussels, Light White Wine Sauce,
Assorted Vegetables, Noodle Sheet, Gratinated with Sauce Hollandaise

SANDWICH OF THE DAY: THE TURKEY CLUB* | Freshly Roasted Turkey Breast, Tomato, Boiled Egg,
Bacon, Iceberg Lettuce, Thousand Island Dressing, Toasted Sourdough Bread, Potato Chips

SPICY ORANGE CHICKEN | Crispy Fried Chicken, Spicy Orange Sauce, Steamed Broccoli,
Sticky White Rice



VEGETABLE CHOW MEIN | Stir-Fried Asian Vegetables, Fried Mein Noodles, Mushrooms,
Soy Oyster Sauce, Crisp Tofu

HAMBURGER OR CHEESEBURGER* | Homemade Regular or Whole Wheat Bun, Pickles,
Tomato, Sliced Onion Rings, French Fries

Additional Toppings:

Applewood Smoked Bacon | Grilled Onions | Swiss, Blue or Cheddar Cheese

SIDES

STEAMED RICE | BROCCOLI | BAKED POTATO | STEAMED VEGETABLES

Upon request, dishes are available without sauce, and main courses can be served as half portions.

Vegetables are also available steamed, without butter or salt.



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DESSERT

BANANA FOSTERS CRÊPE | Caramel Banana Filled Crêpe, Vanilla Ice Cream

BLACKCURRANT CHOCOLATE SLICE | Baked Chocolate Sugar Dough, Blackcurrant Mousse

ICE CREAM SUNDAE

“LEMON PIE” | Lemon Curd, Vanilla Ice Cream, Graham Cracker Crust, Whipped Cream, Lemon Zest

SUGAR-FREE DESSERT

COCONUT CUSTARD TART | Tart Shell, Baked Coconut Filling

ICE CREAM

VANILLA | COOKIES | STRAWBERRY

your choice of Butterscotch, Raspberry or Chocolate Topping

LOW-FAT SOFT SERVE ICE CREAM

VANILLA | CHOCOLATE

SORBET

STRAWBERRY

FRUIT & CHEESE

SLICED FRUITS IN SEASON

VARIETY OF FRENCH & INTERNATIONAL CHEESE | Traditional Condiments & Crackers

WINES

For additional Connoisseur or all inclusive wine selections, please speak with your Sommelier.

CRYSTAL CONNOISSEUR SELECTION

WHITE

Vintage Tunina, Silvio Jerman,
Friuli, Italy 2017 | \$75

RED

Château de Beaucastel, Châteauneuf-du-Pape,
Rhône Valley, France 2017 | \$180

ALL INCLUSIVE WINE SELECTION

WHITE

Pinot Grigio, Santa Margherita,
Valdadige, Italy 2020

RED

“Blau,” Carignan, Garnacha & Syrah,
Cellars Can Blau, Montsant, Spain 2021

* United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



Indicates Vegetarian Selections and may contain Dairy Products