

"THE FALLS LUNCHEON"

YOUR CHOICE OF
SOUP DU JOUR OR GARDEN SALAD

ENTREES
(PLEASE SELECT TWO)

CHICKEN & SHRIMP

TWO COLOSSAL-SIZE SHRIMP SAUTÉED WITH BONELESS CHICKEN BREAST
AND FRESH MUSHROOMS, SUN-DRIED TOMATOES AND MADEIRA WINE

PAN SEARED STRIPPED BASS

SERVED WITH SOFT MARSCAPONE
POLENTA - CYLINDER OF EGGPLANT
AND SUNDRIED TOMATO CREAM SAUCE

BREAST OF CHICKEN

A BONELESS BREAST OF CHICKEN WITH
A DELICATE SAFFRON TOMATO SAUCE
AND GRILLED HERBED POLENTA

ROASTED PORK TENDERLOIN

A JUICY OVEN ROASTED TENDERLOIN SLICED AND FINISHED WITH AN APRICOT
BRANDY DEMI-GLACE SERVED WITH HERBED MASHED POTATOES

MANHATTAN STEAK

AN EIGHT OUNCE STEAK GRILLED
AU POIVRE STYLE AND SERVED WITH
ROASTED RED BLISS POTATOES

GRILLED SALMON

A FRESH FILET OF "BLACK PEARL FARM"
SALMON SERVED WITH A DILL SUPREME
SAUCE AND RICE PILAF

DESSERT

A DELICIOUS HOMEMADE DOUBLETREE SIGNATURE DESSERT
SELECTED BY THE CHEF

BEVERAGES

A VARIETY OF CHILLED SOFT DRINKS, MINERAL & SPRING WATER
AND ICED TEA

\$27.95 PER PERSON

20 PERSON MINIMUM MONDAY THROUGH FRIDAY AND 50 PERSON MINIMUM
SATURDAY & SUNDAY WITH A \$5.00 PER PERSON SURCHARGE
A 7% STATE SALES TAX AND A 21% SERVICE GRATUITY CHARGE WILL BE ADDED
LUNCHEON BUFFETS ARE SERVED UNTIL 2:00 PM