

LUNCHEON SELECTIONS

(Available 11:00 a.m. – 3:00 p.m.)

Chilled Salads

Chilled Salads Served with a Cup of Soup du Jour, Fresh Baked Rolls, Dish of Vanilla or Chocolate Ice Cream or Sherbet and Regular and Decaffeinated Coffee, Iced Tea, Hot Tea or Milk

Ivanhoe Chicken Salad Garni

Chicken Salad Presented on Leaf Lettuce and Seasonal Fresh Fruit

Chopped Chicken Salad

Chopped Iceberg and Romaine Lettuces Tossed with Crumbled Gorgonzola, Diced Tomato, Diced Bell Peppers, Diced Cucumber, and Sliced Black Olives with Balsamic Vinaigrette, Topped with Grilled Boneless Chicken Breast

Grilled Chicken & Roasted Pear Salad

Grilled Chicken Breast, Roasted Pears Stuffed with Bleu Cheese, Raspberry Vinaigrette and Candied Pecans, Served over a Bed of Field Greens with Fresh Raspberries

Warm Portobello Eggplant Salad

Spicy Marinated Eggplant Salad Placed in a Roasted Portobello Mushroom Cap over Field Greens, Dressed with a Balsamic Reduction

Cobb Salad

Crisp Iceberg and Romaine Lettuces Topped with Roasted Turkey, Tomato, Egg, Avocado, Applewood Smoked Bacon and Bleu Cheese Crumbles, Served with Bleu Cheese Dressing and Ranch on the Side

Beef Tournedo Salad

Warm Tournedo of Beef Presented on a Bed of Arugula and Spinach with Pickled Red Onion, Crumbled Goat Cheese with a Red Pepper Vinaigrette

Southwestern Flank Steak Salad

Char Broiled Flank Steak over a Bed of Mixed Greens, Roasted Corn, Black Beans, Hard Boiled Eggs, Tomato and Grilled Red Onion with a Cilantro Vinaigrette

The Triple Bogey

Tuna, Chicken, and Shrimp Salads, Presented in Avocado Boats over a Bed of Field Greens with Diced Mango and a Julienne of Roasted Red Pepper

Grilled Vegetable Salad

Grilled Marinated Bell Peppers, Spring Squash, Portobello Mushroom, Red Onions with Shredded Asiago Cheese, atop a Bed of Field Greens

ENTRÉES

Please Select a Soup or Salad

Soup: Soup du Jour • Homemade Chicken Noodle • Cream of Tomato

Salads: Ivanhoe Garden Salad Drizzled with Balsamic Vinaigrette

All Entrées Include: Cup of Soup du Jour, Fresh Baked Rolls, Dish of Vanilla or Chocolate Ice Cream or Sherbet and Regular and Decaffeinated Coffee, Iced Tea, Hot Tea or Milk. **Please choose from the following:** Homemade Mashed Potatoes, Herb Roasted Red Potatoes, Duchess Potato, Twice Baked Potato or Rice Pilaf.

Chicken Pomodoro

Sautéed Chicken Breast over Angel Hair Pasta with Fresh Diced Tomato and Fine Herbs

Chicken and Mushroom Crêpe

Three Crêpes Filled with Sautéed Button Mushrooms and Chicken, Served with ala Forestière Cream Sauce

Ivanhoe Chicken

Stuffed Chicken Breast with Spinach, Red Pepper, Prosciutto Ham, Asiago, Fontina, and Provolone Cheeses, Served with Bercy Sauce

Sautéed Breast of Free Range Chicken

Free Range Chicken Breast Stuffed with Michigan Wild Rice, Served with Bercy Sauce

Almond Tilapia

Sautéed Tilapia Encrusted with Toasted Almonds, Served with a Lemon Beurre Blanc

Grilled Atlantic Salmon

Served with Leek Vin Blanc Sauce

Grilled Rosemary Shrimp

Rosemary Skewered Jumbo Shrimp Grilled and Drizzled with a Lemon Beurre Blanc

Beef Tenderloin Tips Chasseur

Sautéed Beef Tenderloin Tips with Button Mushrooms, Shallots, White Wine and Demi-Glaze, Served in a Puff Pastry Shell

Sliced Grilled Pork Loin

Grilled Pork Loin Fanned on a Pool of Port Wine Reduction

6 Ounce Filet Mignon

Bordelaise Sauce or Béarnaise Sauce

Vegetarian Strudel

Fresh Seasonal Vegetables Wrapped in a Flaky Phyllo, Served with a Roasted Tomato Vin Blanc

Pasta Primavera *(with Options to Add Chicken for \$2.50 or Shrimp for \$6.25)*

Fresh Linguini Tossed in a Light White Wine Cream Sauce and Fresh Seasonal Vegetables

Forestière Pork Chops

Twin 4 Ounce Grilled Bone-in Pork Chops with ala Forestière Cream Sauce

Desserts

New York Cheesecake
Cookies and Bars
Chocolate Marble Cheesecake
Turtle Sundae
Lemon Poppyseed Cheesecake
Hot Fudge Sundae
Chocolate Raspberry Swirl Cheesecake
Tri-Berry Shortcake
Hot Apple Crisp ala Mode
Dutch Apple Pie
Black Forest Torte
Pumpkin Pie
Pecan Pie
Chocolate Mousse Cake
Key Lime Tart
Raspberry Cream Cake
Raspberry Mousse
Chocolate Mousse
Cherries Jubilee
Chocolate Mousse & Crêpe
Carrot Cake
Bananas Foster