



ORONOQUE

Country Club



LUNCHEON MENU

All luncheons include salad, entrée, rolls and butter, dessert, coffee, tea and decaffeinated

SALAD SELECTION

*Garden Salad with choice of two home made dressings
Classic Caesar Salad
Field Mixed greens with apples, sun dried Cranberries, Gorgonzola cheese and a Zinfandel
Vinaigrette dressing*

ENTRÉE SELECTIONS

(Choice of Two Selections)

*Searched Chicken Breast with Peppered Brie Cheese, Grilled Pineapple
Served with a Port Pine Demi-Glace..... -Call for Pricing-*

*Boneless Breast of Chicken stuffed with Apple & Craisins Stuffing, Topped with a Cinnamon-
Vanilla Reduction sauce..... -Call for Pricing-*

Boneless Breast of Chicken Marsala -Call for Pricing-

Boneless Breast of Chicken Françoise -Call for Pricing-

London Broil with Caramelized Onions & Mushrooms -Call for Pricing-

Sliced Sirloin with a Mushroom Sherry Sauce -Call for Pricing-

Filet Mignon with Bernaise Sauce -Call for Pricing-

Baked New England Scrod -Call for Pricing-

Lemon Pepper Sole -Call for Pricing-

Char-Broiled Atlantic Salmon served with a Tuscan Tomato Cream Sauce -Call for Pricing-

Grilled Swordfish with a Rosemary-Citrus Butter -Call for Pricing-

Seafood Stuffed Shrimp and drawn butter -Call for Pricing-

Penne Pasta with Marinated Chicken..... -Call for Pricing-

(ALL PRICES SUBJECT TO A SERVICE CHARGE & APPLICABLE SALES TAX)