

PLATED LUNCHEONS

Salads

Bistro Retro Wedge

Baby iceberg lettuce wedges, tomato, applewood smoked bacon, bleu cheese, garlic croutons, toasted pine nuts, boiled egg and a balsamic vinaigrette.

§10**

The Cobb

Fresh romaine and iceberg lettuces topped with grilled chicken breast, Applewood smoked bacon, bleu cheese, avocado, cheddar cheese and salsa-ranch dressing.

§11**

Hail Caesar

Fresh romaine hearts, Tuscan croutons, Parmigiano-Reggiano, grilled chicken breast and an avocado-Caesar dressing.

§12**

*Substitute shrimp for chicken for an additional §3***

Above salads come with freshly baked bread and sweet butter, iced tea and fresh-brewed coffee or tea.

Sandwiches

Bistro Panini

Genoa salami, Virginia ham, pepperoni, roasted red peppers, grilled eggplant, provolone cheese and balsamic dressing on grilled Tuscan bread.

§9**

The Club

Smoked turkey breast, Virginia ham, slow-roasted beef, Havarti and Swiss cheeses, lettuce, tomato and herb aioli on toasted bread.

§11**

Above sandwiches come with spring salad garni, garlic pickle, iced tea and fresh-brewed coffee or tea.

PLATED BAY CLUB LUNCHES

Prices are based per person.

Portobello Chicken

Tender breast of grilled chicken topped with portobello mushrooms and fire-roasted tomatoes in a Madeira sauce.

\$16⁺⁺

Chicken Baroni

Fire-roasted chicken breast topped with roasted garlic, sun-dried tomatoes, fresh basil, sliced exotic mushrooms and boursin cheese, then finished with a lemon-basil butter sauce.

\$16⁺⁺

Twisted Primavera Pasta

Pasta corkscrews tossed with roasted peppers, sun-dried tomatoes, roasted garlic cloves, eggplant, broccoli, onion, portobello mushrooms and toasted pine nuts in a pesto sauce that is finished with Parmigiano-Reggiano cheese.

\$16⁺⁺

Chicken Di'Napoli

Tender chicken breast stuffed with spinach, artichoke, roasted red pepper, pine nuts and smoked provolone with roasted red and yellow pepper sauces.

\$16.²⁵⁺⁺

Valencia Salmon

Alaskan salmon filet stuffed with asparagus and roasted red peppers, baked and finished with a Florida-style Maltese sauce.

\$17.⁵⁺⁺

Chianti-braised Beef Short Ribs

Boneless beef short ribs, braised until fork-tender with Chianti and aromatic vegetables, served in natural gravy. Presented with vanilla-bean mashed sweet potatoes and braised root vegetables.

\$18.⁵⁺⁺

Petite Filet Mignon

Center-cut, five-ounce filet mignon, fire-roasted and topped with wild mushroom ravioli and a Maytag bleu demi-glace.

\$19.⁵⁺⁺

All entrées come with freshly baked bread, sweet butter, Bay Club house salad, iced tea and fresh-brewed coffee or tea.