

# Loft Lunch Menu

## Appetizers

(a selection of three)

### **Grilled Smoked Jumbo Gulf Shrimp**

White cheddar grits, Tequila BBQ

### **Stuffed Bell Peppers**

Shredded beef, charred tomato sauce, toasted cumin

### **Baby Spinach Salad**

Candied pistachios, goat cheese, citrus-champagne vinaigrette

### **Whole Leaf Baby Romaine Caesar Salad**

Parmesan, anchovies, Ciabatta croutons

## **Soup of the Day**

## Main Plates

(a selection of three)

### **Pan Seared Pork Tenderloin Medallions**

Butternut-maple chorizo hash, cider gravy

### **Tandoori Chicken Breast**

Basmati rice, cilantro chutney, mango salsa

### **Peppered Petit Filet Mignon**

Brandied au poivre sauce, garlic whipped potatoes, shaved fennel

### **Herb Cured Murray's Chicken Breast**

Parmesan soft polenta, pancetta, broccoli rabe

### **Nori Wrapped Atlantic Salmon**

Wasabi mashed potatoes, tempura asparagus, Asian-dijon dipping sauce

### **Pan Seared Natural Sea Scallops**

Butternut squash ravioli, browned butter balsamic sauce

### **Grilled Chicken Penne Pasta**

Fresh mozzarella, tomato gravy, baby arugala

**Desserts**

(a selection of three)

**Chocolate Truffle Tart**

chantily cream, fresh mint syrup

**Warm Pumpkin Bread Pudding**

caramel sauce, vanilla gelato

**Frozen Banana Mousse**

chocolate covered banana skewers

**Lemon Poppy Seed Cake**

lemon curd, seasonal fruit

**Seasonal Crème Brûlée**

**Assorted Sorbets or Gelatos**