



## **LEOPARD ROOM LUNCH MENU**

Served from 11am to 2:30pm

Executive Chef Gerard Coughlin uses the freshest and highest quality ingredients, locally sourced whenever possible. The aim of Gerard and his kitchen team is to make DELICIOUS food using special recipes that are carefully and creatively prepared and presented for your pleasure.

### **Lump Crab Cake**

Grain Mustard Sauce, Citrus Remoulade, Baby Greens

**16**

### **Smoked Chilean Salmon**

Lemon, Chopped Egg, Capers, Crème Fraiche, Herb Crostini

**15**

### **Mediterranean Salad**

Baby Greens, Fire Roasted Red Peppers, Goat Cheese, Lemon Roasted Asparagus, Roma Tomatoes, Kalamata Olives, Toasted Pine Nuts, Balsamic Vinaigrette

**11**

**With Salmon or Chicken, Blackened or Grilled**

**14**

### **Cobb Salad**

Grilled Chicken, Bacon, Hard Cooked Egg, Olives, Plum Tomatoes, Blue Cheese Crumbles, Avocado, and Buttermilk Ranch Dressing

**13**

### **Arugula with Baby Greens**

Dried Cherries, Poached Pears, Goat Cheese, Honey Roasted Pistachios, Champagne Vinaigrette

**11**

### **Caprese Salad**

Fresh Mozzarella, Mixed Greens, Plum Tomatoes, Aged Balsamic, Basil Oil

**11**

### **French Dip au Jus**

Sliced Roast Beef on a Baguette with Caramelized Onions

**13**

### **Lobster Salad**

Served on a Baguette with Lettuce and Tomato

**17**

### **Turkey Club**

Bacon, Cheddar, Swiss, Lettuce, Tomato, and Mayonnaise

**11**

### **Hand Made "Prime" Angus Burger**

**11**

Add any Topping

**1.50 Each**

Cheddar, Swiss, Bacon, Jalapenos, Sautéed Onions, Mushrooms, or Blackened with Blue Cheese

**(All Sandwiches are served with Crispy French Fries, Side Salad, or Fresh Fruit)**

**Bea's Chicken Soup 5**

**Chef's Soup du Jour 6**