



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

17

Sesame Fried Chicken

Sweet Potato Fries

14

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

Chopped Salad

Tomatoes, Beets, Avocado, Bacon, Carrots, Scallions, Celery, Romaine Lettuce, Basil Vinaigrette Dressing

13

Hand Chopped Sirloin

Seared Sirloin, Cherry Tomatoes, Horseradish Sauce, Crispy French Fries

16

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