

ALL CHICKEN LUNCH DISHES COME WITH THE NECESSITIES
premium acrylic disposable plates | disposable flatware | napkins | disposable tablecloths
all prices & supplements are per person | tax, gratuity & delivery charges will be added as applicable

CHICKEN SELECTIONS

CHICKEN MONTEREY

sautéed onions & peppers | artichoke | pepper jack | black bean purée
paired with Mexican rice | garden salad
\$14.75

CHICKEN CHEVRE

stuffed breast of housemade chevre boursin | arugula | roasted red pepper | basil | lemongrass sauce
paired with wild rice | seasonal house vegetable | garden salad
\$15.75

CACCIATORE (ITALIAN HUNTER STYLE)

braised bone-in white & dark chicken | pearl onion | wild mushroom | white wine | tarragon
paired with butter herb penne | seasonal house vegetable | garden salad
\$14.75

STIR FRY

chicken breast | peppers | onion | carrot | broccoli | mushroom | zucchini & squash | bamboo shoot |
baby corn | snow peas | ginger lemongrass glaze | paired with white rice | garden salad
\$14.75

SWEET CHILI PESTO

chicken breast | 3 herb pesto | housemade sweet chili marmalade
paired with basmati rice | seasonal house vegetable | garden salad
\$15.75

SWEET & SALTY CASSOULET

chicken breast | chorizo | bacon-apple-fig relish | Anna potatoes | brie
paired with garden salad
\$15.75

CHICKEN CORDON BLEU

Stuffed chicken breast | black forest ham | Lorraine swiss | basil-lemongrass vinaigrette broth paired
with wild rice | seasonal house vegetable | garden salad
\$15.50



CHICKEN SELECTIONS

SPINACH CRANBERRY PASTA

chicken breast | penne | spinach-cranberry cream
paired with seasonal house vegetable | garden salad
\$14.75

CHICKEN CAPRESE

chicken breast | roma tomato | fresh mozzarella | basil | artichoke |
fig balsamic reduction | capellini pasta
paired with our seasonal house vegetable | garden salad
\$15.50

CUBAN CHICKEN

Achiote rub | peppers | onion | tomato
paired with arroz con gandules | seasonal house vegetable | garden salad
\$14.75

CHICKEN PARMESAN CASSOULET

chicken breast | Yukon gold potatoes | artichoke | parmesan | lemongrass-basil cream
paired with garden salad
\$14.75

CHICKEN POT PIE

chicken breast | assorted seasonal vegetables | Spotlight sauce |
housemade roasted garlic tarragon crust
paired with garden salad
\$14.25



BEEF SELECTIONS

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CHURRASCO

Seared & sliced flank | chimichurri

Paired with roasted red bliss potatoes | seasonal house vegetable | garden salad
\$16.75

ROPA VIEJA

Stewed shredded beef | tomato | onion | peppers | green olives | garlic

Paired with Spanish rice | garden salad
\$16.75

SPOTLIGHT SHORT RIBS

Braised | jardinière vegetables | cabernet demi-glacé | Paired with roasted Yukon
Gold potatoes | garden salad
\$18.75

POT ROAST

Tender braised brisket | zinfandel demi-glacé | Paired with mashed country-style
potatoes | oven roasted root vegetables garden salad
\$15.75



PORK SELECTIONS

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CHOPS

boneless & double-cut chop | currant-bacon-poblano chutney | brie
paired with roasted Yukon gold potatoes | seasonal house vegetable | braised artichoke salad
\$15.75

PORK CALVADOS

pork cutlets | 3 apple chutney | calabacitas of summer squash, stewed tomato & cilantro
paired with Spanish rice | caesar salad
\$15.25

ROASTED LOIN

sliced | maple roasted | Dijon cream
paired with charred onion mash | seasonal house vegetable | garden salad
\$15.25

MOJO

braised & pulled pork shoulder | traditional mojo marinade paired with Congri rice |
plantains | garden salad
\$14.75

PORK CALVADOS

Pork cutlets | 3 apple chutney | calabacitaas of summer squash, stewed tomato cilantro paired with
Spanish rice | Caesar salad
\$15.75

ROASTED LOIN

sliced | maple roasted | Dijon cream
paired with charred onion mash | seasonal house vegetable | garden salad
\$15.25

