



# Holiday 2010 LUNCH MENU

## SALADS

**Tossed Garden Salad** Assorted Greens tossed with fresh Garden Vegetables and home-made Croutons, served with Balsamic Vinaigrette and Ranch dressings

**Pasta Salad** Imported Pasta mixed and mingled with Green and Red Peppers, Celery and Sweet Onions

**Classic Potato Salad** A mix of Potatoes, crisp Celery, diced Onions and Sweet Pimentos, blended with creamy Mayonnaise and hint of Dijon Mustard

**Chef's Daily Selection**  
*Our Chef will create a fresh salad daily.*

## ACCOMPANIMENTS

**Garlic Mashed Potatoes**  
**Fresh Steamed Vegetable Medley**

## DESSERTS

**Sweet Dessert Duo:**  
Traditional New York-style Cheesecake  
Sweet Chocolate Mousse Truffle

## ENTRÉES

**Wild Alaskan Salmon** Fresh Fillet of Salmon drizzled with Lemon, White Wine, Dill and a touch of Cream

*\*Alaskan Salmon is eco-friendly and sustainable.*

**Herb-Roasted Chicken** Remarkably flavorful cuts of Chicken tossed with a Buttery Blend of Rotisserie Seasonings and baked to tasty perfection

**Apricot-Glazed Pork Loin** Slow-cooked tender sliced Pork Loin rubbed with a Spiced Seasoning and served with a Sweet Apricot Sauce

**Three-Cheese Pasta Al Forno** Imported Pasta in a creamy blend of Mild and Sharp Cheeses topped with seasoned Bread Crumbs and baked to perfection

*Menu subject to change*



Cruising year-round from the Inner Harbor.

