

Memories.....
AT THE TRADITION GOLF CLUB

PLATED

LUNCH

CHOICE OF THREE

ENTREES

London Broil - with herb au jus

Hot Sliced Roast Beef - with mushroom demi glaze

Chicken Francaise - egg dipped with lemon wine sauce

Chicken Delaney - lightly breaded with grilled eggplant, prosciutto, fresh
mozzarella, and roasted red pepper buer blanc

Chicken Scaloppini - topped with mushroom, artichoke hearts,
prosciutto, sun dried tomato and fresh basil in a light garlic wine sauce

Roasted Pork Loin – cider marinated with spiced apple cranberry

chutney

Cod Mediterranea – pan seared with roasted roma tomatoes, spinach and

fresh basil garlic wine sauce

Shrimp Risotto – creamy risotto with shrimp & seasonal vegetables

Salmon Filet – oven-braised with a dill cream sauce OR citrus glaze (**select one**

sauce)

Pasta Primavera – penne pasta with fresh vegetables in a fire-roasted tomato

sauce

Eggplant Parmesan Napoleon – our own marinara sauce and

fresh mozzarella

Vegetable Risotto – creamy risotto with roasted seasonal vegetables

CHOICE OF ONE SALAD

Served with fresh rolls and butter

Tossed Salad

Memories' Caesar Salad

The Wedge – iceberg lettuce with crumbled bleu cheese, fresh bacon, diced tomato

and bleu cheese dressing \$2.

Field Green Salad – with sliced pear, gorgonzola, walnuts, dried
cranberries

and raspberry vinaigrette \$2

Strawberry Spinach Salad – fresh spinach with pecans, strawberries

and goat cheese tossed in a strawberry balsamic vinaigrette \$2

CHOICE OF ONE STARCH

Baked Potato

Garlic Mashed Potatoes
Roasted Red Bliss Potatoes
Roasted Garlic Risotto
Rice Pilaf

CHOICE OF ONE
VEGETABLE

Oven Roasted Medley
Broccoli in Garlic Butter
Green Beans Amandine
Glazed Baby Carrots
Grilled Asparagus \$1

**Includes Coffee and Tea*

\$27.95

All Entrée Selections must be Pre-Ordered

Due to availability, all prices are subject to change. An 18% service charge
and CT sales tax will be added to final price.
Effective thru 12/31/18