

Emery, Bird, Thayer Restaurant

Lunch 2009

Starter Salads and Soups

Classic Caesar Salad~\$5

Iceberg Wedge with Blue Cheese~\$4

Broccoli Cheese Soup or Soup of the Day~Cup-\$4 Bowl-\$6

{Salad Dressings: Bleu Cheese, Lemon Parmesan, Honey Dijon, Ranch}

{Vinaigrettes: Cranberry, Balsamic, Simple and Spring}

Sandwiches~\$13

(Choice of 1 side)

Pastrami Reuben on Rye-Sauerkraut, Swiss, Dijon

Shaved Prime Rib Sandwich-Horseradish Cream, Caramelized Onion, Cheddar

Turkey on Brioche-Lettuce, Havarti, Roasted Peppers, Tomato-Sage Aioli

Acapulco Pulled Chicken Wrap- Bacon, Havarti, Avocado and Lime Mayonnaise

Honey Baked Ham Croissant-Tomato, Swiss, and Bacon-Horseradish Cream

Entrée Salads~\$14

Smoked Salmon and Spinach-Sweet Vinaigrette, Boiled Eggs and Capers

Asian Shrimp-Scallions, Peppers, Tomatoes, Cashews, Ginger Dressing

Chicken Cobb-Tomato, Avocado, Scallions, Egg, Bacon and Bleu Cheese

Almond Chicken Salad-Seasonal Fruit and Banana Nut Bread

Chicken or Grilled Salmon Caesar-Romaine, Parmesan and Croutons

Entrée Selections

Trout Almandine-Topped with Apple and Scallion Slaw~\$16

Sautéed Crab Cakes-Rice Pilaf and Tangy Spinach Salad~\$17

Artichoke Chicken-Tomato, Capers, Garlic Cream, Rice Pilaf, Vegetables~\$15

Beef Tenderloin Scaloppini-Served with Mashed Potato and Vegetables~\$18

Grilled Atlantic Salmon-Lobster-Mushroom Béchamel, Spinach and Rice~\$16

Beer Battered Fish and Chips-Alaskan Cod, Crispy Chips, Tartar Sauce~\$15

Seafood Enchiladas-Crab and Shrimp in Sherry Cream, Rice, Guacamole~\$14

Side Items ~\$3

Apple Slaw ~ Cucumber Salad ~ Rice Pilaf ~ French Fries ~ Mashed Potatoes

Fruit Cup ~ Crispy Chips

For groups of eight or more, 18% gratuity will be added.

Consuming raw or undercooked ingredients may increase your risk of food-borne illness.