



Plated Lunches

≈ APPETIZERS ≈

Lobster & Chive Cakes \$7
sweet potato straw, served with salsa verde

Willow Park House Salad \$7
*local butter leaf lettuce, romaine, blue cheese, roasted apples,
walnuts & tomatoes, with a house made Italian dressing*

Hearts of Romaine Salad \$8
sourdough croutons, lemon roasted garlic & parmesan dressing

Vine Ripened Tomato & Bocconcini Salad \$7
extra virgin olive oil & truffle oil, fresh herbs & shaved prosciutto

≈ SOUPS ≈

\$6
Creamy Mushroom Barley
Tomato Parmesan

≈ ENTRÉES ≈

Braised Alberta Boneless Beef Short Ribs \$18

Sage Pesto Rubbed Salmon Filet \$21
olive & prosciutto lemon salsa

Stuffed Supreme Breast of Chicken \$22
stuffed with olives, spinach & feta with a sun dried tomato jus

Grilled Chicken Tenders with Penne Pasta Salad \$15
spinach, hotchkiss tomatoes, aged cheddar, house made Italian dressing, with garlic bread

Grilled Cajun Chicken with Classic Caesar Salad \$16
house made dressing, sour dough croutons, parmesan crisp

Trio of Peppers & Red Onion Tower \$16
with Boursin cheese, portobello mushroom, charred tomato coulis, toasted cous cous pilaf

*All Above Entrees served with:
Garden Fresh Asparagus & Baby Carrots
Choice of Starch: Country Mashed Potatoes, Potatoes Gratin, Herb Roasted New Potatoes, Basmati Rice Pilaf*