



# HANDLERY HOTEL & RESORT

## Lunch Entrée Served

Includes choice of Starter, Warm Rolls and Butter, Dessert, Brewed Coffee, Decaf and Tea

### Starter Selections

**Soup DuJour** – Chef's soup selection of the day

**Fruit Cup** – Assorted Seasonal Fruits

**House Salad** - Mixed Field Greens, Carrot, Cucumber and Tomato with House Dressing

**Caesar Salad** - Crisp Romaine Tossed with Garlic Croutons, Parmesan Cheese and Caesar Dressing

**Caprese Salad** -Vine-ripe Yellow and Red Tomatoes, Buffalo Mozzarella Cheese, Basil and Extra Virgin Olive Oil and Balsamic Vinaigrette

### Lunch Entrée Selections

#### **Mediterranean Chicken \$23.95**

Grilled Chicken Breast with Sun-dried Tomatoes, Kalamata Olives, Artichoke Hearts and Asparagus  
Served with Roasted Red Potatoes and Market Vegetables

#### **Smoked Chicken Penne Pasta \$21.95**

Smoked Chicken with Penne Pasta, Basil, Garlic, Feta Cheese, Tomatoes and Toasted Pine Nuts

#### **Tangerine Chicken \$22.95**

Marinated Chicken Breast Served with Coconut Rice and Roasted Vegetables

#### **Apple Almond Chicken \$22.95**

Stuffed Breast of Chicken Served with Apple Cider Sauce  
Served with Roasted Red Potatoes and Haricot Vert

#### **Hoisin BBQ Chicken \$22.95**

Grilled Marinated Chicken Breast Served with Vegetable Lo Mein and Grilled Baby Bok Choy

#### **Chicken Piccata \$23.95**

Grilled Boneless Breast of Chicken Served on Angel Hair Pasta with Creamy Lemon Caper Sauce  
and Market Vegetables

#### **Roast Turkey \$21.95**

Roasted Turkey Served with Apple Chutney Served with Whipped Chive Potatoes and Market Vegetables

#### **Apricot Pork Loin \$21.95**

Lean Pork Loin Served with Pan Au Jus, Roasted Potatoes and Market Vegetables

Multiple entrée selections will be charged at the highest priced entrée selected for all guests  
Prices are subject to 20% service charge and 8.75% CA sales tax 01/10

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# HANDLERY HOTEL & RESORT

## Lunch Entrée Selections Continued

### **Black Jack Flat Iron Steak \$24.95**

Marinated Grilled Steak with Bourbon Butter  
Served with Mushroom Barley Risotto and Market Vegetables

### **London Broil \$24.95**

Tender Marinated Flank Steak with Port Reduction Served with Garlic Mashed Potatoes  
and Roasted Vegetables

### **Tex-Mex Tri-Tip \$21.95**

Grilled Marinated Steak Served with Texas BBQ Beans, Spanish Rice and Corn-Breaded Tomato

### **Poached Salmon \$23.95**

Lemon Infused Salmon Filet Served on Shrimp Ravioli with Vodka Sauce and Sautéed Spinach

### **Blackened Mahi Mahi \$22.95**

Spiced Mahi Mahi Filet Served with Cilantro Pesto Rice and Roasted Vegetables

### **Bronzed Tilapia \$21.95**

Curry-Cumin Rub Tilapia Filet Served with Israeli Cous Cous and Roasted Vegetables

### **Jerk Grilled Shrimp \$25.95**

Five Grilled Spiced Jumbo Shrimp Served with Pineapple Rice, Black Beans and Roasted Tomato

### **Stuffed Manicotti \$19.95**

Rolled Pasta Stuffed with Four Cheeses Topped with Zesty Marinara and Alfredo Sauce  
Served with Market Vegetables

### **Vegetarian Wellington \$19.95**

Portobello Mushroom and Marinated Grilled Vegetables Wrapped in Puff Pastry  
Served with Red Pepper Coulis

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