

## LUNCH MENU #1

### STARTER

Onion Rings with Housemade Ketchup

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### MAIN COURSE

House Smoked Chicken Salad with Almonds, Apples and Maytag Blue Cheese

or

Ahi Tuna Nicoise with Olives, Green Beans, Tomatoes, Yukon Gold Potatoes, and Egg

or

English Pea Lasagne with Mushrooms, Asiago Cheese, Snap Peas, and Smoked Tomato Sauce

or

Crispy Petaluma Chicken Breast with Roasted Vegetables  
and Yukon Gold Mashed Potatoes

\*

### DESSERT

S'more Pie

\$29 per person



**BUCKEYE**  
ROADHOUSE

## LUNCH MENU #2

### STARTERS

Pan Roasted Artichoke with Creamy Tarragon Dip

Calamari "Fritto Misto" with Tomatillo Salsa

### MAIN COURSE

Meyer Lemon and Parsley Crusted Salmon with Brussel Sprout Leaves,

Bacon and Whole Grain Mustard Sauce

or

Chili-Lime Brick Chicken with Avocado and Stuffed Pasilla Pepper

or

English Pea Lasagne with Mushrooms, Asiago Cheese, Snap Peas, and Smoked Tomato Sauce

or

Marinated Skirt Steak with Caramelized Onions and Garlic Mashed Potatoes

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### DESSERT

Baked Lemon Pudding with Huckleberry Sauce

or

Crème Brûlée

\$36 per person



**BUCKEYE**  
ROADHOUSE

## LUNCH MENU #3

### STARTERS

Pan Roasted Artichoke with Tarragon Aioli

Oysters Bingo

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### FIRST COURSE

Butter Lettuce, Arugula, Walnuts, Maytag Blue Cheese and Apples

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### MAIN COURSE

Meyer Lemon and Parsley Crusted Salmon with Brussel Sprout Leaves,

Bacon and Whole Grain Mustard Sauce

or

English Pea Lasagne with Portobello Mushrooms, Leeks, Asiago Cheese

and Smoked Tomato Sauce

or

Chili-Lime Brick Chicken Breast with Avocado and Stuffed Pasilla Pepper

or

Petit Filet Mignon with Green Peppercorn Sauce,

Gruyere Potato Gratin and Sautéed Spinach

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### DESSERTS

Butterscotch Crème Brûlée

or

S'more Pie

or

Molten Chocolate Cake

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\$44 per person