



BUCKEYE
ROADHOUSE

LUNCH MENU #1

STARTER

Onion Rings with Housemade Ketchup

MAIN COURSE

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

*

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

*

Butternut Squash and Mushroom Lasagne with

Leeks, Fontina & Smoked Tomato Sauce

*

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

*

DESSERT

S'more Pie

\$29 per person

LUNCH MENU #2

STARTERS

Pan Roasted Artichoke with Creamy Tarragon Dip

Calamari with Tomatillo Salsa

MAIN COURSE

Roasted Salmon with Marinated Baby Beets, Watercress and Horseradish

*

Chili-Lime Brick Chicken with Avocado and Stuffed Pasilla Pepper

*

Butternut Squash and Wild Mushroom Lasagne with

Leeks, Fontina & Smoked Tomato Sauce

*

Marinated Skirt Steak with Caramelized Onions and Garlic Mashed Potatoes

*

DESSERT

Baked Lemon Pudding with Huckleberry Sauce

*

Crème Brûlée

\$36 per person



BUCKEYE
ROADHOUSE

LUNCH MENU #3

STARTERS

Pan Roasted Artichoke with Tarragon Aioli
Oysters Bingo

FIRST COURSE

Organic Greens with Avocado, Cilantro and Lime Vinaigrette

MAIN COURSE

Roasted Salmon with Marinated Baby Beets, Watercress and Horseradish

*

Butternut Squash and Mushroom Lasagne with
Leeks, Fontina & Smoked Tomato Sauce

*

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

*

Petit Filet Mignon with Green Peppercorn Sauce,
Gruyere Potato Gratin and Sautéed Spinach

*

DESSERTS

Butterscotch Crème Brûlée

*

S'more Pie

*

Chocolate Bread Pudding

\$44 per person