

PARAGON

SPECIAL OCCASION LUNCH MENU # 1

FIRST COURSE

MIXED LOCAL FIELD GREENS
BALSAMIC VINAIGRETTE

ENTRÉE

(CHOICE OF ONE)

CHICKEN CAESAR SALAD
GARLIC CROUTONS, WHITE ANCHOVY, PARMESAN, GRILLED CHICKEN

OPEN-FACE TUNA MELT
ALBACORE TUNA, SUN-DRIED TOMATOES, CAPERS, CUCUMBERS, BASIL, WHITE
CHEDDAR, MIXED GREEN SALAD

GRILLED CHEESE AND TOMATO SOUP
MIXED GREEN SALAD

BLACK TRUFFLE RAVIOLI
ROASTED MUSHROOMS, PARMESAN

DESSERT

CHEF'S SELECTION

\$29.95 PER PERSON
PLUS TAX AND GRATUITY

PARAGON

SPECIAL OCCASION LUNCH MENU # 2

FIRST COURSE

SMALL CAESAR SALAD
GARLIC CROUTONS, WHITE ANCHOVY, PARMESAN

ENTRÉE

(CHOICE OF ONE)

ALL ENTREES, WITH THE EXCEPTION OF RAVIOLI,
ARE SIDED WITH GARLIC MASHED POTATOES AND SAUTÉED SPINACH

PENNE PASTA
FENNEL SAUSAGE, BLACK OLIVES, ARUGULA,
ROASTED TOMATO-BASIL BROTH

PAN SEARED SALMON
CHIVE BEURRE-BLANC

ROASTED CHICKEN
NATURAL JUS

BLACK TRUFFLE RAVIOLI
ROASTED MUSHROOMS, PARMESAN

DESSERT

CHEF'S SELECTION

\$35.95 PER PERSON
PLUS TAX AND GRATUITY