



STEAKS | RIBS | CHOPS  
**HONDOS**  
ONLY PRIME

## **GROUP LUNCHEON MENU**

(Parties over 15)

### **◆ COURSE ONE ◆**

Soup du Jour

*Or*

House/Caesar Salad

### **◆ COURSE TWO ◆**

#### **Entrée Selections**

#### **Broiled Airline Chicken Breast**

topped with a Roasted Garlic and Parmesan cream Sauce

#### **Jumbo Lump Crab Cake**

(4 oz.) served with a Roasted Red Pepper Aioli

#### **Chef's Fish du Jour**

**Filet Mignon** (6oz-add \$8.50 per person)

All entrées accompanied by Roasted Garlic Mashers,  
Sautéed Vegetables and Rolls and Butter  
Choice of Coffee, Tea or Soda

#### **Vegetarian Option**

#### **Penne Pomodoro**

Penne tossed with Garlic, Tomatoes, Asparagus, Artichokes and  
White Wine with Parmesan cheese

**\$18.95 per person**

### **◆ COURSE THREE ◆**

#### **Dessert (Ala Carte)**

Raspberry Sorbet with Berries and Whipped Cream \$4.50

New York Style Cheesecake \$5.95

Crème Brulee \$5.95

All Food and Beverages are subject to Sales Tax and 18% Gratuity.  
*A customized menu is available. Contact Toni Edwards with any questions.*