



Luncheon at **THE four SEASONS**
Dining Room at Will O' the Wisp

Soups & Sides

SOUP OF THE DAY Nourishing & hot! Cup \$3; Crock \$4; Seafood soups add \$1
SIDE TOSSED SALAD \$3 FRENCH FRIED POTATOES \$2.25
SIDE CAESAR SALAD \$4 RED BLISS-GARLIC POTATOES \$2.25
COLE SLAW \$1.50 APPLESAUCE \$1.50

Entrée Salads

CAESAR SALAD

The classic: crisp romaine, grated pecorino Romano cheese & Caesar dressing \$7.50

DIJON-MARINATED CHICKEN BREAST OVER CAESAR SALAD

Served with the classically simple Caesar salad described above \$11

SIRLOIN STEAK JULIENNE OVER GARDEN GREENS

Grilled five-ounce sirloin, served with tomatoes, red peppers, cucumbers, frizzled onions and croutons \$12

BUFFALO CHICKEN CAESAR SALAD

Crisp fried chicken breast tossed in Buffalo Sauce, with tomatoes and your choice of either blue or cheddar cheese \$11

CHEF'S SALAD

Crisp greens with cucumbers, black olives, red onions, pepperoncini, tomatoes & julienne of ham, turkey breast, provolone & American cheeses, with your choice of dressing \$11

BROILED FILLET OF SALMON OVER GREENS

With cucumbers, black olives, red onions, pepperoncini, tomatoes & citrus sections, dressed with Lemon Vinaigrette \$12

CUP OF SOUP & SIDE SALAD With your choice of tossed or Caesar salad \$7.25

Grilled Burgers

Eight ounces of grilled ground beef on a Kaiser roll, garnished with kettle potato chips, tomato, onion & dill pickle

BASIC, SIMPLE & HEARTY

With or without cheese \$8

BALSAMIC BBQ BURGER

With Chef Jason Fickes' signature barbeque sauce & fried onions \$9

BLACK & BLUE BURGER

Blackened with Cajun seasonings, with melted blue cheese \$9

SMOKEHOUSE BURGER

Prepared with mesquite seasonings, smoked gouda cheese & bacon \$9

Please see reverse side of the menu for more selections!

Sandwiches

Served with dill pickle spear, sliced onion and tomato and kettle chips

THE REUBEN

The classic favorite consisting of thinly sliced corned beef brisket grilled on marble rye with Swiss cheese, sauerkraut & Russian dressing \$9

THE REUBEN REVISITED

The classic described above, but served cold on toasted marble rye with cole slaw (prepared with roast turkey for a lighter touch) \$9

FRENCH DIP

Sliced sirloin of beef and provolone cheese on a baguette, with beef *jus* for dipping \$9

FILLET OF FISH SUB

Full eight-ounce fillet of mild-flavored pollack, lightly battered & sautéed, on a baguette with chiffonade of lettuce & Tartar Sauce \$9

BUFFALO CHICKEN WRAP

Crisp fried chicken breast tossed in Buffalo Sauce, rolled in a garlic & herb tortilla with lettuce, tomato & cheddar cheese \$8

TURKEY, BACON & SWISS

Roast turkey, Swiss cheese, bacon, lettuce, tomato & mayonnaise on grilled ciabatta bread \$8

BACON, LETTUCE & TOMATO

On toasted homemade bread with mayonnaise \$6.50

Light Luncheons

With choice of tossed salad, sautéed medley of vegetables, French fries or red bliss-garlic potatoes

OVEN-BROILED FILLET OF SALMON Eight ounces, prepared with fresh herbs & Lemon Beurre Blanc \$13

SEARED AHI TUNA With Sweet Ginger-Soy Sauce & wakame seaweed \$14

OVEN-BROILED BREAST OF CHICKEN Marinated in Dijon mustard & herbs \$12

PASTA PRIMAVERA Al dente pasta tossed with sautéed vegetables & sun-dried tomato pesto \$11

Pantry Beverages

Freshly Brewed Coffee.....	\$2.00
Regular & Decaffeinated Tea.....	\$2.00
Milk: Whole, Skim & Chocolate.....	\$2.00
Herbal & Specialty Teas.....	\$2.50
Fountain Soda & Iced Tea.....	\$2.00
San Pellegrino Sparkling Water.....	\$2.50
O'Doul's Non-Alcoholic Beer.....	\$3.00
Bottled Spring Water.....	\$1.50
Hot Chocolate, Regular & No Sugar Added.....	\$2.00