The SCOTT'S BALLROOM AT THE ROTARY SUMMIT CENTER

LUNCH I MENU

A refined mid-day offering balancing freshness and comfort.

FIRST COURSE

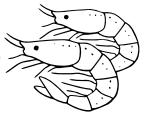
Caesar Salad
Crisp romaine, shaved parmesan, toasted garlic croutons, classic Caesar dressing.

ENTRÉES

Blackened Snapper
Served with jasmine rice, sautéed spinach, and a silky Cajun cream sauce.

Herb-Roasted Chicken Breast
Pan-roasted and finished with mushroom cream sauce, paired with roasted red potatoes and seasonal vegetables.

Wild Mushroom Ravioli
Delicate pasta filled with wild mushrooms, tossed in parmesan cream with fresh herbs.



The SCOTT'S BALLROOM AT THE ROTARY SUMMIT CENTER

LUNCH II MENU

A polished lunch selection perfect for executive meetings and celebrations.

FIRST COURSE

Caesar Salad
Romaine hearts, parmesan, rustic croutons, house dressing.

ENTRÉES (SELECT ONE)

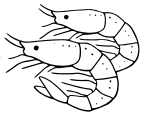
Filet Mignon – 6 oz
Served with mushroom demi-glace, garlic mashed potatoes, and grilled asparagus.

Grilled Salmon
Finished with lemon butter sauce, served with jasmine rice and seasonal vegetables.

Herb Risotto
Creamy arborio rice, seasonal vegetables, parmesan, and fine herbs.

DESSERT

Vanilla Crème Brûlée
Silky custard with caramelized sugar and fresh berries.



The SCOTT'S BALLROOM AT THE ROTARY SUMMIT CENTER

LUNCH III MENU

An elevated lunch featuring Scott's signature coastal flavors.

FIRST COURSE

Caesar Salad
Romaine, parmesan, garlic croutons.

Boston Clam Chowder
Scott's classic: creamy chowder with sherry, bacon, and potatoes.

ENTRÉES

Filet Mignon – 6 oz
Demi-glace, mushrooms, garlic mashed potatoes, grilled asparagus.

Grilled Salmon
Lemon butter, jasmine rice, seasonal vegetables.

Herb Chicken Breast
Roasted red potatoes, vegetables, mushroom cream sauce.

Herb Risotto
Seasonal vegetables, herbs, parmesan.

DESSERT

Molten Chocolate Cake – with vanilla ice cream
Vanilla Crème Brûlée – with berries