



PLATED MENU



APPETIZERS

SHRIMP COCKTAIL

- Half-Dozen, Courtbouillon Poached with Traditional Cocktail Sauce

DUCK CONFIT

- With Fennel and Apple Salad and Honey-Lavender Vinaigrette

CRISPY CRAB CAKES

- Gently Bound Blue Crab Meat with a Tomato and Chive Salad and Remoulade Sauce

CREAMY CRAB SALAD

- With Avocado, Cucumber, and Micro Radish with Olive Oil Tomato Vinaigrette

SOUPS

TOMATO BASIL

GAZPACHO

CARROT AND GINGER

With Toasted Pumpkinseeds

CORN & CRAB CHOWDER

SALADS

WILLOW POINT HOUSE

- Mesclun Greens, Spiced Pecans, Strawberries, Apples, and Orange Vinaigrette

CAESAR

- Crisp Romaine, House Caesar Dressing Drizzle, Feathered Parmesan, Cornbread Croutons, Grape Tomatoes and a Parmesan Crisp

BIBB & BUTTERMILK SALAD

- Bibb Lettuce with Sliced Radishes, Grape Tomatoes, Shaved Red Onion, and Pullman Bread Croutons with Buttermilk Dressing

BLT WEDGE

- Iceberg Lettuce, Grape Tomatoes, Crumbled Bacon, Bleu Cheese Crumbles, and Creamy Bleu Cheese Dressing

SANDWICHES

CROQUE MONSIEUR

- Grilled Ham and Swiss on Sourdough Bread Glazed with Mornay Sauce with Gaufrette Potato Crisps

CHICKEN PICATTA

- Sautéed Chicken Breast with Lemon and Caper Mayonnaise on a House-Made Soft Roll with Shaved Lettuce and Sliced Tomato, with Pasta Salad & Cut Fruit

SHRIMP SALAD ROLL

- Creamy House Baby Shrimp Salad with Pickled Red Onion and Iceberg Lettuce on a Buttery and Toasted Soft Roll, with House-Made Potato Chips & Pickle Spear

STEAK

- Grilled New York Strip Steak, Melted Swiss, Caramelized Onions and Rosemary-Worcestershire Mayonnaise on a Toasted Baguette with House-Made Potato Chips

ENTRÉE SALADS

TRADITIONAL CHEF

- Crisp Iceberg Lettuce, Smoked Ham and House-Roasted Turkey, Swiss and Cheddar Cheese, Cucumber, Tomato, and Boiled Egg with Honey Mustard Dressing

COBB

- Romaine, House-Roasted Turkey, Bleu Cheese Crumbles, Crisp Celery, Tomatoes, Bacon and Avocado Ranch

THE LAKE SALAD

- Baby Greens, Dried Apricots and Cranberries, Spiced Pecans, and Bleu Cheese Crumbles with a Honey-Vanilla Vinaigrette
Add Grilled Shrimp or Salmon \$8
Add Grilled Chicken \$4

STEAK SALAD

- Grilled and Chilled Flat Iron Steak, Field Greens, Grape Tomatoes, Fingerling Potatoes, Haricot Verts and Warm Goat Cheese Croutons with a Peppercorn-Dill Ranch Dressing

TUNA OR CHICKEN SALAD NICOISE

- Baby Greens with Sliced Potatoes, Haricot Verts, Marinated Olives, Tomatoes, and Hard-Boiled Egg with Your Choice of our House Tuna or Chicken Salad

Subject to tax & gratuity



ENTRÉES

FILET

- Lunch Grilled Center-Cut Filet Mignon with
- Dinner Demi-Glace

NY STRIP

- Lunch Char-Grilled Angus Sirloin Strip with
- Dinner Wild Mushroom Ragout

BEEF SHORT RIB "OSSO BOUCCO"

- Lunch Meaty and Tender Rib, Slow-Braised
- Dinner with Gremolata

FLANK STEAK

- Lunch Marinated Flank Steak, Grilled and
- Dinner Thinly Sliced with Crawfish and
Roasted Corn Butter

ROASTED CHICKEN

- Lunch Oven-Roasted Chicken Breast Supreme
- Dinner Stuffed with Chicken and Sundried
Tomato Sausage with Natural Jus

CHICKEN MARSALA

- Lunch Oven-Roasted Boneless Chicken Breast
- Dinner With Mushroom Demi-Glace

BUTTERMILK CHICKEN

- Lunch Golden Fried Chicken Breasts Supreme
- Dinner with Garden Vegetable Succotash

BONE-IN PORK CHOP

- Lunch Char-Grilled, with Mushroom-Tarragon
- Dinner Veloute

SCOTTISH SALMON

- Lunch Roasted Salmon Fillet with Red Onion
- Dinner Preserves and Beurre Blanc

EGGPLANT PARMESAN

- Lunch Over Linguini Pasta and a Hearty
- Dinner Mushroom Marinara

TOFU & GREEN BEAN CURRY

- Lunch Thai Red Curry Sauce, Mushrooms,
- Dinner Green Beans, Lime Leaves, Cilantro

CHEF'S SELECTED FRESH CATCH

Market Price

DUAL PLATE ENTRÉES

Pair a Grilled Filet or New York Strip with:

- Lump Crab Meat in Hollandaise
- Crispy Crab Cake
- Grilled Shrimp
- Lobster Tail
- Chicken Picatta

All entrées are served with Chef's selected starch and fresh seasonal vegetable accompaniments.

All entrées and entrée salads are accompanied by hot yeast rolls and whipped butter.

DESSERTS

KEY LIME PIE

THREE-CHOCOLATE BAVARIAN TORTE

MANGO BAVARIAN TORTE

RED VELVET CAKE

CARROT CAKE

HUMMINGBIRD CAKE



PLATED MENU



CHEF'S SUGGESTED PLATED LUNCH

(priced per person)

TURKEY & ARTICHOKE BAGUETTE

- House-Roasted Turkey, Sundried Tomato and Goat Cheese Spread and Roasted Artichokes on a Toasted Baguette with House-Made Potato Chips and Fresh Fruit Martini

THE LAKE SALAD

- Baby Greens, Dried Apricots and Cranberries, Spiced Pecans, and Bleu Cheese Crumbles with a Honey-Vanilla Vinaigrette and Lemon Chess Tart
Add Chicken
Add Shrimp or Salmon

STEAK SALAD

- Grilled and Chilled Flat Iron Steak, Field Greens, Grape Tomatoes, Fingerling Potatoes, Haricot Vertes and Warm Goat Cheese Croutons with a Peppercorn Dill Ranch Dressing and Chocolate Pecan Derby Pie

FILET MIGNON

- Grilled Center-Cut Filet with Demi-Glace, Gaufrette Potato Crisps, Haricot Verts, and Mile-High Chocolate Cake

CHEF'S SUGGESTED 3-COURSE MEALS

OPTION #1

Lunch/Dinner

- Salad* Belgian Endives, Apples, Smoked Cheddar and Almonds, Cider Vinaigrette
Entrée Roasted Chicken Breast with Spinach and Apricot Stuffing, Madeira Jus, Roesti Potato, and Glazed Baby Carrots
Dessert Raspberry Icebox Cheesecake

OPTION #2

Lunch / Dinner

- Salad* Tomatoes on the Vine, Teardrop Tomatoes, Bacon, and Green Peas with Chive Dressing
Entrée Grilled Filet Mignon with Demi-Glace, Lobster Mac and Cheese, Veggie Fries, and Asparagus
Dessert Chocolate Mousse Pie

OPTION #3

Lunch/Dinner

- Salad* Greek Salad with Crisp Romaine, Tomatoes, Kalamata Olives, Pepperoncini, Cucumbers
Entrée Scottish Salmon, Hot-Smoked, with Apple and Dried Cranberry Relish, Multigrain Pilaf and Sugar Snap Peas
Dessert Lemon Chess Tart with Raspberry Coulis