

# **WEEKDAY LUNCH MENU**

**January through October, 2010**

## **Starter**

Choice of one for everyone in your group

**Fresh Fruit Cup or Garden Salad with Assorted Dressings**

## **Duet Entrees**

All entrees are served with Chefs choice of vegetable, appropriate starch, and include rolls, butter, coffee, decaf & tea.

Entire party must enjoy the same duet selected from below. Grilled Vegetable Primavera, our vegetarian option, may be substituted for a duet upon request.

### **Roasted Sirloin & Pan Roasted Salmon**

Roasted Sirloin with Bordelaise Sauce topped with Sautéed Mushrooms accompanied with Pan Roasted Salmon nestled on Tuft of Spinach sauced with Dill Crème

### **Cornmeal Crusted Tilapia & Pan Seared Turkey Cutlet**

Cornmeal Crusted Tilapia sauced with Dijon Mustard Crème accompanied with Pan Seared Turkey Cutlet with Tomato Asiago Broth

### **Chicken Picatta & Roast Herb Crusted Pork Loin**

Pan Seared Chicken Breast with a Lemon Caper Crème accompanied with Roast Pork Loin Sauced with Peppercorn Reduction

### **Roasted Sirloin & Pan Seared Chicken Vesuvio**

Roasted Sirloin with Bordelaise Sauce topped with Sautéed Mushrooms accompanied with Pan Seared Chicken Breast sauced with White wine & Garlic Glaze

### **Grilled Vegetable Primavera**

Assorted Seasonal Grilled Vegetables served with Penne Pasta tossed with Roast Garlic Sauce

## **Dessert**

Ice Cream Sundae

Vanilla Ice Cream drizzled with Chocolate Sauce topped with chopped nuts, whipped cream & maraschino cherry

### **Upgraded Desserts**

**\$2.50 per guest inclusive**

**Apple Strudel, Cheesecake, or Tiramisu**

Chef Josef has designed perfectly paired duets. Please, no substitutions.  
Your exact party count and choice of duet will be due per the date on your agreement

**Maggie Cross, Group Sales, [mcross@pheasantrun.com](mailto:mcross@pheasantrun.com)  
Pheasant Run Theater/Zanies Group Sales Office: 630-524-5071  
4051 East Main Street – St. Charles, IL 60174 8/09**