

Served Lunch



Price per person includes first course, entrée with Chef's selection of starch and vegetable, dessert, fresh baked rolls and butter, freshly brewed regular and decaffeinated coffee, assorted hot teas and iced tea.

First Course (select one soup or salad)

Soups

The "D" Cream of Chester County Mushroom Soup - portobello, shiitake and white button mushrooms with shallots, cream and sun dried tomatoes
Potato Leek - braised leeks, Idaho potatoes, onions, chives and scallions
Italian Wedding - mini meatballs and pasta in chicken broth

Salads

The "D" Mixed Greens Salad - field greens, shredded carrots, sliced cucumbers, tomatoes, red onion, house-made herbed croutons, balsamic vinaigrette
Caesar Salad - romaine, house-made herbed croutons, Parmesan cheese, creamy Caesar dressing
Spinach Salad - baby spinach leaves, fresh sliced strawberries, toasted almonds, honey mustard vinaigrette
Chopped Iceberg Salad - iceberg lettuce, bacon, red onion, tomatoes, feta cheese, with your choice of dressing

Entrees (select one)

The "D" Chicken Grand Marnier - egg-dipped boneless chicken breast, sautéed shallots, orange zest, Grand Marnier and a touch of cream	\$20
Grilled Chicken Caesar Salad (with steak - \$18 or shrimp - \$19)	\$16
Chicken Pomodoro - chopped tomato marinara, olive oil, garlic, basil, fresh mozzarella cheese, penne pasta and garlic bread	\$19
Exotic Mushroom Ravioli- stuffed with porcini, portobello and shiitake mushrooms and ricotta cheese, white truffle cream sauce	\$19
Seasoned and Grilled Salmon Filet, lobster dill sauce	\$21
Pan-seared Tilapia, Champagne butter sauce	\$22
Jumbo Gulf Shrimp - stuffed with lump crab imperial	\$26
Deerfield Pan-seared Crab Cake, Old Bay remoulade	\$27
Petite Filet Mignon, Cabernet demi-glace	\$27

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(continued)



Dessert (select one)

Fresh Seasonal Berries, hazelnut Frangelico sabayon

Warm Bread Pudding – with raisins, vanilla cinnamon sauce

Warm Apple Crisp - baked apples, brown sugar crust, caramel, whipped cream

Carrot Cake - roasted walnuts, cream cheese icing

Chocolate, Chocolate Fantasy – rich fudge cake, chocolate mousse, iced with
chocolate ganache and a chocolate crescent moon

New York Style Cheesecake - rich vanilla flavor on a buttery graham cracker crust

Viennese Dessert Table- an elaborate display of mini bite-size desserts, individual-size desserts
and multi slice whole cakes (*add \$5 per person*)

Choice of (2) entrees add \$2.50 per person

Choice of (3) entrees add \$4.50 per person

Prices are subject to change and a 20% service charge.

05/08