**ARRL 2021 SECOND BOARD MEETING**

**LUNCH/DINNER MENU OPTIONS**

**THURSDAY, JULY 15th:**

**Lunch:** **The hotel restaurant will not be open for lunch.**

Boxed Lunch – Choice of:

* Turkey BLT – House Roasted Turkey Breast, Applewood Smoke Bacon, Lettuce, Tomato, Mayonnaise, Swiss cheese on a Multi Grain Roll
* The Beefeater – Shaved Deli Roasted Beef on a French Baguette, Cheddar Cheese, Horseradish Mayonnaise
* Balsamic Roasted Portobello - Mozzarella, Frisee, Caramelized Onion, Red Pepper Aioli on Rustic Whole Grain Breads
* I will be on my own for lunch.
* \*\*\*Gluten free rolls available upon request

**Dinner:**

* Center Cut Filet Mignon - with Bordelaise Sauce, Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley (GL)\*
* Herb Frenched Chicken Breast - Sweet Potato Mashed, Broccolini, Meyer Lemon Broth (GF)\*
* Fillet of Salmon – Tamarind Glazed Seared Fillet of Salmon, Bulgar Wheat, Haricot Vert, Apricot Honey Blossom (GF)\*
* Penne Pasta - Leeks, Broccolini, Caramelized Onion, Mushroom-Cashew Cream (GF/V)\*

**FRIDAY, JULY 16th:**

**Dinner:**

* Grilled Flat Iron Steak Chimichurri – Sliced Grilled Sirloin, Traditional Parsley, Vinegar, Oil, Fresh Asparagus and Gratin Potatoes
* Balsamic Glazed Frenched Chicken Breast - Swiss Chard, Seasonal Squash, Red Quinoa, Carrot Puree, Chicken Jus (GL)\*
* NE Baked Cod - Butter/Lemon Bread Crumb Topping, Chef’s choice in-season Vegetable and Starch
* Mushroom Risotto – Shiitake, Crimini, Trumpet Mushroom, Arborio Rice, Miso-Mustard-Cashew Cream (GF/V)\*

\*GL – Gluten Free

\*V - Vegan