## Geneva on the Lake's Lunch on the Terrace overlooking Seneca Lake

Served 12 – 2pm, Monday – Saturday June 1 until August 31, 2019 (Except during special events) For Reservations Call: 315-789-7190

Appetizer	
Chilled Gazpacho and/or Soup of the Day	9
Chef's creation chilled soup	
Jumbo Shrimp Cocktail Duo	11
Poached in court bouillon ~ Dill Cocktail Sauce ~ Lemon	
Salad	
Port-Wine Poached Pear	12
Baby Arugula ~ Muranda Bleu Cheese ~ Pine Nuts	
Lemon-Dijon Vinaigrette	
Garden Salad	12
Mixed Greens ~ Tomato ~ Cucumber ~ Fresh Berries	12
Red Onion ~ Pink Peppercorn Ranch	
Panzanella	11
Fresh Tomato-Crouton Salad ~ Fennel Bulb ~ Finger Lakes Feta	
Citrus Vinaigrette	
Entree	
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Each sandwich is served with your choice of ginger pickled be cottage cheese, or chips & pickle	eis,
Mediterranean Pasta	18
Florida Rock Shrimp ~ Roasted Tomato ~ Kalamata Olive ~ Mushi	room
Parmigiano-Reggiano Cheese	
Grilled Chicken Breast	15
Toasted Brioche Roll ~ <i>Schrader's</i> Smoked Bacon ~ Guacamole	15
Lettuce ~ Tomato ~ Onion	
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Farro Pilaf	14
Ancient Grains ~ Grilled Asparagus, Zucchini, Shiitake Mushroom	
Local Feta Cheese ~ Field Roast Eggplant Sausage	

Toasted Almond ~ Pomegranate Molasses

Lamb Burger  Toasted Brioche Roll ~ Rosemary Aoli ~ Lively Run Chévre  Lettuce ~ Tomato ~ Onion	18
Beef & Brie Melt Slow-Roasted Sirloin ~ Sour Cherry Demi-Glace Caramelized Onion ~ Toasted Rye	17
Entree Salad  Mixed Greens ~ Tomato ~ Cucumber ~ Red Onion ~ Roasted Peppers ~ Muranda Cheddar ~ Croutons ~ Pink Peppercorn R	<b>14</b> tanch
Add Grilled Chicken, Tenderloin Tips, or Poached Shrimp	4
Dessert	
Seasonal Fruit Crisp With Fresh Whipped Cream	9
Geneva On The Lake's Cheesecake	9
Brownie Sundae Coffee Gelato fresh whipped cream	9
Beverages  Coffee - Master's Touch locally roasted coffee Iced Coffee - Made with vanilla ice cream and Kahlúa Espresso Cappuccino Latte Iced Tea Lemonade "Daiquiri of the Day"	4 13 6 7 6 4 4
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Frozen Drinks, Full Cocktail Service, Imported & Domestic Bottled Beer and Full Wine Service are available.

Note: Many of the flowers & herbs featured in our menu are grown fresh in our garden.

**For Tables of 7** or more an 18% gratuity will be added. **Overnight Packages** do not include beverages, tax or gratuity. **For Room Service** \$9 per person plus 18% gratuity will be added.

**Please Inform Server** of any food allergies. Note though, that even with great care, trace amounts could be present without our knowledge.

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<sup>\*</sup>Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.