

*Appetizer Selections for Lunch*

**RUSHES CAESAR SALAD**

Chopped Romaine tossed in RUSHES own Caesar dressing, studded with whole wheat croutons and topped with shaved Asiago cheese and double smoked bacon

or

**AUTUMN BISTRO GREENS**

Crisp medley of baby greens, pumpkin seed crumble, local artisan cheese, brunoise roasted butternut squash, finished with an apple butter vinaigrette

or

**CORN BISQUE**

Topped with smoked cheddar charred corn fritters

*Entree Selections for Lunch*

**BLACKENED BEEF FARFALLE PASTA**

Sriracha cream, studded with field mushrooms, local corn, cherry tomatoes, arugula and topped with blue cheese

or

**STUFFED CHICKEN BREAST**

Stuffed with pumpkin and local goat cheese, finished with a Chardonnay apple cream sauce and sweet potato gaufrette chips

or

**ATLANTIC SALMON**

Pan seared, topped with a medley of pickled brunoise organic beets and drizzled with a lemon carrot coulis

*Vegetarian option is available upon request*

*Dessert Selections for Lunch*

**PUMPKIN CHEESE CAKE**

Creamy pumpkin cheesecake, Chai whipped cream and molasses ginger cookie crumble

or

**MOCHA ALMOND FUDGE CAKE**

Layers of dark chocolate cake, mocha mousse and almond meringue with chocolate sauce and fresh berries

**RUSHES PRIVATE DINING ROOM MENU**

CHOOSE ONE EACH FROM THE APPETIZER, ENTREE AND DESSERT SELECTIONS

\$31 PER PERSON, PLUS TAX AND GRATUITY

MENUS ARE IN EFFECT AS OF SEPTEMBER 2015 AND ARE AVAILABLE FOR GROUPS OF 10 OR MORE PEOPLE  
SOME CONDITIONS MAY APPLY. PRICES SUBJECT TO CHANGE AND REVISION