



**THE GREY STONE FINE FOOD AND SPIRITS**

**SIT DOWN LUNCH MENU**

\$29.00 PER PERSON\*

**FIRST COURSE:**(select one)

Caesar (kale and romaine lettuces, crouton, house made Caesar dressing)

Greystone Mixed Greens (seasonal fresh fruit, pumpkin seeds, feta cheese, champagne vinaigrette)

Soup du Jour

**ENTREES:** (select up to three, counts needed five days prior)

**Chicken Milanese**

**Chicken Parmigiana**

**Chicken Piccata**, Lemon Caper Sauce

**Braised Beef Short Rib**, Cabernet Demi glace

**Pan Seared Salmon**, Champagne Mustard Sauce

**Crab Crusted Tilapia**, Lobster Butter Sauce

**Eggplant Rollatini**

**Wild Mushroom Risotto**

\* All Entrees served with Chef's selection of seasonal accompaniments.

**DESSERTS (select one)**

Homemade Tiramisu

Chocolate Chip Cannoli

Chef's Seasonal Dessert

Cheesecake with Seasonal Berries

Includes Fresh Baked Bread and Butter on Tables. Soft Drinks, Iced and Hot Tea, Regular and Decaf Coffee

PRICES ARE PER PERSON AND SUBJECT TO 21% SERVICE CHARGE & 6% STATE SALES TAX

**552 Washington Crossing Road, Newtown PA 18940**

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