

# Private Dining Lunch Menu

LouVino OTR

Tuesday - Friday 11a - 2p

Starting at 11:00AM and ending as late at 2:00PM on Tuesdays through Fridays. There is a \$50 room fee for the Champagne room, and a \$350 minimum spend for the Cellar room for lunch. Lunch Price does not include tax & gratuity. If you need additional vegetarian/vegan/gluten free entree options please let us know!

## **\$15 Menu**

\$15 per head – Each guest will be served an entree with shared sides (loaded baked potato tots (contains bacon) OR warm brussels (vegan friendly), cookies for dessert, and a non-alcoholic beverage. Menu will be printed upon arrival for your guests. Additional items available as add ons.

## **\$22.50 Menu**

\$22.50 per head – Each guest will be served a salad starter with ranch or balsamic, an entree of their choice with shared brussels and loaded baked potato tots, cookies for dessert, along with a non-alcoholic beverage. Menu will be printed upon arrival for your guests. Additional items available as add ons. See below!

### **Entrees**

blackened redfish tacos w/ cilantro lime slaw,  
poblano tomato aioli, pickled shallots

Grilled Chicken Sandwich  
w/ edamame hummus, mixed greens,  
havarti, roasted tomatoes

chicken salad sandwich w/ smoked chicken  
& pimento cheese, pickle and greens on  
croissant

beef sliders, bacon, caramelized pepper &  
onion mix, port cheese

croissant BLT sandwich w/ fried green  
tomato, local bacon, cheddar, over easy  
egg, maple mustard\*

fried chicken tacos w/ garlic whipped  
potato, pepper chicken gravy and cheddar  
cheese

### **Add Ons \$4/head**

Fried Green Tomatoes

Pommes Frites

Fresh Fruit

Brussels Sprouts (#1 dish)

Loaded Baked Potato Tots

Cookie Dough Stuffed Beignets