

## ~ Southpark Lunch Menu Options ~

### One Course - \$12

#### Entrees *Each Guest selects one*

**Draper Valley Chicken and Spinach Salad** Hazelnuts, Goat Cheese, Prosciutto, Balsamic

**Albacore Tuna Salad Sandwich** House Smoked Bacon and Avocado

**Savory Crostata** Prosciutto, Tomato, Mozzarella, Fines Herbes

**Grilled Chicken Caesar Salad** Romaine Hearts, Croutons

**Smoked Pork Loin Sandwich** Gruyère and Apple~Currant Chutney

**Farmer's Plate** Artisan Meats and Cheese, Fruit and Baguette

**Carlton Farms Burger** White Cheddar, French Fries

**Café Lunch Half Sandwich** ~ Tuna Salad, Pork Loin or BLT, Salad or Cup of Soup

#### Dessert

Southpark Cookie of the Day

### Two Course - \$20

#### Entrees *Each Guest selects one*

**Draper Valley Chicken and Spinach Salad** Hazelnuts, Goat Cheese, Prosciutto, Balsamic

**Albacore Tuna Salad Sandwich** House Smoked Bacon and Avocado

**Savory Crostata** Prosciutto, Tomato, Mozzarella, Fines Herbes

**Smoked Salmon Pita** Capers, Cucumber, Tzatziki

**Carlton Farms Pork Loin Sandwich** Gruyère and Apple ~ Currant Chutney

**Carlton Farms Burger** White Cheddar, French Fries

**Spaghetti** Prawns, Cherry Tomatoes, Olives, Arugula

**Butternut Squash Ravioli** Hazelnut, Sage, Marsala

**Paella** Prawns, Clams, Mussels, Chicken, Chorizo

#### Dessert *Each Guest selects one*

**Gelato** of the Day

**Vanilla Bean Crème Brûlée** Traditional Custard with Burnt Sugar Crust

**Sour Cherry Bread Pudding** House made Brioche, Chantilly Cream

### Three Course - \$25

#### Soup and Salad *Each Guest selects one*

Daily Soup

**Organic Greens** Walnuts, Chaubier, Sherry Vinaigrette

**Caesar Salad** Romaine Hearts, Garlic, Croutons  
*Served with House Bread and Extra Virgin Olive Oil*

#### Entrees *Each Guest selects one*

**Savory Crostata** Prosciutto, Tomato, Mozzarella, Fines Herbes

**Smoked Salmon Pita** Capers, Cucumber, Tzatziki

**Spaghetti** Prawns, Cherry Tomatoes, Olives, Arugula

**Butternut Squash Ravioli** Hazelnut, Sage, Marsala

**Paella** Prawns, Clams, Mussels, Chicken, Chorizo

**Farmers Connection** Today's Fresh Fish paired with the best from our local farmers

#### Desserts *Each Guest selects one*

**Gelato** of the Day

**Vanilla Bean Crème Brûlée** Traditional Custard with Burnt Sugar Crust

**Sour Cherry Bread Pudding** House made Brioche, Chantilly Cream



We are happy to pair a wonderful red and white wine with your meal for \$30 per bottle. We only charge for bottles opened. Southpark does not have any room rental, set up fees or minimums. Menus may change seasonally. We hope to serve you soon.