

PUBLIC  SERVICE

- RESTAURANT -

COULINARY  
LUNCH MENU

**1ST COURSE**

*choice of*

VINE RIPE TOMATO CAPRESE SALAD  
*with Basil Pesto & Fresh Mozzarella*

CHEF'S DAILY SOUP SELECTION

**2ND COURSE**

*choice of*

BROILED GULF SHRIMP  
*with Creole Corn Maque Choux & Jazzman Rice*

GRILLED BREAST OF CHICKEN  
*over Salad of Summer Strawberries, Goat Cheese,  
Candy Pecan, & Pepper Jelly Balsamic Dressing*

| \$15 |