



Lunch Menu

Starters

Mixed Greens**	<i>balsamic vinaigrette</i>	• 7
Truffled Mac & Cheese**	<i>cheddar cheese, cream</i>	• 7
Smoked Salmon	<i>frisee, fennel yoghurt, dill dressing</i>	• 8
Shrimp and Grits	<i>andouille, bell pepper, stone ground grits</i>	• 9
Sticky Baby Back Ribs	<i>yuzu mango salsa</i>	• 9
Yellow Tomato Soup**	<i>yellow tomatoes, onion, celery, garnished with chive oil</i>	• 8
Chilled Carrot Ginger Soup	<i>garnished with crème fraiche</i>	• 8

Entrée Selections

Tuna Burger**	<i>avocado, tomato confit, brioche bun</i>	• 9
Steak Sandwich**	<i>caramelized onion, mushrooms, provolone</i>	• 9
Classic Burger**	<i>lettuce, tomato, provolone</i>	• 9
Angel Hair Pasta	<i>pesto, fresh tomato, almonds (add chicken • 5)</i>	• 9
Chicken and Rice Bowl	<i>red wine and roasted pepper sauce, basmati rice</i>	• 9
Ham and Gruyere Crepe	<i>sliced ham and gruyere melted in a thin crepe</i>	• 9
Asian Pear Salad	<i>crumbled blue cheese, apricot jalapeno vinaigrette add chicken 5. salmon 5. shrimp 5. scallop 7. steak 7.</i>	• 10
Soy Glaze Salmon	<i>fingerling potatoes, chives, grilled tomatoes</i>	• 13
Herb Crusted Halibut	<i>zucchini blini, grape tomatoes, butter, cream sauce</i>	• 13
Petit Filet	<i>4oz. portion, mashed potatoes, spinach, red wine sauce</i>	• 14

Sides • 7

Wok-Fried Green Beans • Garlic Rosemary Mashed Potatoes • Grilled Tomatoes

Items notated with an asterisk can be combined with select desserts for a 3-course prix fixe \$18 lunch