Lunch Menu

Tuesday, June 2nd through Saturday, June 6th

Appetizers

Steak Bruschetta grilled flat iron steak, black pepper feta, roasted red peppers, aged balsamic, lemon zest, toasted bâtard … 13

Shrimp Scampi sautéed Royal Red shrimp, melted basil garlic butter, toasted baguette … 13

Chicken Skewers marinated & grilled chicken tenders, pickled red onion, grape tomato, avocado ranch dipping sauce … 13

Truffle Deviled Eggs (4) with black truffle egg yolk mousse, tomato - mustard seed jam … 9

Cheese & Charcuterie Le Cayrol Tomme (goat's milk), English Cheddar (cows's milk), aged Manchego (sheep's milk), soppressata, Marcona almonds, Hoby's Jalapeno Chili jam, dried figs, crispy lavash … 14

Salads

Watermelon & Feta compressed watermelon, cucumber ribbons, toasted pine nuts, baby arugula, mango puree, white balsamic & basil vinaigrette … 13

Beet & Goat Cheese red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette … 13

Classic Wedge grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing … 12

Caesar grape tomato, herbed garlic loaf croutons, parmesan tuile, baby romaine, Caesar dressing … 10

Vegetable Plate Chef's selection of sautéed vegetables, wilted baby spinach, tomato - mustard seed jam, aged balsamic … 15

Salad & Veg Plate Additions: ***Halibut … 12**** ***Argentinian Red Shrimp … 9*** ***Grilled Flat Iron Steak … 9*** ***Faroe Island Salmon … 9**** ***Grilled Chicken Breast … 8***

Soup

Tomato Bisque garnished with basil oil … 7

Sandwiches

sandwiches include choice of side: Caesar Salad, Pommes Frites, Truffle Frites +$1

Beef Short Rib & Steak Melt melted provolone, sautéed peppers & onion, chipotle aioli, buttered Texas toast … 15

East Coast Halibut melted cheddar, lemon caper aioli, lettuce, tomato, butter toasted brioche bun … 16

Steak Sliders* house ground steak burger, melted aged cheddar, caramelized onion, black garlic aioli, toasted potato rolls … 12

Desserts

Chocolate Ganache Mousse Cake with blackberries, chocolate syrup … 8

Limoncello Cheesecake with vanilla blueberry compote … 8

Vanilla Crème Brulee with fresh berries … 8

"Cinnamon Roll" Bread Pudding whole croissant with cinnamon - vanilla custard, streusel topping, Marcona anglaise, vanilla ice cream … 8

Vanilla Ice Cream … 5

Chocolate Ice Cream … 5

Raspberry Sorbet … 5

A 20% gratuity is recommended on parties of 10 or more. A $5 split plate charge applies on all Salads and Sandwiches.

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.

Curbside Takeout For Our Complete Lunch Menu is Available, call 904 - 686 - 2128