

## Appetizers

<b>Ancho Chicken Soup</b> fresh corn, bell pepper, potatoes	<b>9</b>
<b>Panzanella Salad</b> toasted bread, watermelon, feta, hari covert, cherry tomatoes, cucumbers, red onion, arugula, sherry vinaigrette	<b>14</b>
<b>Roasted Tomato Caprese</b> fresh mozzarella balls, roasted tomatoes, baby arugula, basil, maple balsamic	<b>14</b>
<b>Pork Roulade and Plum</b> Sliced plum, bacon jam, scallion vinaigrette	<b>14</b>
<b>Pan Fried Scallops</b> Roasted yello pepper puree, curry aioli, toasted cashews	<b>17</b>
<b>Arctic Char</b> tomatillo salsa verde, cucumbers, micro herb salad	<b>15</b>
<b>Steak 'n' Potatoes</b> strip steak, steak fries, chipotle aioli, pearl onion, herbed oil	<b>16</b>

## Sandwiches

All sandwiches are served with a choice of Herbed Fries or House Salad

<b>Crispy Fried Chicken</b> cabbage slaw, herbed garlic sauce	<b>15</b>
<b>All Natural Beef Burger</b> applewood smoked bacon, sharp cheddar cheese, remoulade	<b>17</b>
<b>Shrimp Avocado Toast</b> ancho sautéed shrimp, cherry tomato, baby radish, guacamole	<b>17</b>
<b>Portobello</b> grilled portobello mushroom, tomato, arugula, feta, Asian spiced root aioli	<b>16</b>

### Express Lunch

11:00am-3:00pm Daily

Please pick 2 options from a cup of soup, personal size salad\*, or half sandwich for

**\$16**

Add a glass of any of the Happy Hour wines for \$6<sup>5</sup>

## Salads

\*Salads can be made into a wrap if requested

<b>Mixed Green Salad*</b> mixed greens, cherry tomatoes, cucumber	<b>10</b>
<b>Classic Caesar Salad*</b> romaine hearts, herbed croutons, shaved parmesan <b>Add Grilled Chicken or Shrimp</b>	<b>10</b> <b>16/18</b>
<b>Steak Salad</b> romaine hearts, corn salsa, cherry tomatoes, red onion, avocado, cilantro dressing	<b>24</b>
<b>Poached Salmon Salad</b> romaine hearts, butter beans, horseradish dressing	<b>19</b>

## Entrees

<b>Pasta Primavera</b> fettuccine, green pea, bell pepper, baby carrot, asparagus, lemon cream sauce, parmesan cheese <b>Add Grilled Chicken or Shrimp</b>	<b>22</b> <b>28/30</b>
<b>Atlantic Salmon</b> purple marble potato, carrot puree, cipollini onion, tarragon butter milk	<b>28</b>
<b>Pan Roasted Chicken Breast</b> asparagus, baby carrots, baby radish, chicken jus	<b>25</b>

## Sides

<b>Herbed Fries</b>	<b>6</b>
<b>Mixed Vegetables</b>	<b>7</b>
<b>Asparagus Risotto</b>	<b>8</b>
<b>Grilled Asparagus</b>	<b>10</b>

**Executive Chef -Karim Williams**  
**Summer 2017 Lunch**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness.  
An 18% gratuity and 8.87% sales tax will be added to your check