

## Appetizers

<b>Asparagus Soup</b> lemon crème fraiche	<b>8</b>
<b>Watermelon Plate</b> beet, plum, goat cheese, shaved almonds, watermelon sherry vinaigrette	<b>14</b>
<b>Asparagus Salad</b> grilled shaved asparagus, romaine, pickled shallot, crouton, sherry vinaigrette, parmesan cheese	<b>14</b>
<b>Bacon Wrapped Pork Medallion</b> sliced plum, scallion vinaigrette, bacon jam	<b>15</b>
<b>Steak 'n' Potatoes</b> grilled strip steak, steak fries, chipotle aioli, pearl onion, herbed oil	<b>16</b>
<b>Seared Tuna</b> ginger roasted Spring vegetables, charred avocado, sesame aioli, soy	<b>17</b>
<b>Grilled Lobster Tail</b> fruit salsa	<b>18</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 **\$7**

## Salads

<b>Mixed Green*</b>	10
mixed greens, cherry tomatoes, cucumber	
<b>Add Grilled Chicken or Shrimp</b>	16/18
<b>Classic Caesar*</b>	10
romaine hearts, herbed croutons, shaved parmesan	
<b>Add Grilled Chicken or Shrimp</b>	16/18
<b>Marinated Steak</b>	24
arugula, quinoa, corn, green pea, grilled plum, feta, chimichurri	
<b>Tuna Niçoise</b>	26
romaine hearts, marble potato, haricot verts, cherry tomatoes, purple potatoes, olives, red onion, egg, avocado, white wine vinaigrette	

## Entrees

<b>Asparagus Risotto</b>	19
arborio rice, roasted asparagus, parmesan cheese	
<b>Add Grilled Chicken or Shrimp</b>	25/27
<b>Atlantic Salmon</b>	23
sautéed rainbow swiss chard, warm herbed vinaigrette	
<b>Pan Roasted Chicken Breast</b>	20
sautéed mushroom, mixed vegetables, herbed polenta, chicken jus	

## Sides

<b>Herbed Fries</b>	6
<b>Mixed Spring Vegetables</b>	7
<b>Asparagus Risotto</b>	8
<b>Grilled Asparagus</b>	9

**Executive Chef -Karim Williams**  
**Spring 2018 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