

- STARTERS + SHARE PLATES -

SOUP OF THE DAY	Recited Daily	7.95
GARDEN SALAD	Organic Grapes, Blue Cheese, Pistachios, Balsamic Dressing	8.95
ROMAINE SALAD	Parmesan Dressing, Focaccia Croutons	8.95
SHRIMP COCKTAIL	Horseradish Cocktail Sauce	19.00
TARTARE OF TUNA	Lightly Spiced with Soy, Chili and Ginger, Avocado, Cucumber	17.00
CRAB CAKE	Chipotle Aioli, Mediterranean Vegetable Salsa	16.00
SMOKED SALMON	Lemon-Chive- Pepper Blini, Capers, Red Onion, Dill	17.00
CHEESE BOARD	Domestic and Imported Varieties, Condiments and Grilled Baguette	21.00
CHARCUTERIE + CHEESE BOARD	Domestic and Imported, Condiments and Grilled Baguette	28.00
OLIVE MEDLEY	Mediterranean Selection	7.00

- LARGE SALADS -

TOMATO	Di Stefano Burrata Mozzarella, Vine Ripe Tomato Medley, Basil Pesto	16.00
ROASTED RUBY BEET	Goat Cheese, Toasted Walnuts, Endive, Balsamic Reduction	16.00
CARPACCIO BRESAOLA	Wild Arugula Salad, Parmesan, White Balsamic Dressing	17.00
TEMPURA CALAMARI	Miso Dressing, Coriander, Peanuts, Organic Greens	16.00
TIGER PRAWN	Greek Yogurt Dressing, Cucumber, Tomato, Onion, Mini Peppers, Olives, Feta	19.00
CHOP CHOP CHICKEN	Asian Vegetable Slaw, Wontons, Sesame Ginger Vinaigrette	16.00
PEPPER CRUSTED AHI TUNA	Couscous, Cucumber, Tomato, Sweet Peppers, Olives, White Balsamic	19.00
SALMON	Roasted Beets, Goat Cheese, Walnuts, Onion, Balsamic Dressing	26.00
BEEF SIRLOIN STEAK	Wild Arugula Salad, Parmesan, Tomato, White Balsamic Dressing	26.00

- SANDWICHES & BURGERS -

LOBSTER SALAD SANDWICH	Lemon Aioli, Tomato, Artisan Bread, Avocado, Petit Greens	24.50
CHICKEN SANDWICH	Grilled Breast, Lettuce, Tomato, Bacon, Cheddar, Mayo, Fries	16.25
BACON CHEESEBURGER	Smoked Bacon, Tomato, Lettuce, Cheddar, Mayo, Fries	17.00

- PASTAS | RISOTTO -

FUSILLI SAUSAGE	Spicy Italian Sausage, Peppers, Tomato, Basil and Parmesan	17.00
PENNE CHICKEN	Chicken Breast, Exotic Mushrooms, Shallots, Parsley, Parmesan	17.00
LINGUINE SCAMPI	Tiger Prawns, San Marzano Tomato Marinara	24.00
RISOTTO SHRIMP	Tiger Prawns, Asparagus, Lemon	24.00

- LARGE PLATES -

ROASTED CHICKEN BREAST	Wilted Spinach, Lemon Sauce, Gratin Soft Polenta	22.00
RACK OF LAMB	Mashed Potatoes, Seasons Vegetables and Grain Mustard Sauce	34.50
GRILLED FILET MIGNON	Madagascan Pepper Sauce, Seasons Vegetables, Potato Trio	39.00
GRILLED CULOTTE STEAK	Madagascan Pepper Sauce, Seasons Vegetables, Potato Trio	26.50
SCOTTISH SALMON	Baby Bok Choy, Wilted Spinach, Miso Dressing	28.50
CHILEAN SEABASS	Mushroom Crusted, Riesling Sauce, Potato Puree, Asparagus	38.00
WILD SWORDFISH	Blackened, Lemon Risotto, Mediterranean Tomato Salsa, Petit Greens	29.50
DIVER SCALLOPS	Lobster Mashed Potatoes, Asparagus, Almond Piquillo "Romesco"	33.00

- THREE COURSE MENU -

PETIT GARDEN SALAD *or* CUP OF TODAY'S SOUP *or* PETIT ROMAINE SALAD

GRILLED CULOTTE STEAK

Madagascan Pepper Sauce, Seasons Vegetables, Potato Trio

WILD MUSHROOM CRUSTED SCOTTISH SALMON

Riesling Sauce, Potato Puree, Asparagus

RISOTTO SHRIMP

Tiger Prawns, Asparagus, Lemon

ROASTED CHICKEN BREAST

Wilted Spinach, Lemon Sauce, Gratin Soft Polenta

WARM CHOCOLATE SOUFFLE CAKE Hazelnut Gelato

or

OREO BANANA SPLIT CUP Vanilla Gelato

\$33.00

SEASONAL LUNCH WINES

8.50

BOLLA

Pinot Grigio, Italy

DELOACH

Chardonnay

AUSTERITY

Pinot Noir, Monterey

LISTEL

Rosé, France