

# LUNCH

## STARTERS

Chilled Summer Melon Soup   EVOO, Chives	\$15.00
Roasted Garlic Hummus   Marinated Olives, Feta, Cucumber, Naan Bread	\$18.00
Crispy Feta and Herb Bites   Romesco Sauce, Arugula	\$18.00
Cajun Grilled Chicken Skewers   Dill Crema, Local Greens	\$18.00
Shitake Mushroom Flatbread   Goat Cheese, Caramelized Onion, Black Truffle	\$24.00
Daily Crudo Selection   Citrus, Red Onion, Frisée, Radish, Cilantro	\$26.00

## SALADS

Watermelon & Tomato Salad   Basil, Burrata, Balsamic	\$19.00
Caesar   Baby Gem Leaves, Crouton Crumble, Grana Padano, White Anchovy	\$19.00
Artisan Greens and Herb Salad   Tomato, Cucumber, Jicama, House Vinaigrette	\$21.00
<i>Add-On: Chicken \$10 or Shrimp \$14</i>	
Chilled Seafood Mixto   Arugula, Avocado, Passionfruit, Zaatar	\$28.00

## HANDHELDS

Warm Grilled Vegetable Stack   Wheat Bread, Basil Mayonnaise, Arugula	\$24.00
Crispy Fried Chicken Sandwich   Spicy Cabbage Slaw, Lettuce, Grilled Ciabatta	\$25.00
Grilled 8oz CAB Burger   Smoked Bacon, Cheddar Cheese, LTO, Dijonnaise, Brioche Bun	\$26.00
Pan-Seared Rockfish Tacos   Hummus, Feta, Spicy Slaw	\$34.00
Grilled Shrimp Burger   Grain Mustard Aioli, LTO, Toasted Bun	\$36.00

## ENTRÉES

Warm Leek and Goat Cheese Quiche   Local Green Salad, House Vinaigrette	\$26.00
Local Vegetable Medley   Thin Spaghetti, Garlic Olive Oil Sauce, Herbs	\$29.00
Grilled 8oz CAB Striploin Steak   Crispy Fries, Local Greens, Chimichurri	\$46.00
Daily Ocean Selection   Ask your Server for Details	\$56.00

**À la carte plus 17% gratuities. Please notify us of any allergies.**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*