

LUNCH

APPETIZERS

Cauliflower Soup with Spiced Marcona Almonds and Crisp Parsley

Whole Leaf Caesar Salad with White Anchovies and Tomato-Basil Bruschetta

Chopped Vegetable Salad with Pine Nuts, Olive Croutons and Feta Cheese

Arugula Salad with Roasted Beets, Goat Cheese, Endive and Candied Pecans

Sauteed Maine Crab Cakes with Marinated Tomatoes and Basil Pesto Aioli

* Spicy Yellowfin Tuna Tartare with Pickled Ginger, Wasabi and Crisp Wontons

PIZZA

Italian Sausage with Eggplant, Mushrooms, Caramelized Onions and Goat Cheese

Margherita with Buffalo Mozzarella, Roma Tomatoes and Fresh Basil

Wild Mushroom with Ricotta Cheese, Sliced Leeks, Italian Parsley and Basil Pesto

Spicy Chicken with Roasted Garlic, Tomatoes, Sweet Peppers and Cilantro

Smoked Salmon with Crème Fraiche, Fresh Dill, Chives and Black Caviar

SANDWICHES & BURGERS

* Rib Eye Steak Sandwich with Mushrooms, Caramelized Onions and Horseradish Sauce

Lobster Club Sandwich with Smoked Bacon, Garlic Aioli and Grilled Walnut Bread

* Prime Burger with Smoked Onion Marmalade, White Cheddar and French Fries

ENTREES

Chinois Chicken Salad with Wontons, Cashews and Sesame Mustard Dressing

* Grilled Tuna Nicoise Salad with Quail Eggs, Fingerling Potatoes and Olive Tapenade

Ricotta Gnocchi with Italian Sausage Bolognese, Basil and Shaved Parmesan

Fresh Angel Hair Pasta with Wild Field Mushrooms and White Truffle Oil

* Almond-Ginger Crusted Salmon with Celery Root Puree and Red Wine Sauce

Braised Beef Goulash with Crisp Spaetzle and Marjoram Crème Fraiche

Pan Roasted Organic Chicken with Garlic Potato Puree and Honey Glazed Carrots

Sauteed Swordfish with Fingerling Potatoes, Leeks, Bacon and Dijon Mustard

Executive Chef Marc Djozlija

* Items may contain raw or undercooked ingredients

Consuming raw or undercooked items may increase your risk of food borne illness