



LUNCH MENU

SIMPLE ORGANIC GREENS SALAD Mustard Balsamic Vinaigrette 7.50

SOUP OF THE DAY Recited Daily 7.50

HEART OF ROMAINE SALAD Parmesan Dressing, Croutons 7.50

ENJOY A SOUP OF THE DAY OR A SALAD with any items listed below 3.75

TIGER PRAWN COCKTAIL Lemon and Cocktail Sauce 17.75

TARTARE OF TUNA Lightly Spiced with Soy, Chili and Ginger, Crushed Avocado, Cucumber 14.75

SMOKED SCOTTISH SALMON Warm Blini, Lemon, Dill, Red Onion, Capers 16.75

BUTTERFLIED QUAIL Shiitake Mushroom, Scallion Pancake, Asian "BBQ" Glaze 16.75

CRAB CAKE Chipotle Aioli, Soft Herb Slaw 14.75

TOMATO SALAD Burrata Mozzarella, Vine Ripe Tomato Medley, Basil Pesto, Grilled Baguette 14.25

ROASTED RED BEETS SALAD Goat Cheese, Toasted Walnuts, Endive, Balsamic Reduction 14.25

CARPACCIO "BRESAOLA" SALAD Wild Arugula Salad, Parmesan Dressing, Grissini 16.75

TIGER PRAWN SALAD Greek Yogurt Dressing, Cucumber, Tomato, Red Onion, Mini Peppers, Olives, Feta 16.75

"CHOP CHOP" CHICKEN BREAST SALAD Asian Vegetable Slaw, Wontons, Sesame Ginger Vinaigrette 13.75

PEPPER CRUSTED AHI TUNA Cous Cous Salad with Crisp Vegetables, Kalamata Olives, Soft Herbs 16.75

AUTUMN SALAD Prosciutto, Red Onion, Maytag Blue Crumbles, Anjou Pear, Organic Grapes, Pistachios 14.50

LOBSTER SALAD SANDWICH Lemon Aioli, Avocado, Artisan Bread, Petit Greens 18.75

BACON CHEESEBURGER Smoked Bacon, Tomato, Lettuce, Cheddar, Mayo, Ciabatta Bun, Fries 15.75

FUSILLI PASTA Spicy Italian Sausage, Peppers, Tomato, Parsley and Parmesan 15.75

PENNE PASTA Chicken Breast Strips, Kalamata Olives, Sun-dry Tomato, Capers, Basil 15.75

SIMPLY ROASTED CHICKEN BREAST Wilted Spinach, Lemon Sauce, Gratin Soft Polenta 18.75

GRILLED VENISON LOIN MEDALLIONS Anjou Pear, Spiced Red Wine Sauce, Yukon Gold Potatoes 24.75

GRILLED LAMB CHOPS Mashed Potatoes, Seasons Vegetables and Grain Mustard Sauce 27.75

GRILLED CULOTTE STEAK Blue Cheese Potato Leek Fondue, Arugula Pesto, Wine Merchant Sauce 24.50

FILET MIGNON Madagascan Pepper Sauce, Seasons Vegetables, Potato Trio 29.75

FISH OF THE DAY (1-2-3) Seasonal Selection and Preparation Market Price

TWO COURSE FALL MENU \$18.50

Now through November

(Please Select One)

AUTUMN SALAD Prosciutto, Red Onion, Maytag Blue Crumbles, Anjou Pear, Organic Grapes, Pistachios

SOUP OF THE DAY Recited Daily

(Please Select One)

PETIT FILET MIGNON (4 oz) Madagascan Pepper Sauce, Seasons Vegetables, Potato Trio

CAST IRON SEARED SALMON (5oz) Lemon Risotto, Asparagus, Lemon Beurre Blanc

FETTUCCINI PASTA Slow Braised Ragu of Colorado Lamb, Peccorino Romano Cheese

CHICKEN PANINO Chicken Breast, Roast Tomato, Pesto, Mozzarella, Artisan Bread, Arugula Salad

HOUSE MADE POTATO GNOCCHI Italian Sausage, Charred Peppers, Parsley and Parmesan