



LUNCH MENU

APPETIZERS

- Grilled Garlic Shrimp*** grilled veggies, roasted corn salsa, warm brie, beurre blanc 18.25
- Gilroy Garlic Swiss Fondue** served with fresh-baked sourdough bread 15.25
- Steamed Prince Edward Island Mussels*** white wine, garlic, tomatoes, beurre blanc 19.50
- Roasted Garlic Fries** made with Christopher Ranch Garlic (Gilroy, CA), extra virgin olive oil 14.25
- Ceviche*** shrimp & scallops marinated in lime, cilantro, onion, tomatoes, avocado, hearts of palm tapenade, Sriracha mayo, baby field greens 18.75
- Aged Prosciutto di Parma*** fresh berries, melon, grilled pineapple, baby field greens, honey-Dijon vinaigrette 18.75
- Crispy Soft Shelled Crab** garden greens, seaweed, ginger soy beurre blanc 19.75

MAIN COURSES

- Grilled Garlic Shrimp Salad** Vine-ripened tomatoes, cucumber, bell peppers, field greens, feta cheese, kalamata olives, balsamic vinaigrette (available presented over Caesar salad) 18.75
- Grilled Chicken Caesar Salad** Romaine lettuce, vine-ripened tomatoes, shaved parmesan, New York Caesar dressing 18.75
- Grilled Steak Caesar Salad** Romaine lettuce, vine-ripened tomatoes, shaved parmesan, New York Caesar dressing 19.75
- Grilled Salmon Salad** Baby mixed greens, kalamata olives, peppers, cucumbers, vine ripened tomatoes, balsamic vinaigrette 24.25
- Las Cruces Chili-Spiced Chicken Salad** Mango, grilled pineapple, berries, Seasonal fruit, baby field greens, Danish blue cheese, raspberry vinaigrette 19.25
- Mesquite Honey BBQ Chicken Salad** Gala apples, spiced pecans, blue cheese, baby field greens, honey-mustard Vinaigrette 19.25
- Gold Canyon Angus Meatloaf** with vine ripe tomatoes, garlic mashed potatoes, cabernet wine sauce 23.75
- Black Angus Burger*** Hand crafted chopped sirloin, with Cheddar or blue cheese or plain, French fries 18.75
- Grilled Pastrami Sandwich** Marbled rye bread, Swiss cheese, sauerkraut, Thousand Island dressing, French fries 18.25
- Grilled Rosemary Chicken Breast Sandwich** Swiss, sautéed wild mushrooms, Thousand Island dressing, French fries 18.25
- Linguini Bolognese** braised beef, pork & veal, plum tomato, garlic, mushroom, red wine herb sauce 23.75
- Chef's Special Risotto** wild mushrooms, warm goat cheese, Parmesan, chardonnay wine butter 25.75
- Braised Red Quinoa and French Lentils** Roasted corn salsa, avocado tapenade, braised greens, organic veggies, taro chips 23.75
- Garlic Herb Chicken Breast Risotto** presented over risotto, with natural reduction, sautéed spinach organic vegetables, parmesan 25.75
- Grilled Beef Tips*** Presented MR over risotto, with parmesan summer vegetables and red wine reduction 21.25
- Shrimp Rigatoni** Simmered in a tomato garlic parmesan cream with fresh basil organic vegetables. 27.75
- Roasted Garlic Chicken Breast** sautéed spinach, organic vegetables, garlic mashed potatoes natural reduction & olive oil-poached garlic cloves 23.25
- Grilled Compart Family Farms, Duroc Pork Loin,** Anasazi bean salsa, garlic mashed potato, natural reduction 26.75
- Grilled Northwest Pacific Salmon*** roasted pepper & artichoke tapenade, risotto, basil beurre blanc 27.75
- Longline Caught Wild Alaskan Cod Fillet** oven-poached in white wine, garlic tomato fondue, roasted garlic mashed potatoes, basil beurre blanc 24.75
- San Francisco Pier Stew*** select fish, shrimp, mussels, roasted peppers in garlic tomato saffron chardonnay broth 27.75
- Braised Veal Osso Bucco** Simmered in Oregon wild mushroom petite Syrah reduction with aromatic herbs and vegetables presented over risotto 33.75
- Spice-Rubbed Saint Louis BBQ Ribs** (basted in savory BBQ sauce) garlic mashed potatoes, sautéed spinach, organic vegetables, garlic confit 25.75
- Grilled Choice-New York Strip Steak*** Sautéed spinach, organic vegetables, garlic mashed potatoes, olive oil-poached garlic cloves, cabernet wine reduction 33.75

*Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.