



Lunch Menu

Fridays only from 11am - 3pm
Saturday - Sunday 11 am to 3 pm

CHEF MICHAEL'S LOCAL SELECTIONS

CHEF'S PRIX FIXE

34

served with soup or caesar salad & side of brussels sprouts,
asparagus or yukon gold mashed potatoes

6 OZ FILET WITH CABERNET DEMI GLACE*

BACON WRAPPED FILET MEDALLIONS*

8 OZ BARBECUE SALMON*

SALADS

FILET MIGNON WEDGE* | 19

bacon, danish blue cheese, pickled onion, egg,
drizzled with ranch & lemon balsamic vinaigrette
740 cal

GRILLED CHICKEN CAESAR | 16

hearts of romaine, kale, crispy prosciutto, fried capers, parmesan
800 cal

CLASSIC COBB* | 19

choice of chicken or seafood
avocado, bacon, danish blue cheese, pickled onion, egg, blue cheese dressing
1200/1020 cal

ENTRÉES

Sandwiches and burgers include a side of french fries (360 cal)
& crispy castelvetro olives (60 cal)

FILET MIGNON SANDWICH* | 24

sliced filet mignon, caramelized onions & mushrooms, creamy horseradish sauce
770 cal

CALIFORNIA BURGER* | 17

prime beef, tomato, arugula, bacon, avocado, cheddar cheese, smoked jalapeño aioli
1140 cal

THE PRIME BURGER* | 15

prime beef, Wisconsin cheddar cheese, peppered bacon
1000 cal

MUSHROOM-FARRO BURGER | 15

housemade mushroom, chickpea and farro veggie patty,
goat cheese, arugula, campari tomatoes, fried onion rings
560 cal

CALIFORNIA POWER BOWL | 14

farro, beech mushrooms, roasted tomatoes &
butternut squash, kale, pickled onions, grilled
avocado, pistachio mint pesto
1180 cal

FILET MIGNON FLATBREAD* | 19

danish blue & monterey jack cheeses, red onion confit
1030 cal

FILET MIGNON & POTATO WAFFLE* | 30

demi glace & creamy horseradish sauce
650 cal

SIGNATURE EGGS BENEDICT* | 23

choice of sliced filet mignon & hollandaise sauce or housemade
crab cake & tomato hollandaise sauce or one of each style
970/1070/1070 cal

CRISPY CHICKEN & WAFFLES | 19

toasted pecan-maple syrup, served with fresh seasonal berries
1250 cal

STEAK & EGG SCRAMBLE*

sliced filet mignon, blistered tomatoes & caramelized onions
1120 cal

Before placing your order, please inform your Server if anyone in your party has a food allergy

*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items

may contain raw or undercooked ingredients

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

cal represents calories