



Lunch Menu

Fridays only starting at 11:30 am

CHEF PABLO'S LOCAL SELECTIONS

— PRIX FIXE —

includes salad & personal side

CHIMICHURRI FILET TENDERLOIN* | **35**

DOUBLE BREAST OF CHICKEN | **29**

BARBECUE SCOTTISH SALMON FILLET* | **29**

TUNA POKE BOWL* | **29**

BABY CUBANO | 12

french country rolls pressed with pork, ham, mustard

SALADS

GRILLED CHICKEN CAESAR | 16

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

FILET MIGNON WEDGE* | 19

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

SALMON MEDITERRANEAN* | 19

campari tomatoes, crispy castelvetrano olives,
cucumbers, feta, lemon balsamic vinaigrette
850 cal

ENTRÉES

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

FILET MIGNON SANDWICH* | 24

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

CALIFORNIA BURGER* | 16

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

THE PRIME BURGER* | 14

prime beef, Wisconsin cheddar cheese, peppered bacon
1000 cal

CHICKEN SANDWICH | 14

blackened or fried, caramelized onion, burrata, remoulade
890/930 cal

CALIFORNIA POWER BOWL | 14

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

CRAB CAKES | 24

roasted red pepper & lime butter sauce
730 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