



Lunch Menu

Fridays only starting at 11:30 am

CHEF DANNY'S LOCAL SELECTIONS

CHEF'S PRIX FIXE

includes salad & personal side

6OZ FILET MIGNON* | **28**

BARBECUE SALMON FILLET* | **28**

DOUBLE BREAST OF CHICKEN | **28**

BARBECUE SHRIMP & GRITS* | **22**

housemade barbecue sauce, creamy goat cheese grits

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

SALMON MEDITERRANEAN* | **19**

campari tomatoes, crispy castelvetrano olives,
cucumbers, goat cheese, honey lime vinaigrette

850 cal

ENTRÉES

Sandwiches and burgers include a side of french fries (360 cal)

FILET MIGNON SANDWICH* | **24**

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

770 cal

CHICKEN SANDWICH | **14**

blackened or fried, caramelized onion, burrata, remoulade

890/930 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

FILET MIGNON FLATBREAD* | **18**

danish blue & monterey jack cheeses, red onion confit

1030 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