



## Luncheon Menus

**Two Course Menu: \$35.00**

*Choice of Entrée & Dessert*

**Three Course Menu: \$55.00**

*Choice of Starter, Choice of Entrée & Dessert*

Additional selections per course are welcomed at \$8.00 per additional selection.

## STARTERS

(Pre-Select Two)

### THE WEDGE

Crispy Braised Bacon and Iceberg Lettuce, Point Reyes Blue Cheese

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### STEAMED MUSSELS OR CLAMS

Cippolini Onions and Parsley, Chardonnay Butter

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### CRISPY HEIRLOOM VEGETABLES

Buttermilk and Cornmeal, Lemon Aioli

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### SALAD OF BABY ARUGULA

Confit Vidalia Onions, Hearts of Palm, Citrus Vinaigrette

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### SHRIMP COCKTAIL

Cured Lemon and Horseradish Chips, Cocktail Sauce

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### GRILLED VEGETABLE BRUSCHETTA

Shaved Pecorino and Nicoise Olive Marmalade

## ENTREES

(Pre-Select Four)

THE "LOFT" MACARONI AND CHEESE  
Baked Brioche Breadcrumbs, Pepato Cheese

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CHARRED HEIRLOOM TOMATO BISQUE  
Old School Grilled Cheese

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SEARED SALAD OF YELLOWTAIL  
Organic Strawberries and Avocado Mousse, Aged Balsamic

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GRILLED LOCAL HALIBUT ON PARMESAN FLATBREAD  
Cabbage Salsa, Haas Avocado and Spiced Cream

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ROTTISSERIE CHICKEN SANDWICH  
Warm Brie and Wild Arugula, Whole Grain Mustard and Saba Vinegar

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ROTTISSERIE CHICKEN  
Sage Noodles, Black Truffle Sauce  
*(additional \$5.00 to menu price)*

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ROTTISSERIE PULLED PORK SANDWICH  
"Black's" Barbecue, Green Papaya Coleslaw

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GRILLED BRANDT BEEF FLANK STEAK  
Mashed Potato Gratine, Meyer Lemon Caponata  
*(additional \$5.00 to menu price)*

# DESSERTS

(Pre-Select One)

## PUMPKIN CRÈME BRULEE

Toasted Pecan Nut Salad, Florentine Crisp

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## SKY HIGH LEMON PASSION TART

fresh raspberries, bergamot chocolate sauce  
lemon zest

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## WHITE CHOCOLATE CHEESECAKE

Hazelnut Graham Crust, Pomegranate Sauce, House made Peppermint Bark

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## “THE MONTAGE”

Chocolate Caramel Mousse Bombe with a Soft Caramel Center  
Duo of Caramel and Chocolate Sauce