

# LUNCH FEATURES

## CHEF SELECTIONS

### FEATURED WINE

#### CHATEAU ST. JEAN CABERNET SAUVIGNON

Bright and inviting nose with loads of fresh berry aromas; capturing Cabernet Sauvignon hallmark characteristics - rich, fleshy and voluptuous.

Alexander Valley, CA  
18 glass / 70 bottle

### NIÇOISE SALAD

arugula, green beans, olives, artichoke hearts, hard cooked eggs, warm pesto potatoes, lemon vinaigrette, lavash cheese crisp 10

*Add Grilled Chicken 7 --*

### MUSHROOM RAVIOLI with BRAISED LAMB

Rich mushroom demi-glace, sautéed kale & cherry tomatoes, white wine, four cheese cream sauce, toasted breadcrumbs, garlic toast 22

### OVEN ROASTED TILAPIA

dried fruit farro risotto, green beans mixed olives & orange relish 21

**GRILLED SWORDFISH CAPONATA**  
heirloom tomatoes, eggplant, olive & caper salad, capellini "aglio e olio" 23

### CEDAR ROASTED SALMON\*

Brussels sprouts, roasted sweet potatoes, red beets & fresh pomegranate arils, beurre blanc 25

\* STEAKS AND ROASTS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

