



\$73

SIGNATURE
LUNCH

All Guests will be welcomed with parker house rolls

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

NEW YORK STEAK SALAD
tomato, asparagus, fingerling potatoes

“MARY’S” ORGANIC CHICKEN
with herbed couscous

GRILLED CHICKEN PENNE CARBONARA
with pancetta

FARMED BRITISH COLUMBIAN ATLANTIC SALMON
pan roasted with a seasonal preparation

PRIME SIRLOIN CAP STEAK 10oz
with chimichurri, tomato, and arugula

Sides

CHOOSE TWO

GARLIC MASHED POTATOES

FIRE ROASTED BROCCOLINI

GRILLED ASPARAGUS

MAC & CHEESE

coffee, tea and soft drinks are included - all other beverages billed on consumption



RESERVE
LUNCH

\$88

All Guests will be welcomed with parker house rolls

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

NEW YORK STEAK SALAD
tomato, asparagus, fingerling potatoes

“MARY’S” ORGANIC CHICKEN
with herbed couscous

GRILLED CHICKEN PENNE CARBONARA
with pancetta

FARMED BRITISH COLUMBIAN ATLANTIC SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

FILET MIGNON “DOUBLE R RANCH” 6oz
with chimichurri

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

coffee, tea and soft drinks are included - all other beverages billed on consumption



\$95

CHATEAU LUNCH

All Guests will be welcomed with parker house rolls

Appetizers
CHOOSE TWO

- JUMBO LUMP CRAB CAKE
tartar sauce
- WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce
- TERIYAKI FILET MIGNON TIPS
spicy hoisin sauce
- OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters
CHOOSE TWO

- CLAM CHOWDER
applewood smoked bacon
- CAESAR SALAD
24 month reggiano, croutons
- ROASTED BEETS
Humboldt Fog goat cheese
- MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

- FILET MIGNON "DOUBLE R RANCH" 6oz
with chimichurri
- FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation
- "MARY'S" ORGANIC CHICKEN
with herbed couscous
- GRILLED CHICKEN PENNE CARBONARA
with pancetta
- WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

Sides

CHOOSE TWO

- GARLIC MASHED POTATOES
MAC & CHEESE
- FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

- CHOCOLATE CAKE
- NEW YORK STYLE CHEESECAKE
- CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption