

MEAT ON OCEAN

\$73

SIGNATURE
LUNCH

All guests will be welcomed with artisan sourdough bread.

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

SHRIMP SCAMPI

wild Mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

“MARY’S” ORGANIC CHICKEN

with herbed couscous

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

PRIME SIRLOIN CAP STEAK 10 oz.

with chimichurri, tomato and arugula

Sides

CHOOSE TWO

GARLIC MASHED POTATOES

GRILLED CAULIFLOWER

GRILLED ASPARAGUS

MAC & CHEESE

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

MEAT ON OCEAN

\$73

GRAND SIGNATURE
LUNCH

All guests will be welcomed with artisan sourdough bread.

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

SHRIMP SCAMPI

wild Mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

“MARY’S” ORGANIC CHICKEN

with herbed couscous

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

PRIME SIRLOIN CAP STEAK 10 oz.

with chimichurri, tomato and arugula

Desserts

CHOOSE ONE

CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

PISTACHIO CRÈME BRÛLÉE

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

MEAT ON OCEAN

\$83

RESERVE
LUNCH

All guests will be welcomed with artisan sourdough bread.

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

SHRIMP SCAMPI

wild Mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

“MARY’S” ORGANIC CHICKEN
with herbed couscous

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

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified +\$5
pan roasted with a seasonal preparation

FILET MIGNON “DOUBLE R RANCH” 8 oz. +\$5
with chimichurri

Desserts

CHOOSE ONE

CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

PISTACHIO CRÈME BRÛLÉE

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

MEAT ON OCEAN

\$95

CHATEAU
LUNCH

All guests will be welcomed with Parker House rolls.

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
tartar sauce

MEATBALLS
Tomato sauce, melted cheese, garlic bread

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

PRIME SIRLOIN CAP STEAK 10 OZ.
with chimichurri, tomato and agugula

FILET MIGNON "DOUBLE R RANCH" 8 OZ.
with chimichurri

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

"MARY'S" ORGANIC CHICKEN
with herbed couscous

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

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

GRILLED CAULIFLOWER
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
PISTACHIO CRÈME BRÛLÉE

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