

# RESTAURANT WEEK

## LUNCH MENU

### FIRST COURSE

#### APPETIZER

-- Select one of the following --

CHOICE OF TODAY'S SEASONAL SOUPS (cup)

-- Flatbread shared by two --

ROASTED TOMATO | PESTO CHICKEN AND FRESH MOZZARELLA  
SEASONAL SELECTION

### SECOND COURSE

#### LUNCH ENTRÉE

-- Select one of the following --

ALL-NATURAL ROASTED HALF CHICKEN  
SESAME GRILLED SALMON SALAD\*  
WOOD-GRILLED BONELESS RAINBOW TROUT

### THIRD COURSE

#### DESSERT

MINI INDULGENCE DESSERT

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**\$26** PER PERSON

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### WINES

Enhance your experience with these wines that pair perfectly with our menu.

#### WHITE

Spy Valley, Sauvignon Blanc, Marlborough, New Zealand (sustainable) **12.50 | 50**  
Chateau Ste. Michelle 'Mimi', Chardonnay, Horse Heaven Hills **9.50 | 38**

#### RED

Gascón, Malbec, Mendoza, Argentina **10.50 | 42**  
Markham 'Cellar 1879', Cabernet Sauvignon, Napa Valley **19.50 | 78**

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

\*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.