





## LUNCH MENU

### COLD APPETIZERS

*Caesar Salad, Parmesan Tuiles with Garlic Croutons* \$8

*Baby Malibu Greens, Belgium Endive, Extra Virgin Olive Oil and Lemon* \$8

*Frisée and Watercress Salad, Caramelized Walnuts, Roquefort, Raspberry Vinaigrette* \$9

*Mediterranean Vegetable Salad with Ahi Tuna* \$12

*Shrimp Ceviche, Lemon Coriander Marinade* \$12

*Chilled Avocado and Cucumber Soup with Hazelnut Oil and Chives* \$7

### HOT APPETIZERS

*Roasted Corn Soup with Parmesan Tuiles* \$7

*Fish Soup, Garlic Croutons and Rouille* \$8

*Santa Barbara Prawns, Sun-Dried Fruit Couscous, Red and Yellow Bell Pepper Coulis* \$14

### ENTRÉE SALADS

*Chicken Salad, Baby Spinach and Vegetables* \$14

*Coriander Crusted Scallops, Baby Frisée with Crisp Onion* \$16

*Lobster Salad, Haricots Vert, Teardrop Tomatoes, Herb Vinaigrette* \$19

## PASTA AND SANDWICHES

*Farfalle Carbonara, Portobello Mushrooms and Red Onions* \$15

*Chicken Ravioli, Roma Tomatoes, Lemon Thyme Jus* \$15

*Pasta Tubes and Summer Vegetables, Chunky Tomato Sauce* \$14

*Sesame Ahi Tuna Burger on Toasted Brioche, Frizee and Onion Rings* \$16

*Grilled Vegetable Sandwich on Focaccia with Homemade Potato Chips* \$15

*Petite Filet Mignon, Sweet Onions, Mushrooms, Gorgonzola on French Baguette with Fingerling Potatoes* \$19

## ENTRÉES

*French Cut Roasted Chicken Breast, Grilled Vegetables, and Mashed Potatoes* \$ 16

*Moroccan Spiced Chicken, Fruit Rice Pilaf, and Fig Compote* \$16

*Chilean Seabass, Barigoule Artichoke, and Pearl Onion* \$ 19

*Grilled Alaskan Halibut, Summer Vegetables, Tomato Vinaigrette* \$19

*Grilled Atlantic Salmon, Garlic Mashed Potatoes, Onion Glace* \$17

## BUSINESS LUNCH

*Appetizer-Entrée-Dessert*

\$20

*Ask Your Server About Today's Selections*



