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, Frites and Onion Rings $16
Grilled Vegetable Sandwich on Foccacia 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