



HOLIDAY LUNCH MENU

Selections will be presented to your guests in a custom menu.

STARTER

served with
ROSEMARY BREAD + OLIVE OIL

Please circle one option:

KALE SALAD 'CACIO E PEPE'

young kale salad w/ toasted walnuts,
pecorino + pepper vinaigrette

SOUP OF THE DAY

CAESAR SALAD

romaine hearts, hand-torn croutons,
caesar dressing, parmesan reggiano cheese

MIXED GREEN SALAD

salad greens, marinated tomatoes
+ red wine vinaigrette

MAINS

Please circle three options:

PAPPARDELLE PASTA + CHANTERELLES*

sautéed wild chanterelle mushrooms
w/ pappardelle, lemon, parmesan cheese, cream,
leeks, young kale + hazelnuts

FILET MIGNON*

grilled 8 oz *certified angus beef*® filet,
potato gratin w/ gruyère, roasted carrots
+ red wine sauce | add \$25

BISTRO STEAK FRITES*

grilled marinated *certified angus beef*® teres
major, mixed greens, skinny fries
+ red wine sauce <gf> | add \$10

'LOUIE-LOUIE'

smoked salmon + rock shrimp, iceberg lettuce,
cucumber, red onion, tomato, hard-boiled egg
+ classic louis dressing <gf> | add \$5

CLASSIC 'BROWN DERBY'

COBB SALAD

roasted chicken, avocado, blue cheese,
nueske's applewood-smoked bacon, tomato,
hard-boiled egg, baby mixed greens,
buttermilk 'ranch' dressing <gf>

JUNY'S CUBAN SANDWICH

panini-pressed french bread, roast pork,
ham, gruyère cheese, zucchini pickle,
mayo, mustard + **PG** potato chips

KING SALMON*

fresh B.C. king salmon, fingerling potato hash
w/ nueske's applewood-smoked bacon,
spinach, grilled onions
+ maple-balsamic honey | add \$15

DESSERT

CARDAMOM CRÈME BRÛLÉE

SEASONAL GELATO OR SORBET

CHOCOLATE SALTED CARAMEL TART

CHOOSE TWO COURSES **\$25 | guest**

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Menu items are subject to seasonal changes and availability.