

FOR DINE-IN ONLY - FROM 11 AM - 2:30 PM

CHEF'S LUNCH SELECTIONS

August 12, 2026

SOUPS

BEEF VEGETABLE • 6 / 9

TOMATO PARMESAN BISQUE ^(GF, V) • 6 / 9

STARTER

HUMMUS PLATTER ^(V)

with marinated mozzarella, kalamata olives, pepperoncini,
heirloom tomatoes, cucumbers, roasted carrots & pita • 19

ENTREES

CAJUN SHRIMP & SWORDFISH LOUISIANA

with onions, peppers, mushrooms, penne, spicy
tomato cream sauce & parmesan • 26

GRILLED BEEF TENDERLOIN CHOPPED STEAK

with creamy mashed potatoes, garlic green beans,
fried onions & port wine demi-glace • 23

PRIME RIB AU JUS SANDWICH

on ciabatta with swiss, creamy horseradish,
pickle & au jus | sea salt fries • 20

BLACKENED CHICKEN SANDWICH

on ciabatta with cheddar, black-forest bacon, cajun aioli,
fried onions, lettuce, tomato & pickle | sea salt fries • 18

STEAKHOUSE BURGER

on brioche with swiss, mushrooms, fried onions,
tomato, cajun aioli & pickle | sea salt fries • 20

GRILLED SALMON

with 3-grain pilaf & garlic green beans • 20

AFTER

STRAWBERRY POUND CAKE

with lemon curd, fresh strawberries & whipped cream • 10

WARM BOURBON PECAN PIE

with vanilla bean ice cream • 10

HOUSEMADE CINNAMON-HONEY ICE CREAM

With chewy baklava pieces
& candied walnuts • 10
