



# SUMMER LUNCH

## PRIX FIXE

### \$38

Tuesday – Friday | 11:30am-3pm

## STARTERS

### **ORGANIC SUMMER GREENS**

*Grape Tomatoes  
Champagne-Walnut Vinaigrette*

### **ROASTED CORN BISQUE**

*or  
SOUP OF THE DAY*

## ENTREES

### **AVOCADO TOAST**

*Multi-Grain Bread, Haas Avocado  
Crumbled Goat Cheese, Sunny-Side-Up Egg  
Organic Greens, White Balsamic Vinaigrette*

### **FRESH RICOTTA CAVATELLI**

*Oven-Roasted Tomatoes  
Spinach, Fresh Ricotta, Basil Walnut Pesto  
\*Add Grilled Jumbo Shrimp – Add \$9*

### **CHOPPED GRILLED CHICKEN**

#### **COBB SALAD**

*Applewood-Smoked Bacon, Avocado  
Tomato, Hard-Boiled Egg, Cucumber  
Champagne-Walnut Vinaigrette*

### **MISO-GLAZED**

#### **MARINATED SALMON BOWL**

*Steamed Farro with Edamame  
Red Cabbage Ginger Slaw  
Organic Greens, Miso Vinaigrette*

### **MUSSELS FRITES**

*Prince Edward Island Mussels  
White Wine Fresh Herb Broth  
Pommes Frites*

### **OPEN-FACED**

#### **SLICED STEAK SANDWICH\* Add \$5**

*Grilled Hanger Steak, Crispy Onions  
Garlic Ciabatta, Demi-Glace*

## DESSERTS

### **FLOURLESS CHOCOLATE TORTE**

*Vanilla Gelato, Fresh Whipped Cream*



### **CARAMELIZED APPLE TART**

*Vanilla Gelato, Fresh Whipped Cream*

### **BOURBON-GLAZED BANANA BREAD PUDDING**

*Fresh Whipped Cream*

*\*Denotes supplement*

**Prix Fixe menu not permitted for parties of 8 or more, or on holidays | Sorry, no sharing or substitutions**  
20% gratuity will be added for all parties of 6 or more | Menu & pricing subject to change, based on availability (July 2025)