



**PRIX FIXE
LUNCH MENU
\$38**

Tuesday – Friday | 11:30am-3pm

STARTERS

ORGANIC SEASONAL GREENS

*Grape Tomatoes
Champagne-Walnut Vinaigrette*

BUTTERNUT SQUASH SOUP

*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 (Jan 2026)