
ARGYLE

S T E A K H O U S E

RESTAURANT WEEK LUNCH

Choice of an entrée and either an appetizer or dessert

-APPETIZER-

Local Organic Greens Salad
apples ,butternut squash, candied walnuts
goat cheese, champagne vinaigrette

Tomato Basil Soup
crouton and aged ricotta

Ceviche
market catch, aji amarillo salsa, avocado

-ENTRÉE-

Cobb Salad
grilled natural chicken, blue cheese, bacon, ranch dressing
avocado, free range eggs, tomato

“The Burger”
6 oz. “grass fed” patty, arugula, garlic aioli, onion
applewood-smoked bacon and red wine compote
smokey Oregon blue and gruyere cheese

Aviara Club
slow cooked turkey, local butter lettuce, applewood smoked bacon
tomato, caramelized onion bread

Crab White Cheddar Melt
snow crab, Mornay sauce
sourdough, scallions

-DESSERT-

Tahitian Vanilla Crème Brulée
baked vanilla custard topped with caramelized sugar

Market Berry Tart
citrus crème fraiche mousse, mixed berry hibiscus sorbet

Old Fashion Chocolate Cake
vanilla crème anglaise

\$20 per person
(excludes tax and gratuity)

ARGYLE

S T E A K H O U S E

RESTAURANT WEEK DINNER

Choice of an appetizer, entrée and dessert

-APPETIZER-

Baby Beets

woodford reserve infused asian pear, grapefruit
smoked goat cheese foam, hazelnut vinaigrette

Baby Iceberg Wedge

bacon jam crostone, pickled red onions, smokey blue cheese dressing

Warm Bloomsdale Spinach Salad

organic seasonal peaches, house bacon, candied almonds, goat cheese
bacon mustard vinaigrette

-ENTREE-

Wild Ilse Scottish Salmon 6 oz

King Natural Prime Filet Mignon 6 oz

Brandt Farm Natural Prime Hanger Steak 8 oz

-SAUCE-

lemon butter

cognac and green peppercorn

chimichurri

argyle steak sauce

-SIDES-

signature argyle potato tots

-and-

winter squash

butternut and acorn squash, sage, ruby port cranberries, pecan butter

-DESSERT-

Argyle S'mores

Market Berry Tart

citrus crème fraiche mousse, mixed berry and hibiscus sorbet

\$50 per person

(excludes tax and gratuity)