

BETTER is always in SEASON

LUNCH MENU | SUMMER '18

Summer's here and with it comes some of the most vibrant flavors of the year. From wild salmon to heirloom tomatoes and sweet corn, enjoy dishes that highlight the essence of summer. Here, Better is Always in Season.



FLATBREADS Gluten Sensitive Flatbread (+20 cal) +2

Pair half a flatbread with a bowl of soup or salad (400-790 cal) 12.95

Soups: Asparagus | Potato & Roasted Leek | Grass-fed Beef Chili
Salads: Organic Field Greens | Crisp Romaine & Tuscan Kale Caesar
(Lobster & Fresh Mozzarella Flatbread +2)

GARLIC PESTO CHICKEN
mozzarella, balsamic Cipollini onions, roasted red peppers, arugula (460 cal) 10.95

BRAISED SHORT RIB & CHEDDAR
pickled red onions, golden beets, horseradish crema, micro cilantro (460 cal) 12.50

SUMMER VEGETABLE
zucchini, yellow squash, carrot, garlic-herb cheese (400 cal) 10.50

ALL-NATURAL PEPPERONI
roasted Roma tomatoes, mozzarella, basil pesto (530 cal) 10.75

ROASTED ROMA TOMATO
mozzarella, Parmesan, basil (380 cal) 10.50

LOBSTER & FRESH MOZZARELLA
roasted sweet peppers, scallions, lobster sour cream (430 cal) 16.50

STARTERS

WHOLE ROASTED CAULIFLOWER
Gruyère, cheddar & Parmesan cheese sauce (640 cal) 9.95

LUMP CRAB CAKE
Maryland-style, mustard sauce (300 cal) 13.75

DUCK WING "LOLLIPOPS"
Korean Gochujang red chili glaze, sesame seeds (470 cal) 10.95

PIMIENTO CHEESE SPREAD
artisan crisps (650 cal) 9.95

AVOCADO TOAST
wood-grilled sourdough, toybox tomatoes, pickled red onion, cilantro, 15-year aged balsamic (460 cal) 8.50

LUMP CRAB, ROASTED SHRIMP & SPINACH STUFFED MUSHROOMS
panko crust (230 cal) 11.95

SUMMER HUMMUS
roasted sweet corn, toybox tomatoes, assorted breads (860 cal) 8.50

SHRIMP SCAMPI
garlic butter, white wine, basil (290 cal) 11.50

AHI TUNA TARTARE*
handline tuna, wasabi-avocado mousse, tropical salsa (480 cal) 14.50

SALADS

WATERMELON & HEIRLOOM TOMATO
arugula, red onion, feta, cilantro, lemon vinaigrette (190 cal) 9.50

HEIRLOOM TOMATO & BURRATA
prosciutto, arugula, 15-year aged balsamic (300 cal) 10.95

CHOPPED GREEK
chickpeas, Kalamata olives, red onions, pepperoncini, roasted red peppers, feta, Greek dressing (340 cal) 9.95

CRISP ROMAINE & TUSCAN KALE CAESAR
shaved Parmesan, toasted ciabatta croutons (340 cal) 9.95

ORGANIC FIELD GREENS
toybox tomatoes, savory granola, white balsamic vinaigrette (210 cal) 7.75

SPINACH
raspberries, toasted almonds, Laura Chenel goat cheese, white balsamic vinaigrette (220 cal) 10.25

MAUI TUNA CRUNCH*
seared handline tuna, organic greens, mango, almonds, toasted sesame dressing (370 cal) 19.95

SESAME GRILLED SALMON
organic greens, mango, jicama, lemongrass sauce, toasted sesame dressing (450 cal) 19.75

BBQ CHICKEN
baby spinach, romaine, sweet corn, roasted red peppers, sunflower seeds, Gorgonzola, cumin-lime vinaigrette (470 cal) 15.95

HANDMADE REFRESHMENTS

WATERMELON AGUA FRESCA (60 cal) 3.50

SPARKLING RASPBERRY LEMONADE (60 cal) 3.50

GINGER AGAVE SODA (150 cal) 3.50 | MINT LEMONADE (80 cal) 3.50

SOUPS

SUMMER CORN
crispy Applewood bacon, chives (300/350 cal) 6.75 | 7.75

CHICKEN TORTILLA
tortilla crisps (250/310 cal) 6.75 | 7.75

LOBSTER BISQUE
(430/520) 7.95 | 8.95

HANDHELDS served with choice of side

BLACKENED MAHI MAHI TACOS
pico de gallo, salsa verde, cilantro sour cream (440 cal) 12.75

GRILLED CHICKEN CAPRESE SANDWICH
mozzarella, roasted tomatoes, basil pesto, sprouted-grain ciabatta (630 cal) 10.95

LUMP CRAB CAKE SANDWICH
Maryland-style, lettuce, tomato, mustard sauce, brioche bun (510 cal) 15.75

CRISPY BRAISED SHORT RIB SANDWICH
cheddar, pickled red onions, golden beets, horseradish crema, au jus dip (520 cal) 12.95

"KNIFE & FORK" GRILLED VEGETABLE SANDWICH
burrata, 15-year aged balsamic, toasted ciabatta (720 cal) 10.75

SIGNATURE CHEESEBURGER*
grass-fed beef blended with mushrooms, cave-aged Gruyère, butter lettuce, roasted tomatoes (730 cal) 13.75

BRUNCH BURGER*
grass-fed beef blended with mushrooms, pasture-raised egg, crispy shiitake mushrooms, hollandaise (790 cal) 14.50

GUACAMOLE BURGER*
grass-fed beef blended with mushrooms, butter lettuce, pico de gallo (690 cal) 14.50

SIDES

WATERMELON SALAD (170 cal) | CRUSHED POTATO SALAD with bacon (270 cal)

SAUTÉ OF VEGETABLES (100 cal) | BROCCOLI SALAD with bacon (140 cal)

HOUSEMADE PICKLES (15 cal)

CUP OF SOUP +1, BOWL +2 (250 - 520 cal) | ORGANIC FIELD GREENS +2 (210 cal)

SEA

WOOD-GRILLED HANDLINE TUNA*
black rice, vegetable slaw, sesame-peanut vinaigrette (530 cal) 25.95

SOUTHERN-STYLE SHRIMP & GRITS
chorizo, bacon, stone ground cheddar grits (580 cal) 19.95

CEDAR PLANK-ROASTED SALMON
roasted vegetables, crushed potatoes, dill-mustard sauce, grilled lemon (490 cal) 24.50

WOOD-GRILLED BONELESS RAINBOW TROUT
sauté of vegetables, crushed potatoes, grilled lemon (510 cal) 19.95

CARAMELIZED GRILLED SEA SCALLOPS
sweet corn risotto, snap peas, toybox tomatoes (540 cal) 28.75

ASIAN-GLAZED CHILEAN SEA BASS
black rice, snow peas, shiitake mushrooms, micro wasabi (620 cal) 32.95

WILD ALASKA SALMON
sweet corn risotto, toybox tomatoes, snap peas (550 cal) 33.50

LAND

HONEY & HERB ALL-NATURAL ROASTED HALF CHICKEN
sauté of vegetables, Yukon mash, lemon-herb jus (570 cal) 19.95

WOOD-GRILLED BBQ MEATLOAF
grass-fed beef blended with mushrooms, green beans, Yukon mash (770 cal) 18.95

VEGETABLE TASTING
wood-grilled kohlrabi steak, vegan paella, asparagus, broccoli, Parmesan (520 cal) 16.95

WOOD-GRILLED FILET MIGNON*
sugar snap peas, roasted mushrooms, toybox tomatoes, Yukon mash, red wine sauce (510 cal) 29.95

To conserve natural resources, water is served upon request.

*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED IN THE MENU. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

DRINK THEM BEFORE THEY'RE FAMOUS

Discover wines on the verge of becoming highly rated and widely recognized.

White (150 cal per 6-oz. glass/630 cal per 750-ml bottle) | Red (160 cal per 6-oz. glass/660 cal per 750-ml bottle)

Domaine de Nizas White Blend, Languedoc, France '15 14.50 58	Delas Saint-Esprit Red Blend, Côtes du Rhône, France '16 10.50 42	The Monterey Vineyard Pinot Noir, Monterey County, CA '16 10 40	Alheit Vineyards Flotsam & Jetsam Cinsault, South Africa '17 13 52	Matchbook 'Tinto Rey' Tempranillo Rosé, Dunnigan Hills, CA '17 9 36
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WHITES (150 cal per 6-oz. glass | 630 cal per 750-ml bottle)

SPARKLING (120 cal per 5-oz. glass/630 cal per 750-ml bottle)

bright flavors of orchard fruit, white flowers and hints of toast

Schramsberg 'Mirabelle', North Coast NV	49
Riondo 'Spumante' Prosecco, Veneto, Italy NV	10.50 52
Marques de Gelida Brut, Cava '14	13 65
Domaine Carneros, Carneros '13	66
Chartogne-Taillet 'Cuvée Sainte-Anne', Champagne NV	18 90
Gimonnet Cuvée 'Gastronome', Champagne '12	98

RIESLING & GRÜNER VELTLINER

fruity to lightly sweet with a finish of granny smith apple

Dr. Hermann Dry Riesling, Mosel '16	11.50 46
Hirsch #1 Grüner Veltliner, Kamptal '16	12.50 50
Eroica, Columbia '16	54
Selbach-Oster 'Kabinett', Mosel '16	14.50 58

SAUVIGNON BLANC

pink grapefruit and a crisp finish

C.K. Mondavi & Family, California '17	8 32
Honig, Napa '17 (sustainable)	13 52
Spy Valley, Marlborough '17 (sustainable)	14 56
Bayten, Constantia '17/'18	54

PINOT GRIGIO, GRIS & BLANC

ripe apple with a touch of almond and a light body

Open Ranch, California '16/'17	8 32
Santa Julia, Mendoza '17	9.50 38
King Estate Pinot Gris, Willamette '15	13.50 54
Selbach-Oster Pinot Blanc, Mosel '16	13.50 54
Conte Brandolini, Friuli-Venezia Giulia '16/'17	54
Trimbach Pinot Gris, Alsace '13/'14	19 76

CHARDONNAY

apple to citrus to tropical fruit

Harvest Sun, California '16/'17	8 32
Indaba, West Cape '16/'17	9 36
Chateau Ste. Michelle 'Mimi', Horse Heaven Hills '16/'17	10.50 42
De Wetshof, Robertson, South Africa '17 (unoaked)	13.50 54
Markham, Napa '16/'17	14.50 58
Mer Soleil 'Reserve', Central Coast '15/'16	18.50 74
Cakebread, Napa '16	24.50 98
Far Niente, Napa '15/'16	100

INTERESTING WHITES

from tart, lean and clean to lush and full bodied wines

Aveleda Vinho Verde, Portugal '17	9 36
Jam Jar 'Sweet White' Moscato, Western Cape '17/'18	9.50 38
Pacific Rim Gewürztraminer, Yakima Valley '16	9.50 38
Raats Family 'Original' Chenin Blanc, Coastal Region, South Africa '17/'18	10.50 42
Tilia Torrontes, Salta '16/'17	44
Yalumba Viognier, South Australia '16/'17 (organic)	48
Sokol Blosser 'Evolution', American NV	49

ROSÉ

light floral and tart berries from dry to slightly sweet

Royal Post Sweet Rosé, California '17	8.50 34
Jean-Luc Colombo 'Cape Bleue' Méditerranée, France '16	9.50 38

REDS (160 cal per 6-oz. glass | 660 cal per 750-ml bottle)

PINOT NOIR

silky smooth texture with bright cherry, earth and cola

Mirassou, California '16	9 36
Macedon, Macedonia '16/'17	12 48
Loveblock, Central Otago, New Zealand '15	14.50 58
Schug, Sonoma Coast '16	16.50 66
Ponzi 'Tavola', Willamette '16	70
La Crema, Willamette '15	18.50 74
Sinskey, Carneros '13/'14 (organic)	78
WindRacer, Russian River Valley '13/'14	82
Fisher 'Unity', Anderson Valley '15	90
Etude, Carneros '15/'16	90
Freeman, Russian River '15/'16	97

SHIRAZ, GRENACHE & MOURVÈDRE

rich and plump with black pepper spice and power

Jam Jar 'Sweet Shiraz', South Africa '17	9.50 38
Wrongo Dongo Monastrell, Jumilla '15/'16	10 40
Breca Garnacha, Calatayud, Spain '15	13.50 54
Earthworks, Barossa Valley, Australia '16	14.50 58
Torbreck 'Woodcutter's', Barossa '17	65
Jean-Luc Colombo 'Les Bartavelles', Châteauneuf du Pape '14	87
Alto Moncayo Garnacha, Campo de Borja '15	96

SANGIOVESE

cherries and bright fruit perfect for food

Santa Cristina, Tuscany '15	9.50 38
Retromarcia, Chianti Classico '15/'16	13 52
Antinori 'Pèppoli', Chianti Classico '15/'16	68

MERLOT

velvety with plush tannins

Juntos, Alicante '15	9 36
Anna's Vineyard, Slovenia '16/'17	11.50 46
Ray's Station, North Coast '14	50
St. Francis, Sonoma '14	15.50 62
Chateau Ste. Michelle 'Indian Wells', Columbia '15/'16	17.50 70
Twomey, Napa '13/'14	92

ZINFANDEL & PRIMITIVO

spicy and fruity, perfect for food off the wood-burning grill

Verso Primitivo, Salento '16/'17	10.50 42
Ravenswood, Napa '14/'15	13.50 54
Mauritson, Sonoma '14/'15	56
Ravenswood 'Teldeschi', Dry Creek '13/'14	75

TEMPRANILLO

bright red fruit, exotic spice and baked earth

Sierra Cantabria Crianza, Rioja '14	13 52
Vinha Grande by Casa Ferreirinha, Portugal '14/'15	13.50 54
Cune 'Reserva' Rioja, Spain '13	59

MALBEC

inky ripe purple and blue fruit with dusty earth

Tilia, Mendoza '16/'17	9 36
Gascón, Mendoza '16	10.50 42
Catena 'Vista Flores', Mendoza '15/'16	14 56

CABERNET SAUVIGNON & BORDEAUX BLENDS

the king of the reds, with tannin, force and structure

Farm & Fare Cellars, California '15/'16	8 32
De Martino Estate, Maipo Valley '16 (organic)	9.50 38
Château de Parenchère, Bordeaux '14/'15	12.50 50
Lake Sonoma, Alexander '15	15.50 62
Jim Barry 'The Cover Drive', Australia '15	16 64
Coyam, Colchagua '14/'15 (biodynamic)	76
De Toren 'Z', Stellenbosch '13/'14	76
Markham 'Cellar 1879', Napa '15	20.50 82
Chappellet 'Signature', Napa '15	97
Silver Oak, Alexander Valley '13/'14	118
Caymus, Napa '15/'16	120
Silver Oak, Napa '13	178
Caymus 'Special Selection', Napa '14/'15	199

INTERESTING REDS

savory olive, dried herbs, and baked red and black berries

Santa Rita 'Secret Reserve' Red Blend, Maipo Valley '15	9.50 38
Casillero del Diablo Carmenere, Central Valley '16	9.50 38
Lamadrid 'Reserva' Cabernet Franc, Mendoza '14/'15	12.50 50
Michael David 'Petite Petit' Petite Sirah, Lodi '15	14 56

DESSERT WINE & PORT (140 cal per 3-oz. glass)

ripe berries and dried fruit with a savory, sweet finish

Selbach-Oster, Auslese Sweet Riesling, Mosel '16	10
Warre's Otima 10-Year Aged Tawny Port NV	13.50

BEERS (cal per 12-oz.)

SPECIALTY / IMPORT 6.25

Allagash White Ale (150 cal)
Ballast Point Sculpin IPA (210 cal)
Beck's Non-Alcoholic (130 cal)
Corona Extra (150 cal)
Coronado Mermaid's Red Ale (150 cal)
Firestone 805 Blonde Ale (150 cal)
Green Flash West Coast IPA (210 cal)
Guinness Stout (150 cal)
Heineken (150 cal)
Lagunitas IPA (210 cal)
Mission IPA (210 cal)
PranQster Belgian Style Golden Ale (210 cal)
Sierra Nevada (150 cal)
Stella Artois (150 cal)
Stone IPA (210 cal)
Woodchuck Hard Cider (200 cal)

AMERICAN / CLASSIC 5.50

Bud Light (100 cal)
Michelob Ultra (100 cal)
Miller Lite (100 cal)

COCKTAILS

HAWAIIAN PINEAPPLE COSMOPOLITAN

pineapple vodka, Patrón Citrónge (230 cal) 12.95

MEYER LEMONADE

Crop Organic Meyer Lemon Vodka, pineapple juice, lemon, agave (180 cal) 11.50

STRAWBERRY BASIL INFUSION

strawberry-infused Prairie Organic Vodka, agave, basil (260 cal) 13.25

CUCUMBER BASIL SMASH

Prairie Organic Cucumber Vodka, white cranberry juice, cucumber, basil, lime (230 cal) 10.95

PRAIRIE MULE

Prairie Organic Vodka, ginger beer, lime (200 cal) 9.95

ROSÉ LEMONADE

Ketel One Grapefruit & Rose Botanical Vodka, Royal Post Rosé, lemon (160 cal) 9.95

MANGO JALAPEÑO CRUSH

Prairie Organic Gin, mango, housemade lemonade, jalapeño, cilantro, cucumber (240 cal) 10.50

BLUEBERRY RUM COOLER

Mount Gay Eclipse Rum, blueberry, mint, lemon (240 cal) 10.50

POMEGRANATE MARGARITA MARTINI

Chavo Malo Tequila, Patrón Citrónge, pomegranate juice (230 cal) 13.50

BOURBON PEACH SMASH

Maker's Mark Bourbon, peach nectar, mint (250 cal) 11.95

NEW OLD FASHIONED

Breaker Craft Bourbon, Cherry Heering, apple bitters (220 cal) 11.95

