



LUNCH MENU

SALAD

Choose one:

CALIFORNIA

Mixed Greens | Candied Pecans | Gorgonzola |
Tomatoes | Housemade Raspberry
Walnut Vinaigrette

CAESAR

Romaine | Iceberg | Cheddar | Tomatoes |
Croutons | Sliced Egg |
Choice of Housemade Dressings

ENTRÉE*

Choose one:

Served with assorted vegetables and sauces for dipping

THE GRAND FEAST

Teriyaki-Marinated Sirloin
Herb-crust Chicken
Shrimp
Featured Pasta

THE COASTAL

Atlantic Salmon
Ahi Tuna
Shrimp
Featured Pasta

EAT YOUR VEGGIES

Baby Portobello Mushrooms
Asparagus
Ginger Tofu
Wild Mushroom Sacchetti

COOKING STYLE

Choose one per cooktop:

COQ AU VIN

Burgundy wine, seasoned
broth, mushrooms, garlic and
scallions

COURT BOUILLON

Seasoned Vegetable Broth
Complimentary

MOJO

Carribbean-style seasoned
broth with citrus, garlic, and
cilantro

\$20 PER PERSON

Tax and gratuity not included. A 3% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.

LIBATIONS

SUNSHINE SANGRIA

13.95

Coconut Rum, Chambord, Raspberry Liqueur,
and muddled strawberries shaken and topped
with Luccio Sparkling Moscato

LEMONBERRY MOJITO

11.95

Bacardi Limon, mint, berries, and
wildberry purée muddled and shaken for a
light and tasty blend of berries and citrus

*Our fondue-style service may result in the undercooking of certain ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. Our canola oil is cholesterol-free and contains 0g of trans fat.