
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

heirloom tomato, plum, cucumber, almonds
burrata cheese, balsamic 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

Fairway Tacos

grilled local rock fish, tortillas
Avocado, nopales salsa

-DESSERT-

Tahitian Vanilla Crème Brulée

Peach Trifle

Old Fashion Chocolate Cake

Chef De Cuisine

William Griggs

\$20 per person

(excludes tax and gratuity)