


## lunch restaurant week

choice of appetizer & entree OR entree & dessert  
from items with  : 25


alternative menu items may be ordered with a  
supplemental charge

### appetizers

\* **Parmesan Herb Fries**   
horseradish aioli

**George's Famous Soup**   
smoked chicken, broccoli, black beans

**Chips with Guacamole & Salsa** 

\* **Smoked Salmon Tartare**   
capers, shallot, lemon crème fraîche,  
jalapeño potato chips

**Crab Tostada** / +9  
pickled cucumber, avocado, cilantro,  
sesame aioli


\* **Burrata** / +3  
roasted mushrooms, wheat berries,  
citrus vinaigrette


**Mussels** / +2  
hominy, cilantro, lime, ancho chili,  
grilled bread

\* **Kampachi Sashimi** / +7  
radish, pickled shiitake, puffed rice,  
black pepper ponzu

### entree salads

**Chopped Salad**   
kale, crispy chickpeas, apple,  
pomegranate, sweet potato, salami  
vinaigrette

\* **Classic Caesar Salad**   
garlic croutons  
>>add anchovies +2

**Citrus Salad**   
local lettuces, carrots, cucumber,  
daikon, crispy shallot, honey cashews,  
kumquat-sesame dressing

\* grilled *salmon* / 14

*chicken breast* / 10

*sauteed shrimp* / 10

\* *steak* / 15

*poached tuna salad* / 8

### entrees

**Vegetable Paella**   
saffron aioli, pepper sofrito, crispy rice

**Local Rock Fish Tacos**   
cabbage, pico de gallo, Baja sauce

**Poached Local Tuna Melt**   
dill, jalapeño, onions, capers, lettuce, tomato

**Fried Chicken Sandwich**   
Thai coleslaw, cashew sauce, pickled fresno chili

\* **Grass Fed Burger** / +3  
lettuce, tomato, onion, house spread, french fries  
>>plant based burger available upon request  
>>add cheddar cheese +2  
>>add bacon +4

**Sweet Potato Gnocchi** / +5  
kale, brown butter whey, pecorino romano, sage

**Rigatoni** / +5  
pork and clam bolognese, spicy bread crumbs

\* **Wild Isles™ Salmon** / +18  
swiss chard, arugula, braised lentils,  
herbed mustard yogurt

### desserts

**Warm Chocolate Cake**   
cocoa coconut chips, chocolate sauce, coconut sorbet

**Guava Tres Leches**   
vanilla bean sponge, white chocolate guava cremeux,  
anglaise

**Vanilla Bean Crème Brûlée**   
lemon crinkle cookie

> A \$4 per person charge will be applied  
for any dessert brought into the restaurant & consumed.

> A **5% surcharge** will be added to each bill to  
help cover increasing operations and labor costs

> \*These items are served raw or undercooked or may  
contain raw or undercooked ingredients 1.18.23