

lunch restaurant week

choice of appetizer & entree OR entree & dessert from items with = :30

alternative menu items may be ordered with a supplemental charge

petizers

Chips with Guacamole & Salsa 🥅

*Parmesan Herb Fries 🗀

horseradish aioli

George's Famous Soup

smoked chicken, broccoli, black beans

French Onion Focaccia Bread

Holey Cow cheese, buttered leek, crispy shallot

*Salmon Tartare 🧰

jalapeño, wasabi guacamole, yuzu aioli, puffed sesame rice cracker

*Torched Hiramasa / +5

pickled shiitake-ginger vinaigrette, radish, Asian herbs

Crispy Shrimp / +3

green onion, Japanese ranch dressing

Mussels / +5

peanut ssamjang broth, bok choy, crispy garlic, Thai basil, grilled bread

Faux Foie Mousse / +2

yuzu marmalade, buddah's hand, toasted focaccia

Roasted Beets / +2

herbed goat cheese, raspberry, red leaf lettuce, red goddess

itree salads

Crab Salad / +6

Valencia Pride mango, carrot, sprouts, radish, citrus dressing

*Classic Caesar Salad 🤚

garlic croutons

>>add anchovies +2

* grilled salmon / +14

chicken breast / +10

sauteed shrimp / +11

* steak / +15

poached tuna salad / +8

trees

O Blackened Local Fish Tacos

(1) cabbage, pico de gallo, Baja sauce

Confit Local Tuna Salad Sandwich

iceberg lettuce, jalapeño dressing, pickles, sourdough, house salad

Fried Chicken Sandwich

chipotle & cabbage slaw, pickled onion, avocado, Oaxaca cheese, sesame bun, house salad

Honey Braised Lamb

za'atar pickled onion, tzatziki, mint, cilantro, pine nuts, Naan

*Grass Fed Burger / +3

lettuce, tomato, onion, house spread, french fries

- >>plant based burger available upon request
- >>add cheddar cheese +2
- >>add bacon +4

Mushroom Bolognese / +5

rigatoni, pecorino, bread crumbs

Linguini / +7

wild Mexican shrimp, green garlic, Old Bay, lemon

Roasted Cauliflower / +5

hummus, pickled onion, pepita-quinoa crunch, pomegranate, pepper & walnut condiment, herbs

*Wild Isles™ Salmon / +18

Indian spice aioli, kumquats, roasted baby carrots, Marcona almonds

Jesserts

Dark Chocolate Mousse

strawberry rhubarb compote, strawberry sorbet, black cocoa sable

Espresso Crème Brûlée 🔚

vanilla bean madeline

Sticky Toffee Pudding Cake 🔚

kumquat toffee sauce, mascarpone ice cream, milk chocolate-hazelnut crumble

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

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

3.3.2