

Amuse Bouche
(CHOOSE ONE)

Ⓥ² Strawberry-Watermelon Gazpacho

Strawberries, Watermelon, Tomato, Cucumber,
Red Onion, Jalapeño, Lime, Vinegar, Mint,
First-Press EVOO, Micro Basil

Deviled Egg with Salmon Gravlax*

Spicy Deviled Egg, Citrus-Dill Salmon Gravlax, Shallot,
Daikon Radish, Carrot, Wasabi Infused Tobiko, Dill



**Consuming raw or undercooked meats such as Salmon Gravlax,
Wagyu Burger, Shrimp and Prime Filet Mignon may increase your risk
of foodborne illness.*

Do you have a food allergy?

Our team wants to keep you safe. Please be aware that we handle
and prepare egg, milk, wheat, shellfish, fish, soy, peanuts,
tree nuts, sesame products and other potential allergens
in the food production areas of our facility.

Questions? Please speak with a manager.

Three Course Lunch
\$25.00 per Person

Entrées
(CHOOSE ONE)

Ⓥ² Vegetable Stir Fry

Shiitake Mushroom, Napa Cabbage, Bok Choy, Snow Peas,
Bell Peppers, Broccoli, Celery, Carrot, Garlic, Onion,
Brown Rice, Vegetable Broth, Ginger-Garlic Soy Sauce,
Chilies, Sesame Oil, Cashews, Sesame Seeds

Creamy Sausage Bolognese

Rigatoni Pasta, Hot Italian Pork Sausage, Ground Beef,
Tomato, Garlic Cream Sauce, Roasted Red Bell Peppers,
Oregano, Parmigiano, Reggiano, Italian Parsley

Grilled Pancetta Wrapped Shrimp Salad*

Basil-Sherry Marinated White Gulf Shrimp, Garlic Aioli,
Pancetta, Romaine Heart, Heirloom Tomato, Bacon, Basil,
Creamy Basil-Red Wine Vinaigrette, Micro Basil
Chef's Recommendation is Medium

American Wagyu Mushroom Burger*

Wagyu Beef Patty, Spicy Worcestershire-Soy Burger Baste,
Brioche Bun, Porcini Mushroom Aioli,
Sherry Sautéed Cremini Mushrooms, Fontina Cheese,
Baby Arugula, House-Made French Fries
Chef's Recommendation is Medium

Surf & Turf Prime Filet Mignon*
\$57.00

6.5oz USDA Prime Center-Cut Filet Mignon, Grilled Pancetta
Wrapped Basil-Sherry Marinated Shrimp, Garlic Aioli,
Fingerling Potatoes, Toasted Garlic,
Roasted Tri-Colored Pearl Onions, Micro Basil
Chef's Recommendation is Medium Rare

Finish
(CHOOSE ONE)

Ⓥ Savory

Black Peppered Goat Cheese,
Honey, Spicy Candied Pecans

Ⓥ Sweet

Sweet Blueberry Corn Pancakes,
Fresh Blueberries, Vanilla Honey Butter Sauce

Additional Offerings

Ⓥ Golden Popover

Served with Strawberry Butter
\$4.75 (3 pcs.)

Southern Style Haricot Verts

Fresh Green Beans, Bacon, Onion, Almonds
**Can Be Made Vegan Upon Request*
\$5.75

Watermelon Agua Fresca

\$5.75

French Press Coffee

Featuring Caffe Vita – Luna Blend
\$4.25 (17 oz.) or \$5.50 (34 oz.)

DRY Sodas

Cucumber, Vanilla, Rainier Cherry
\$3.75

Tea

Iced or Hot
\$4.50