

Amuse Bouche
(CHOOSE ONE)

Ⓥ² **Avocado Hummus and Chips**
Avocado Hummus, Roasted Garlic, Tahini,
Habañero Salsa, Onion, Lime Juice,
Corn Tortilla Chips, Cilantro

Ecuadorian Calamari Ceviche*
Calamari, Red Onion, Green Onion, Lime Juice,
Spicy Roasted Tomato-Chile Citrus Dressing,
Micro Cilantro



**Consuming raw or undercooked meats such as Calamari Ceviche, Albacore Tuna, Sirloin Cap Steak 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 **Zucchini-Carrot Spaghettoni**
Zucchini and Carrot Noodles, Mirin Soy Umami Sauce,
Kombu Beluga Lentils, Garlic, Onion, Sesame,
Ginger-Celery Root Purée, Vegan Butter,
Chive Oil, Celery Leaves

Jamaican Jerk Coconut Shrimp
Beer Battered Coconut Shrimp, Creamy Jamaican Jerk Slaw,
White Cabbage, Red Cabbage, Green Pepper, Carrot,
Onion, Mango, Red Pepper Jamaican Marmalade, Lime

Fire-Grilled Albacore Tuna*
Albacore Tuna Steak, Lemon Dijon Thyme Vinaigrette,
Rosemary Roasted Garlic Mashed Potatoes,
Artichoke-Tomato Cucumber Relish, Red Onion,
Garlic, Oregano Lemon Vinaigrette, Kalamata Olives,
Lemon-Chive Oil, Italian Parsley
Chef's Recommendation is Medium-Rare

Kalbi Sirloin Cap Steak*
Kalbi Marinated Sirloin Cap Steak, Garlic, Ginger,
Green Onion, Sesame Seeds, Green Papaya Salad,
Carrots, Thai-Lime Garlic Fish Sauce Dressing,
Macadamia Nuts, Lime, Cilantro
Chef's Recommendation is Medium-Rare

Prime Filet Mignon*
\$57.00
6.5oz USDA Center-Cut Filet Mignon, South American Baste,
Avocado Hummus, Habañero Salsa,
Rosemary-Roasted Garlic Mashed Potatoes,
Corn Chip Crumble, Lime, Micro Cilantro
Chef's Recommendation is Medium-Rare

Finish
(CHOOSE ONE)

Ⓥ **Savory**
Savory Spiced Zucchini Bread, Green Tomato Jam,
Shallot, Garlic, Lemon Zest, Savory Sprig

Ⓥ **Sweet**
Ginger-Peach Tart, Buttermilk Ice Cream,
Ginger-Caramel Sauce, Craisins, Mint

Additional Offerings

Ⓥ² **Grilled Kalbi Zucchini**
Kalbi Glaze, Garlic, Chilies, Togarashi, Sesame Seeds
\$5.75

Ⓥ **Mini Corn Bread**
Served with Maple-Honey Butter
\$4.75 (5 pcs.)

Apricot Ginger Spritzer
\$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