

Amuse Bouche
(CHOOSE ONE)

Ⓥ² Vegetable Spring Roll

Fried Tofu, English Cucumber, Leaf Lettuce, Cabbage,
Red Bell Pepper, Carrot, Haricots Verts,
Watermelon Radish, Thai Basil Leaves, Mint,
Micro Radish Sprouts, Peanut Sauce, Garlic, Sambal,
Sweet Rice Wine, Crushed Red Chilies, Cilantro

Sausage-Lentil Soup

Spicy Italian Sausage, Lentils, Garlic, Onion, Carrot,
Tomato, Crushed Red Chilies, Italian Parsley,
Asiago-Parmesan Cheese



**Consuming raw or undercooked food such as Poached Eggs,
Scallops 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)

Ⓥ Poached Egg Quinoa*

Quinoa, Poached Egg, Red and Yellow Bell Peppers,
Baby Spinach, Garlic, Onion, Sea Salt, Fresh Ground Pepper
Can Be Made Vegan Upon Request

Grilled Greek Octopus

Fire-Grilled Octopus,
Garlic-Herb Smashed Fried Red Potatoes,
Sweety Drop Red Peppers, Greek-Pepperoncini Vinaigrette,
Shallots, Capers, Lemon, Pepperoncini, Italian Parsley

Seared Scallops*

Seared Diver Scallops, Golden Beet Carpaccio,
Baby Arugula, Black Truffle Vinaigrette, Shallot,
Fresh Shaved Black Truffle
Chef's Recommendation is Medium-Rare

Cajun Chicken Fettuccine

Cajun Spiced Chicken, Fettuccine,
Spicy Garlic Tomato, Worcestershire,
Butter, Onion, Tabasco®, Basil,
Parmigiano Reggiano, Green Onion

Prime Filet Mignon*
\$57.00

6.5 oz. USDA Center-Cut Filet Mignon,
Herb-Seasoned Asiago-Parmigiano Crusted Red Potatoes,
Bell Pepper, Onion, Chipotle Aioli, Cilantro
Chef's Recommendation is Medium-Rare

Finish
(CHOOSE ONE)

Ⓥ Savory

Sun-Dried Tomato Chèvre Filo Crisps, Roasted Garlic,
Cream Cheese, Chèvre Cheese, Basil

Ⓥ Sweet

Key Lime Bar, Graham Cracker Crust,
Key Lime Custard, Vanilla Whipped Cream,
Toasted Coconut, Lime, Lime Zest

Additional Offerings

Ⓥ Italian Herb Dinner Rolls
Served with Roasted Garlic Butter
\$4.75 (3 pcs.)

Ⓥ² Grilled Broccoli Rabe
Orange Vinaigrette
\$5.75

Italian Cherry Cream Soda
\$5.75

French Press Coffee
Featuring Caffè 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