

**Amuse Bouche**  
(CHOOSE ONE)

Ⓥ **Onigiri**

Sushi Rice, Dried Mango, Umi Plum, Chive,  
Nori, Toasted Sesame Seeds, Sweet Miso Sauce,  
Sweet Rice Wine, Sriracha Mayonnaise,  
Citrus Ponzu Reduction  
*Can Be Made Vegan Upon Request*

**Spicy African Chicken Soup**

Chicken, Roma Tomatoes, Bulgur Wheat,  
Onion, Celery, Garlic, Cinnamon, Peanuts,  
Cayenne, Celery Leaves



*\*Consuming raw or undercooked meats such as Salmon, Swordfish or 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)

Ⓥ<sup>2</sup> **Vegan Chili**

Pinto Beans, White Beans, Kidney Beans, Brown Lentils,  
Tomato, Garlic, Onion, Roasted Green Chilies,  
Corn Tortilla Strips, Habanero Salsa, Cilantro

**Grilled Sockeye Salmon\***

Grilled Sockeye Salmon, Vermouth Fish Baste,  
Worcestershire Sauce, Yukon Gold Mashed Potatoes,  
Grilled Asparagus, Meyer Lemon Vinaigrette,  
Lemon, Italian Parsley  
*Chef's Recommendation is Medium*

**Chicken Alfredo**

Fettuccine Noodles, Chicken Breast, Garlic Cream Sauce,  
Parmigiano Reggiano Cheese, Italian Parsley

**Grilled Swordfish\***

Grilled Swordfish Steak, Rosemary-White Wine Marinade,  
Red Bell Pepper-Artichoke Rice, Garlic, Onion,  
Caper Vinaigrette, Rosemary  
*Chef's Recommendation is Medium*

**Prime Filet Mignon\***  
\$57.00

Sliced Carne Asada 6.5 oz USDA Center-Cut Filet Mignon,  
Refried Pinto Beans, Grilled Baby Zucchini, Sautéed Onions,  
Grilled Baby Potatoes, Salsa Verde, Avocado,  
Fried Jalapeño, Corn Tortillas, Lime, Micro Cilantro  
*Chef's Recommendation is Medium*

**Finish**  
(CHOOSE ONE)

**Savory**

Monte Cristo Sandwich, Sliced Turkey,  
Sliced Black Forest Ham, Brie Cheese, Brioche Bread,  
Strawberry Crème, Powdered Sugar

Ⓥ **Sweet**

Chocolate Espresso Pot De Crème, Vanilla Whipped Cream,  
Chocolate Covered Espresso Bean

**Additional Offerings**

Ⓥ **Onion Rye Rolls**

Served with a Drizzle of Olive Oil, Pink Sea Salt  
and Whipped Butter  
\$4.75 (3 pcs.)

Ⓥ<sup>2</sup> **Grilled Asparagus**

Black Truffle Vinaigrette  
\$5.75

**Acai-Pomegranate Spritzer**

\$5.75

**French Press Coffee**

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

**A'Siciliana Sodas**

Pomegranate | Lemon | Mandarin \$3.75

**Tea**

Iced or Hot \$4.50