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# LUNCH MENU

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## APPETIZERS

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### BRUSSELS SPROUTS | \$12

With smoked goat cheese fondue and apple cider vinegar reduction

### GRILLED ARTICHOKE | \$13

Served with chipotle aioli and lemon aioli

### STEAK BITES | \$15

Top sirloin with garlic toast, chipotle aioli, tomato and shallot salad

### HALIBUT CEVICHE | \$15

Served with house made tostada shells

### HANDCRAFTED SOUP OF THE DAY

Bowl (\$8) Cup (\$5)

## ENTRÉE

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### STEAKHOUSE CLASSIC | \$16

5 oz burger with bourbon onion and bacon jam and choice of cheese on an artisan bun served with French fries

### PRIME RIB FRENCH DIP | \$17

Thinly sliced slow roasted prime rib, creamy horseradish, swiss cheese and au jus on a local Italian roll

### BUTTERMILK FRIED CHICKEN | \$15

Served on a bun with swiss cheese, house slaw, tomato and spicy mayo

### TURKEY BACON CLUB | \$16

Roasted turkey, applewood smoked bacon, avocado, bibb lettuce, tomato and mayonnaise on sourdough toast

### CAPRESE SANDWICH | \$14

Fresh mozzarella, pesto aioli, tomato marmalade all on a toasted italian roll

## SALADS

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*Add: Grilled Chicken (5), Grilled Sirloin (7), or Salmon (8) to any salad*

### CAESAR SALAD | \$13

Hearts of romaine, parmigiano reggiano, croutons, signature Caesar dressing, topped with balsamic glaze and pepitas

### GRILLED PEACH SALAD | \$14

Grilled local peaches and arugula tossed in olive oil with candied pecans, pickled red onions, and tomatoes, all topped with mozzarella and a blackberry balsamic reduction

### HOUSE SALAD | \$12

A blend of greens with house vinaigrette, tomatoes, shallots, cucumbers, and almonds