



# Lunch Menu

## *Gold Appetizers & Salads*

***Spicy Tuna Tartar with Avocado Wasabi & Sesame Crisps***  
*Ahi Tuna Marinated with Avocado Wasabi Cream & Sesame Crisps*  
\$14

***Beet Infused Salmon Gravlax***  
\$12

***Holland Baby Herring***  
\$13

***Vis-à-Vis Lardon Salad***  
*Frisee, Crispy Smoked Bacon, Quail Eggs served with Pomegranate Dressing*  
\$17

***Grilled Octopus Salad***  
*Arugula, Goat Cheese, Sour Cabbage, Grilled Tomatoes & Asparagus*  
\$15

***Smoked Duck & Mandarin Salad***  
*Micro Greens, Crispy Shallots & Toasted Nuts*  
\$11

***Italian Burrata & Farm Stand Cherry Tomato Salad***  
*Micro Greens, Basil Oil, Herbs & Toasted Nuts*  
\$11

***Herb Infused Goat Cheese & Roasted Beet Salad***  
*Micro Greens, Balsamic Pearls, Mandarin & Pecans*  
\$11

***Thai Beef Salad***  
*Papaya, Thai Basil, Mango, Peanuts*  
\$15

***Classic Caesar Salad***  
\$10  
*With Shrimp Additional \$6*  
*With Chicken Additional \$4*

***Fresh Garden or Greek Salad***  
*Mixed Greens, Cucumber, Tomatoes, Red Onions*  
\$8



## *Soups*

***Porcini Mushroom & Barley Soup \$11***

***Lobster Bisque \$12***

*Maine Lobster & Lobster simmered all day, served with fresh Lobster & Lobster Foam.*

***Classic French Onion \$11***

***Soup du Jour m/p***

## *Entrées*

***Vis-A-Vis Sandwich of the Day \$13***

*French Fries, Mixed Greens*

***Kobe Beef Burger \$16***

*Swiss Cheese, Pickles, Mixed Greens, French Fries*

***Chicken, Avocado & Cheese Burger \$14***

*Pickles, Mixed Greens, French Fries*

***Wild Mushroom Ravioli \$15***

*Porcini Mushroom & Truffle Cream Sauce*

***Grilled Chilean Seabass \$28***

*Lemon & Dill Cream Sauce, Chive Mashed Potatoes, Farm Stand Vegetables*

***Miso Glazed Salmon \$25***

*Galangal & Kaffir Lime Coconut Curry Sauce & Ginger Garlic Fried Rice*

***Scallops & Lobster \$43***

*Seared Jumbo Scallops & Lobster, Sweet Pea Flan & Vegetable Tempura*

***Duck Two Ways \$25***

*Duck Confit & Duck Breast Seared in Spiced Sage Brown Butter*

***Organic Chicken Tabaka \$16***

*Chive Mashed Potatoes & House-Made Sauce*

***Rosemary Lamb \$30***

*Rosemary Infused Grilled Lamb Chops with Red Wine Sauce Haricot Verts & Cous Cous*

***Black Angus Skirt Steak \$26***

***Prime Short Ribs \$28***

*Slow Braised Short Rib served with Truffle Polenta*

***Risotto of the Day m/p***

***Fish of the Day m/p***

***Steak of the Day m/p***