



Lunch

SAMPLE MENU, SELECTIONS & PRICES SUBJECT TO CHANGE

TINNED FISH

- with Triscuits, French Mustard, Herb Butter, Pickles
- Sardines-Donostia: Sea Salt & Olive Oil, Spain...16
- Wild Mackerel Fillets-Jose-In: Curry Sauce, Portugal...16
- Mussels-Fangst: Dill & Fennel Seed Marinade, Denmark...18
- Smoked Oysters-Ekone Seafoods: Natural Smoke, Washington USA...18
- Fillet of Anchovies-Olasagasti: in EVO Oil, Spain...18
- Sardines-Mouettes D'Arvo: Lemon Zest in EVO Oil, France...20
- Trout Fillets-ABC+: Capers & Olive Oil, Portugal...29
- Wild Hake Fillets-Alalunga Merluza: in Salsa Verde, Spain...30
- Scallops-Real Conservera Natural: in Brine, Spain...45
- White Sturgeon-El Capricho: in Extra-Virgin Olive Oil, Santona, Spain...45
- Baby Eels-Conservas de Cambados Angulas: in Olive Oil, Spain...75

STARTERS

- Soup of the Day...13
- Wild Mushrooms in Puff Pastry...19
- Pork and Ricotta Meatballs, Tomato Sauce, Reggiano...16
- Deviled Eggs, Sterling Caviar, Chives...21
- French Escargot with Garlic, White Wine, Ginger...22
- Sterling American Sturgeon Caviar, Crème Fraiche, Crispy Potato Chips
- 1 oz...110 | 2 oz...200
- Chilled Oysters on the Half Shell: Shallot Mignonette, Cocktail Sauce
- Six...25 | Twelve...47

SALADS

- Classic Caesar Salad, Reggiano Parmesan, Garlic Croutons...17
- Wedge Salad, Bacon, Red Onion, Cucumber, Blue Cheese Vinaigrette...17
- Spinach Salad with Strawberries, Feta, Red Onion, Pecans and Balsamic...18
- Chinese Chicken Salad, Red Ginger, Sesame, Quail Egg...23
- Cobb Salad, Avocado, Grilled Chicken, Hard Boiled Egg, Blue Cheese, Bacon...24
- Grilled Salmon Salad with Baby Spinach, Cucumber, Tomato and Feta...29
- Add: Chicken Breast...10 | Salmon...12 | Steak...16

ENTRÉE

- White Cheddar Burger with French Fries
- Seeded Bun, Tomato, Pickled Red Onion...24
- Roasted Green Chile Relleno and Grilled Vegetables
- Goat Cheese, Mushroom Duxelles, Rice Pilaf...24
- Linguini with Fresh Asparagus
- Cream, Pine Nuts, Sun-Dried Tomatoes...24
- Grilled Chicken Breast with Whole Grain Mustard
- Rice Pilaf, Carrot Puree...25
- Grilled Lamb Lulu Kebob
- Cucumber-Feta Salad, Rice Pilaf...27
- Pistachio Crusted Atlantic Salmon
- White Wine, Lemon...32
- Sesame Marinated Flank Steak
- Yukon Gold Mashed Potatoes, Crispy Onions...32
- Steak Frites
- 8 oz. Prime Sirloin, French Fries, Dijon...34
- Petite Filet Mignon “Au Poivre”
- Brandy, Cream, Green Peppercorns...45

DESSERT

15

- Crème Brulé | Grand Marnier Cake with Bittersweet Chocolate & Vanilla Pastry Cream
- Vintage Press Cheesecake with Brandied Cherries | Local Blackberry Crisp with Vanilla Ice Cream
- Peaches & Cream Profiterole with House-made Ice Cream & Pecans | Chocolate Pistachio Tart with Espresso Ice Cream
- Fresh Strawberry Shortcake with Fresh Whipped Cream