



Lunch

Seasonal Starters

Gazpacho Verde ^{vg}	14
Avocado, preserved summer squash, micro cilantro	
Grilled Octopus	19
Merguez, piquillo pepper, almonds, charred lemon vinaigrette	
Glorious Organic Greens ^{vg}	14
Crudités, tomato, radish, apple tahini dressing	

Panzanella ^{vg}	16
Heirloom tomato, cucumber, focaccia, balsamic vinaigrette	
Burrata ^v	18
Grilled stonefruit, mint, rye crumb, balsamic	
Bacalhau Tartine	14
Salt cod, castelvetrano, soft-boiled egg, fresh herbs, pickled shallot	

Enhancements

Poached Prawns	14
Seared Chicken Breast	9
Sockeye Salmon	11
Bavette Steak	22

Club Classics

Tomato Soup ^v	10
Chives	
Smoked Turkey Club	21
Smoked bacon, tomato, avocado, cajun honey aioli, multigrain	

Baby Gem Caesar	15
Pecorino, capers, chilli breadcrumbs	
Steak Frites	29
Grilled bavette, sauce robert, garlic aioli	

Prawn Cocktail	19
Iceberg lettuce, brandied cocktail sauce	
Burger	21
Smoked scamorza, onion jam, pancetta, arugula, brioche	
—Add sautéed mushrooms 2½	

Mains & Sandwiches

Lobster Roll	25
Tarragon, brioche, gaufrettes	
Daily Sandwich	18
With a choice of salad, soup, or fries	
Steelhead Trout	25
New potato, beans, tomato, niçoise olive crumb, soft-boiled egg	

Falafel Bowl ^{vg}	21
Red pepper hummus, quinoa tabouleh, marinated vegetables	
Chickpea Burger ^{vg}	17
Heirloom tomato, chermoula, alfalfa, vegan brioche bun	

Ahi Tuna	29
Smashed potatoes, grilled endive, bagna cauda, almond & caper gremolata	
Fattoush Salad	24
Chicken, baby gem, feta, olives, tomato, cucumber, pita, mint, oregano vinaigrette	

Desserts

Apple Pie ^{vg/nf}	9
Caramelized apple, cinnamon crust	
— Add cheddar cheese (melted or fresh) 2	
— Add à la mode vanilla ice cream 3½	
Mignardises	10
Chef's daily creations	

Sicilian Pistachio & Apricot Tart ^v	12
Pistachio tart, apricot sorbet, pistachio ice cream	
Ice Cream or Sorbet ^{gf/nf/vg}	10
Chef's daily creations	

Crème Caramel ^{v/nf}	12
Caramelized dulce de leche, banana, puff pastry	