



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

vg – vegan, v – vegetarian
Prices exclude applicable taxes.