

LUNCH

APPETIZERS

**HOUSE MADE
FRIED ZUCCHINI STICKS**
CLASSIC PANCHO SAUCE 6

SEARED SEA SCALLOPS*
ENOKI MUSHROOMS, SUGAR SNAP PEAS,
ASPARAGUS & WASABI SOY BUTTER 12

STEAMED MUSSELS
WHITE WINE, GARLIC, CHILI THREADS,
FRESH LIME & CILANTRO 10

CHILLED POACHED SHRIMP
WHOLEGRAIN MUSTARD
HORSERADISH AIOLI &
TRADITIONAL COCKTAIL SAUCE 12

**SESAME ROASTED
SHIITAKE MUSHROOMS**
SOY BEURRE MONTE 7

BEEF MOLE TOSTADA
CHIPOTLE SALSA & AVOCADO SLICES 7

SALADS

GRILLED CHICKEN NIÇOISE
MIXED ORGANIC GREENS, GREEN BEANS,
CUCUMBERS, FINGERLING POTATOES,
SPRING ONIONS, NIÇOISE OLIVES &
HERB VINAIGRETTE 11

DUCK CONFIT SALAD
MIXED ORGANIC GREENS, BERRIES,
WHITE WINE POACHED PEARS,
MARSCAPONE CROUTON &
MAPLE MUSTARD DRESSING 12

BUTTER LETTUCE SALAD
ORGANIC BUTTER LETTUCE,
SPUN BEETS, JICAMA, WATERMELON,
CANDIED MACADAMIA NUTS
& VANILLA CITRUS VINAIGRETTE 9

ROAST ASPARAGUS SALAD
ROAST ASPARAGUS SPEARS,
SAUTÉED WOODLAND MUSHROOMS,
CRISP ARUGULA, TOMATO CONFIT,
CRUMBLÉ BOURSIN CHEESE &
SHERRY VINAIGRETTE 7

CAESAR*
FOCACCIA CROUTONS,
PARMIGIANO REGGIANO 8

BABY SPINACH SALAD
ORGANIC BABY SPINACH, WATERCRESS,
TOASTED ALMONDS, GOLDEN RAISINS,
"DETROIT BRICK" CHEESE &
RED ONION VINAIGRETTE 8

CHOPPED SALAD
MIXED ORGANIC GREENS, HEARTS OF PALM,
AVOCADO, EGG, SWISS CHEESE,
TOMATO, SUNFLOWER SEEDS
CHOICE OF DRESSING 11

ADD TO SALAD:
CHICKEN 3
TIGER SHRIMP 4 EACH
ATLANTIC SALMON 8*
DUCK CONFIT 6
SEARED SCALLOPS 4 EACH*

FOR PARTIES OF EIGHT OR MORE,
AN AUTOMATIC GRATUITY
OF 19% WILL BE ADDED.

SIGNATURES

SAUTÉED CALVES LIVER*
BUTTERMILK WHIPPED POTATOES,
HARICOTS VERTS, GRILLED RED ONIONS &
CALVADOS-MUSTARD DEMI-GLÂCE 14

CHICKEN MADEIRA
BREAST OF CHICKEN, ROASTED TOMATO,
HARICOTS VERTS, ASPARAGUS,
BUTTERMILK WHIPPED POTATOES,
MADEIRA DEMI-GLACE 10

OPEN RAVIOLI
SEASONAL SPRING VEGETABLES, RICOTTA SALADA,
EGG PASTA & POMODORO SAUCE 9

STEAK ROBERT*
CERTIFIED ANGUS FILET MIGNON, GAUFRETTE POTATOES &
WHOLE GRAIN MUSTARD DEMI 18

ATLANTIC SALMON*
GRILLED ATLANTIC SALMON
WITH LOCAL GOAT CHEESE,
SPRING VEGETABLES & SAGE JUS LIE 14

MUSSELS CAPELLINI
CAPELLINI PASTA, MUSSELS, SHRIMP,
SAFFRON BROTH & SOUR DOUGH CRISP 13

AGED STOCKYARD BEEF

SUPERIOR MARBLING & FLAVOR

STEAK TOPPERS
WILD MUSHROOM SAUTÉ 4
5 OZ MAINE LOBSTER TAIL* 14
CARAMELIZED ONIONS 2
MAYTAG BLUE CHEESE GLACAGE 5

7oz N.Y. STRIP* 17

**CERTIFIED ANGUS BEEF
FILET MIGNON***

8oz 32
5oz 21

STEAK TEMPERATURES:
RARE: COOL RED CENTER
MEDIUM RARE: WARM RED CENTER
MEDIUM: HOT PINK CENTER
MEDIUM WELL: LIGHT PINK CENTER
WELL: COOKED THROUGH

*CAN BE COOKED TO ORDER.
*CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK
OF FOOD BORNE ILLNESS.

☞ GLUTEN FREE BREAD AVAILABLE
UPON REQUEST ☞

EXECUTIVE CHEF TIMOTHY BUDZINSKI

UPDATED APRIL 1, 2010

SANDWICHES

SHIRAZ FRENCH DIP*
SHAVED ROAST SIRLOIN, GRUYERE CHEESE
& FRENCH ONION SPREAD
ON TOASTED PARMESAN BAGUETTE 9

WAYGU STEAK BURGER*
10 OZ CHOPPED WAYGU BEEF ON
GRILLED CHALLAH ROLL
WITH BORDEAUX POMMES FRITES 9

ROASTED TURKEY
PEPPERED BACON, SWISS CHEESE,
LETTUCE, TOMATO, ORANGE MAYO
ON CRANBERRY WHOLE WHEAT
WITH SWEET POTATO FRITES 9

PRESSED CUBAN SANDWICH
YOUR CHOICE OF :
SERRANO HAM, MANCHEGO CHEESE,
CRISPY SHALLOTS & PARSLEY VINAIGRETTE
OR
YELLOW TOMATO, GRILLED RADICCHIO,
MANCHEGO CHEESE &
PARSLEY VINAIGRETTE.
WITH MIXED GREENS 9

HERB CHICKEN SALAD
TOASTED PINE NUTS, DRIED CHERRIES,
CILANTRO LIME MAYONNAISE, LETTUCE,
TOMATO & PANCETTA CRISP
ON GRILLED BRIOCHE 9

LOBSTER SALAD MELT
5 OZ MAINE LOBSTER, MORNAY SAUCE,
AURGULA ON OPEN FACED CUBAN ROLL
WITH CUCUMBER SLAW 18

DELI TUNA SALAD
LETTUCE, TOMATO ON PUMPERNICKEL 7

**GRILLED CHICKEN
CAESAR WRAP**
CHICKEN BREAST, ROMAINE LETTUCE,
PARMESAN CHEESE IN A
HOUSE MADE FLATBREAD 8

SANDWICH COMBO
1/2 SANDWICH & SOUP OR SALAD
TUNA SALAD OR TURKEY SANDWICH
WITH CUP OF SOUP OR CAESAR SALAD 10

SOUPS

SPRING SUGAR PEA PURÉE
MINT YOGURT & CHILI THREADS 6

FRENCH ONION SOUP
MELTED GRUYÈRE 6

SOUP DU JOUR
CHANGES DAILY 6

SIDES

ROASTED ASPARAGUS
LEMON & PARMIGIANO REGGIANO 6

LOBSTER MASHED POTATOES*
5OZ. BUTTER POACHED LOBSTER TAIL 16

STEAMED HARICOTS VERTS 6

SPRING VEGETABLES
SHAVED FENNEL, ASPARAGUS,
BROCCOLI RABE & CARROT RIBBONS 5

WHIPPED POTATOES 4

BORDEAUX POMMES FRITES
HOUSEMADE KETCHUP 4

DAUPHINOISE POTATO 6

SWEET POTATO FRITES
HONEY & MINT YOGURT 4

FRESH FRUIT 4