

taste is...lunch!

APPETIZERS

- Warm Olive & Confit Garlic..... 6 GF**
Lemon Thyme, Thai Chili
- Crawfish & Andouille Etouffée..... 8 GF**
Jasmine Sticky Rice, Lime Crème Fraiche
- Blue Point Oysters 9 GF**
Apple Mignonette
- Spicy Sesame Tuna Tartare 12**
Grilled Pineapple, Avocado Compote, Toast Points, Melon-Lemongrass Consommé



SOUPS/SALADS

- Chef's Inspired Soup of the Day..... 6**
- Seafood Chowder..... 8 GF**
Smoked Seafood Chowder, Mussels, Shrimp, Scallops & Bacon
- Baby Greens..... 7 GF**
Shaved Radish, Charred Carrot, Leek & Lemon Thyme Vinaigrette
- Butterleaf..... 8 GF**
Warm Miti Blue Dressing, Spiced Almonds
- Caesar Deconstructed..... 9**
White Anchovy, Brioche Croutons, Aged Balsamic
- Duck Confit 10 GF**
Baby Greens, Dried Cherries, Drunken Goat Cheese, Pomegranate Vinaigrette, Hazelnut Butter
- Lobster, Fennel and Apple..... 14 GF**
Arugula, Fennel Pollen, Orange Segments, Lemon Scented Yogurt Vinaigrette

Accents for Salads

- Grilled Chicken.....5 GF**
- Grilled King Salmon.....6 GF**
- Seared Ahi Tuna8 GF**
- Grilled Kobe Flat Iron Steak.....8 GF**

SANDWICHES

- Choice of Sandwich Accents**
- Fruit Salad
 - Hand Cut Fries
 - Potato Salad
 - Pasta Salad
- Turkey Burger.....9**
Pickled Cherry Peppers, Avocado, Cilantro Aioli
- Bacon, Cheddar Sirloin Burger10**
- Taste BBQ Pulled Pork11**
Avocado, Pickled Red Onions
- Turkey Club.....11**
Pancetta, Smoked Mozzarella Cheese, Arugula
- Housemade Salmon Pastrami Reuben.....11**
Sauerkraut, Swiss, Remoulade, Rye
- Sweet Braised Lamb.....12**
Citrus Yogurt, Brioche Roll
- Crab Salad Roll.....12**
Pickled Radish, Hearts of Palm, Lemon Thyme Aioli, Sourdough Roll



SANDWICH WORKSHOP

- Your Choice.....10 GF**
- Roast Turkey, Roast Beef, Capicola, Honey Baked Ham, Pastrami
 - Sourdough, Rye, Wheatberry, Brioche, Focaccia, Gluten Free Baguette, Gluten Free Multi Grain
 - Cheddar, Smoked Mozzarella, Brie, Swiss Cheese
 - Mayonnaise, Dijon, Remoulade



ENTREES

- Miso-Glazed Grilled Tofu10**
Spicy Carrot & Cucumber Salad, Basil Seeds & Yuzu
- Chicken & Rice.....11 GF**
Steamed Vegetables, Broth
- Filet Mignon.....12 GF**
*Mashed Potatoes or Sweet Potato Gratin
Veal Demi Glace or Mushroom Compound*
- Red Fish, Blue Fish Kebab.....14 GF**
Citrus-Marinated Ahi Tuna, Garlic-Marinated Grilled Shrimp, Popcorn-Crusted Scallop

GF = Gluten Free

All of the items on our Lunch Menu can be prepared **GF** please inquire with your server.