



*Since 1997*



## LUNCH FEATURES



### APPERTIZERS

**WAGYU BEEF CARPACCIO** 17.75  
peppercorn-crusted, dijon aioli, capers, grana padano + crostinis

**SWEET CHILI STEAK BITES** 14.5

**PRAWN SUSHI CONES**

avocado, spicy mayo & tobiko 9.5

### ENTREES

**TURKEY POT PIE**

arugula pesto topped with red onion, broccoli, roasted red pepper,  
black bean salsa + goat cheese, finished with balsamic reduction 14.75

**CAJUN AHI TUNA CLUB** 16.5

cajun spiced, arugula, avocado, prosciutto + red pepper relish on a grilled baguette

**UMAMI BURGER** 16.75

pineapple ginger glazed chicken breast, teriyaki garlic  
shiitaki mushroom, pineapple ring, mayo + pea shoots

**ARCTIC CHAR SAUTEE**

char sautee with corn, broccoli + zucchini on rice, topped with  
brown butter almond cream sauce, garnished with crispy sage leaves 19

**CAJUN AHI TUNA CLUB** 16.5

cajun spiced, arugula, avocado, prosciutto + red pepper relish on a grilled baguette

**CRAB CAKE PLATE**

with sweet pepper chutney 19.5

### DESSERTS

**ESPRESSO PANNA COTTA**

sweetened cream with infused espresso + topped with  
a layer of caramel + grand marnier mousse 10

18% Gratuity will be added for parties of 7 or more people.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
For our guests with food allergies, please alert your server prior to ordering.