

PLATED LUNCH

(Pricing is based on a three-course menu to include soup or salad, an entrée and a dessert served with our signature sourdough bread with butter, and Peerless® Coffee Service)

STARTERS

(choice of one)

Mixed Baby Greens, Whole Grain-Honey Mustard Vinaigrette
Candied Pistachios, Smoked Provolone, Granny Smith Apples (VGT/GF)
or
House Made Caesar Salad, Asiago Cheese and Sourdough Croutons

ENTREES

(Choice of three—cont'd on page 2)

MACADAMIA NUT CRUSTED SEASONAL FINFISH
Seasonal Vegetables, Lemon-Chive Rice Pilaf and Brown Butter
\$39.00

CHAR GRILLED SALMON (GF)
Roasted Yukon Gold Potatoes, Leeks, Dijon-Thyme Cream
\$41.00

GRILLED GULF PRAWN SKEWERS
Roasted Garlic Mashed Potatoes, Wilted Spinach, Thai Chili, Citrus Butters
\$36.00

MARINATED SKIRT STEAK
Blue Cheese Mashed Potatoes, Grilled Vine Ripened Tomatoes, Cabernet Demi Glace
\$44.00

HERB GRILLED CHICKEN BREAST (GF)
Sautéed Local Spinach, Sun Dried Tomato Pesto, Toasted Pine Nuts
\$38.00

MEDALLION OF AUSTRALIAN FILET MIGNON
Bogle Pinot Noir Butter, Crispy Onion Strings, Garlic Mashed Potatoes, Green Beans
\$49.00

PENNE PROVENCE (VGT)
Penne Rigate Tossed with Fresh Tomatoes, Garlic, Herbs, Capers, Greek Olives
Finished with Extra Virgin Olive Oil
\$33.00

These prices do not include service charge or current state sales tax

LUNCH ENTREES (cont'd)

Entrée Salads will have a starter accompaniment of either a
Cup of Crab Bisque or Cup of Clam Chowder
(choice of one)

CAESAR SALAD

Chopped Hearts of Romaine, Asiago Cheese, Sourdough Croutons and House-Made Dressing

Bay Shrimp \$27.00 or

Grilled Chicken Breast \$30.00 or

Grilled Prawns \$35.00

FRESH DUNGENESS CRAB SALAD

Artisan Lettuces, House Pickled Vegetables, Greek Olives, Hard Boiled Cage Free Egg,
Cherry Tomatoes, Traditional Louis Dressing

\$38.00

BAY SHRIMP SALAD

Artisan Lettuces, House Pickled Vegetables, Greek Olives, Hard Boiled Cage Free Egg,
Cherry Tomatoes, Traditional Louis Dressing

\$28.00

SESAME SEARED CHINESE CHICKEN SALAD

Nappa Cabbage, Bell Peppers, Crispy WonTons, Honey-Soy-Peanut Dressing
\$32.00

DESSERTS

(choice of one)

RASPBERRY JACK (VGT/GF)

Vanilla Ice Cream with Raspberries in Triple Sec

CHOCOLATE GANACHE TORTE

SCOTT'S CHEESECAKE

TIRAMISU

PREMIUM ASSORTMENT OF HOME MADE DESSERTS (DISPLAY)

\$4

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