

# 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, Green Beans, Caramelized Leek & Dijon 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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