



## LUNCH

*Available daily 11:00 a.m. until 3:30 p.m.*

### CHEF RECOMMENDATION

#### **CILANTRO LIME & CRISPY SHRIMP SALAD**

Jicama, Sweet Corn, Black Beans, Aged Cheddar,  
Grape Tomatoes, Avocado, Crispy Tortillas,  
Cilantro-Lime Vinaigrette, Chipotle Ranch

**16.99**

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*Pairs with our May Wine of the Month*

#### **LINEAGE**

*A blend of Pinot Gris & Pinot Blanc,  
originating from the same family tree*

Intriguing aromas of lemon, yellow peach,  
orange rind, apricot, and green apple are  
accompanied by a full, rich palate. The finish is  
long with refreshing citrus and apple notes.

**8.00**



## CHEF RECOMMENDATION

*Available daily after 3:30 p.m.*

### **PAN-ROASTED SEA SCALLOPS**

Root Vegetable, Artichoke Heart, and Asparagus Hash; Sweet Oven-Dried Tomatoes, Tarragon, Lobster-Citrus Butter

**28.99**

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*Pairs with our May Wine of the Month*

### **LINEAGE**

*A blend of Pinot Gris & Pinot Blanc,  
originating from the same family tree*

Intriguing aromas of lemon, yellow peach, orange rind, apricot, and green apple are accompanied by a full, rich palate. The finish is long with refreshing citrus and apple notes.

**8.00**

DINNER