



LUNCH

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

CHEF RECOMMENDATION

CILANTRO LIME & CRISPY SHRIMP SALAD

Jícama, 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

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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