

## LUNCH

**RICOTTA AND SPINACH GNOCCHI** *with a forest mushroom and Gorgonzola cream reduction*

**BEEF CARPACCIO\*** #3 ▲ *thinly sliced seared beef tenderloin, sundried tomatoes and lemon-oil drizzle*

**MEXICAN CORN AND AVOCADO SALAD** #3 V *iceberg lettuce, black beans, tomatoes, cucumbers, red onions and a spicy tomato salsa dressing, served with fried tortilla chips*

**SOUP OF THE DAY** *prepared fresh everyday; ask your waiter for today's special*

**CAESAR SALAD** V ▲ *have it your way, plain or with grilled chicken*

**PAN-SEARED ATLANTIC SALMON** #3 j *fennel-orange salad and toasted almond aioli*

**TURKISH-STYLE CHICKEN WRAP** *toasted and served with hummus, spinach and caramelized onion and a cumin-spiced sour cream*

**CALAMARI SALAD** *flour dusted and fried, atop a bed of tomatoes, olives and mixed lettuces, served with light Italian dressing*

**TANDOORI LAMB SKEWERS** *with warm lentils and yogurt raita*

**EMPANADA** #3 V *stuffed with soft-baked eggplants and tomato-vegetable ragout and finished with cilantro pesto drizzle*

**ROYAL BEEF BURGER** #3 j *topped with sautéed portabella mushroom confit, Cheddar cheese and served with Cajun-spiced french fries*

**TOASTED STEAK SANDWICH\*** #3 j *sautéed onions, bacon strips, BBQ sauce and a side dish of Caesar salad*

**TURKEY SCALOPPINE** ▲ *atop a bed of tomato barley and soft eggplants, garnished with green asparagus and lemon butter sauce*

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SWEET ENDINGS

- **RASPBERRY-CHOCOLATE GANACHE TART** *semisweet praline filling poured over a bed of raspberries*
- **GIANDUIA CAKE** *rich chocolate and hazelnut torte*

- **BRAZO DE MERCEDES** *light meringue roulade filled with crème pâtissière*
- **WARM SPICED RUM CAKE** *with coffee ice cream*

# Gluten-free available    V Lactose-free available    ▲ Vitally™ a lighter, healthier fare    V Vegetarian

Please inform your waiter if you have any food allergies or dietary needs.

## PASTA SPECIALS

*Freshly tossed to order. Ask your waiter for today's feature.*

## TUTTI SALAD! 🍷

*Prepared à la minute in the dining room.*

## WINES

### FEATURED WINES BY THE GLASS

#### Pinot Grigio

248 Danzante, Venezia, Italy

#### Chardonnay

658 Clos du Bois, North Coast, California

656 Ferrari-Carano, Alexander, California

#### Sauvignon Blanc

718 Clos du Bois, North Coast, California

#### Adventurous Whites

296 Conundrum, California

#### Blush

295 Beringer, White Zinfandel, California

#### Merlot

668 Clos du Bois, Sonoma, California

#### Cabernet Sauvignon

636 Clos du Bois, North Coast, California

809 Ferrari-Carano, Alexander, California

## ESPRESSO BEVERAGES

Espresso • Cappuccino

Café Mocha • Latte

*Available in regular or decaffeinated.*

*Wines and specialty coffees served at current bar menu prices.*