

ROYAL
BRASSERIE
30

LUNCH

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

BEEF CARPACCIO* #3 1/2 thinly sliced seared beef tenderloin,
sundried tomatoes and lemon-oil drizzle

MEXICAN CORN AND AVOCADO SALAD #3 1/2 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 1/2 1/2 have it your way, plain or with grilled chicken

PAN-SEARED ATLANTIC SALMON #3 1/2 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 1/2 1/2 stuffed with soft-baked eggplants and tomato-vegetable
ragout and finished with cilantro pesto drizzle

ROYAL BEEF BURGER #3 1/2 topped with sautéed portabella mushroom
confit, Cheddar cheese and served with Cajun-spiced french fries

TOASTED STEAK SANDWICH* #3 1/2 sautéed onions, bacon strips,
BBQ sauce and a side dish of Caesar salad

TURKEY SCALOPPINE 1/2 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 1/2 Lactose-free available 1/2 Vitality™ a lighter, healthier fare 1/2 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! 1/2

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.