

RESTAURANT WEEK

LUNCH menu

FIRST COURSE

APPETIZER

Select one of the following

Choice of Today's Seasonal Soups (cup)

Flatbread shared by two

Roasted Roma Tomato

Blackened Steak & Blue Cheese

Garlic Pesto Chicken

All-Natural Pepperoni

SECOND COURSE

LUNCH ENTRÉE

Select one of the following

BBQ Chicken Salad

Wood-Grilled Flat Iron Steak Salad

Sesame Grilled Salmon Salad

Wood-Grilled Boneless Rainbow Trout

Signature Angus Beef Burger

THIRD COURSE

Mini Indulgence Dessert

\$20 PER PERSON

UPGRADE YOUR EXPERIENCE

*Normally \$10-\$12, these wines pair perfectly with our Restaurant Week menu.
Your selection by the glass, \$7.*

WHITE

Markham, Chardonnay, Napa '13/'14

King Estate, Pinot Gris, Willamette '14

RED

Kim Crawford, Pinot Noir, Marlborough '14

Catena Vista Flores, Malbec, Mendoza '13/'14

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.