

R E S T A U R A N T W E E K
L U N C H M E N U

FIRST COURSE
APPETIZER

-- Select one of the following --

Choice of Today's Seasonal Soups (cup)

-- Flatbread shared by two --

Roasted Roma Tomato

Garlic Pesto Chicken

Seasonal Selection

SECOND COURSE
LUNCH ENTRÉE

-- Select one of the following --

All-Natural Roasted Half Chicken

Sesame Grilled Salmon Salad*

Wood-Grilled Boneless Rainbow Trout

Signature Cheeseburger*

-- includes your choice of side --

THIRD COURSE
DESSERT

Mini Indulgence Dessert

\$20.00 PER PERSON

Enhance your experience with these wines that pair perfectly with our Restaurant Week menu.

WHITE

Sedimentary **Chardonnay** | 6.50

Whitescape **Pinot Grigio** | 6.50

RED

Mirassou **Pinot Noir** | 7.50

Inflection **Cabernet Sauvignon** | 6.50

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

*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.