



sauciet y

FOODUARY

02/22/26-02/28/26



LUNCH \$25

STARTER (CHOOSE ONE)

MINESTRONE

Carrots, Celery, Green Beans, Kidney Beans, Pasta simmered in a Vegetable Broth

HOUSE SALAD

Tangle of Mixed Greens with Heirloom Tomatoes and Cucumbers

MAIN COURSE (CHOOSE ONE)

REUBEN SANDWICH

House-made Sliced Corned Beef, Swiss cheese, Sauerkraut, 1000 Island Dressing served with French Fries

SALMON WATERCRESS SALAD

Watercress Mixed Greens, Strawberries, Diced Avocado, Pumpkin Seeds, Strawberry Chipotle Dressing

BUDDHA BOWL

Brown Rice, Quinoa, Chick Peas, Edamame, Golden Beet, Roasted Red Peppers with a Roasted Sesame Dressing

MOCKTAILS

TROPIC LIKE IT'S HOT \$9.50

ZERO-PROOF Ritual Tequila, Mango Puree, Lime, Fever-Tree Sparkling Pink Grapefruit

JUNIPER & TONIC \$9.50

ZERO-PROOF Ritual Gin, Mint, Juniper, Lime, Fever-Tree Mediterranean Tonic Water

BRAMBLE ON \$9.50

ZERO-PROOF Ritual Whiskey, Fresh Blackberries, Lime, Fever-Tree Ginger Beer

DESSERTS

PISTACHIO RED BERRY CAKE \$10.00

Sponge Cake layered with Raspberries, Almonds, Red Fruit Marmalade, Bavarian Pistachio Mousse

LEMON MERINGUE TARTLET \$9.00

Buttery Shortbread Crust filled with Tangy Lemon Curd and topped with Meringue

DINNER \$55

STARTER (CHOOSE ONE)

CREAM OF CRAB SOUP

Old Bay, Lump Crab Meat and Cream

CAESAR SALAD WEDGE

Wedge of Romaine Lettuce, House-made Caesar Dressing, Rosemary Focaccia Croutons Parmesan Crisp,

MAIN COURSE (CHOOSE ONE)

GRILLED SKIRT STEAK

Plantains, Sautéed Green Zucchini, with Spiced Chimichurri Sauce

ROASTED AIRLINE CHICKEN

Mashed Yukon Potatoes, Sautéed Garlic Spinach with Wild Mushroom Pan Gravy

FRESH CATCH OF THE DAY

Chef's choice of vegetables

GRILLED CAULIFLOWER STEAK

Cannellini Bean Puree, Sautéed Spinach Grilled Tomato

*CONSUMING RAW OR UNDER-COOKED MEAT, EGGS, AND/OR FISH
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

18% GRATUITY ADDED TO ALL CHECKS TENDERED AFTER 5 P.M. 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

TAXES AND AUTOMATIC GRATUITY WILL BE APPLIED TO FINAL BILL