



## RESTAURANT WEEK LUNCH 22

### CHOICE OF

CRAB AND CORN CHOWDER  
LUMP CRAB, SMOKED BACON AND SWEET CORN

ORGANIC GREENS SALAD  
BABY HEIRLOOM TOMATOES, JULIENNE CARROTS, APPLE-CIDER VINAIGRETTE

### ENTRÉE CHOICE

FILET & FUJI APPLE SALAD  
FILET MEDALLIONS, GOLDEN BEETS, DRIED CHERRIES, CANDIED WALNUTS, BLUE CHEESE, APPLE-CIDER VINAIGRETTE

CRISPY CHICKEN SANDWICH  
SRIRACHA HONEY, NAPA SLAW, SCALLIONS, ASIAN VINAIGRETTE, CHIPS OR FRIES

CHICKEN CAESAR SALAD  
PAN-SEARED CHICKEN BREAST, SHAVED PARMESAN, GARLIC CROUTONS AND TAPENADE

NORWEGIAN SALMON  
MUSTARD AND RYE WHISKEY GLAZED WITH BABY CARROTS AND SPINACH

### DESSERT CHOICE

SCOOP OF HOUSEMADE ICE CREAM

FRESH SEASONAL BERRIES

### WINES BY THE GLASS

WINDRACER, CHARDONNAY, ANDERSON VALLEY, 2014 18

ARROWOOD, CABERNET SAUVIGNON, SONOMA ESTATES, SONOMA, 2015 17

*\*Contains (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. Price per guest not inclusive of tax or gratuity.*