

# lunch menu

\$25 lunch: a three-course lunch menu  
of your choice

## appetizers

crispy fried calamari with julienne vegetables, peanuts, cilantro, chili sauce \$11

pei mussels marinierre, garlic parsley broth \$13

+ add frites \$3

flash fried shrimp and blue crab cake with red pepper jelly, mango syrup \$14

tuna tartare with cucumber guacamole, crisp potatoes, red chili oil and wasabi tobiko \$12

anaheim and goats cheese relleno with roasted corn salsa, cinnamon tomato sauce \$11

angus steak tartare, grilled sourdough, chopped egg, capers \$12

hearts of romaine and red endive caesar salad with parmigiano and garlic croutons \$12

roasted pear, walnut and gorgonzola salad, vanilla bean vinaigrette \$12

warm spinach, bacon and fried egg salad, maytag blue cheese dressing \$12

kt's smoked sweet corn soup with guacamole and barbequed shrimp \$9

heirloom tomato gazpacho with roasted pineapple, garlic croutons \$8

spring vegetable minestrone with pastina, pesto and parmesan \$8

## entrées

house-made macaroni and cheese with tillamook, fontina, parmesan and toasted crumbs \$10

+ add four ounces of grilled chicken breast \$4

charbroiled sirloin burger and frites \$10

+ add toppings: cheddar, pepper jack, bleu cheese, bacon, mushrooms and grilled onions 50¢

house-made spaghetti with prosciutto, caramelized onions, spicy tomato basil sauce \$13

grilled portobello "like a steak" with garlic mashed potatoes, asparagus and red wine butter \$13

palettes "cobb" salad with bacon, tomatoes, cucumber, avocado, turkey, chopped egg and maytag blue cheese \$13

crispy duck leg confit salad with french green lentils, arugula, dried cherries, cherry vinaigrette \$14

charbroiled salmon salad with asparagus, cherry tomatoes, gorgonzola and balsamic vinaigrette \$14

grilled chicken club sandwich with fontina, crispy pancetta on sourdough with rosemary kettle chips \$10

slow roasted pork cubano sandwich, smoked ham, fontina, caesar salad \$11

japanese spiced tuna with coconut jasmine rice, cucumber shiitake salad, soy ponzu \$17

crispy striped bass with globe artichokes, olives, pear tomato saffron broth \$17

pan-roasted halibut with creamed spinach, cremini mushrooms, port wine sauce \$15

roasted lemon and garlic half chicken with frites and tarragon mustard sauce \$14

grilled skirt steak with pimienton rub, crisp onion rings, caprese salad \$15

cup of soup and choice of either half sandwich or half salad \$13

split plate \$3

as a courtesy to all patrons, please silence cell phones in dining room

- a suggested gratuity of 20% will be added to parties of six or more -