

**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

Slow Braised Beef Tacos

Blackened Mahi Mahi Tacos

Grilled Chicken Caprese Sandwich

Signature Burger

YOUR CHOICE OF SIDE

Select one of the following

Wood-Grilled Potato Salad

French Green Bean Salad

Quinoa Grain & Citrus Salad

Sweet Corn & Black Bean Salad

**THIRD COURSE
DESSERT**

Mini Indulgence Dessert

\$16.00 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.