



RESTAURANT WEEK LUNCH MENU

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

Braised Short Rib & Aged Cheddar

All-Natural Pepperoni

SECOND COURSE LUNCH ENTRÉE

-- Select one of the following --

All-Natural Roasted Half Chicken

*Sesame Grilled Salmon Salad

Wood-Grilled Boneless Rainbow Trout

*Signature Burger

THIRD COURSE DESSERT

Mini Indulgence Dessert

\$20 PER PERSON

UPGRADE YOUR EXPERIENCE

Normally \$10 - \$12, these wines pair perfectly with our Restaurant Week menu.

Your selection by the glass: \$7.

WHITE

Carmel Road, Monterey, Chardonnay '16

King Estate, Pinot Gris, Willamette '15

RED

Schug, Sonoma Coast, Pinot Noir '15

Catena Vista Flores, Malbec, Mendoza '14/'15

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.



RESTAURANT WEEK DINNER MENU

FIRST COURSE SIGNATURE FLATBREADS

-- Select one of the following to share --

- Roasted Roma Tomato
- Garlic Pesto Chicken
- Braised Short Rib & Aged Cheddar
- All-Natural Pepperoni

SECOND COURSE

-- Select one of the following --

- Seasonal Spinach Salad
- Organic Field Greens
- Crisp Romaine & Baby Kale Caesar

THIRD COURSE DINNER ENTRÉE

-- Select one of the following --

- *Cedar Plank-Roasted Salmon
- *Wood-Grilled Filet Mignon
- Southern Style Shrimp & Grits
- *Wood-Grilled Pork Tenderloin
- All-Natural Roasted Half Chicken

DESSERT

Two Mini Indulgence Desserts

\$35 PER PERSON

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- King Estate, Pinot Gris, Williamette '15

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