

LUNCH MENU #1

23.00 PER PERSON

FIRST COURSE

Seasonal Fruits with Margarita Cream

SECOND COURSE

Choice Of:

Romaine Salad with Smokey Anchovy-Lime Vinaigrette,
Grilled Chicken, and Shaved Grana

Buffalo Burger, Jack Cheese, House-Made Pickles, Bistro Fries

Applewood-Smoked Bacon, House Smoked Lamb Bacon, Butter Lettuce

THIRD COURSE

House Made Ice Cream Cookie Sandwich



LUNCH MENU #2

25.00 PER PERSON

FIRST COURSE

Seasonal Fruits with Margarita Cream

SECOND COURSE

Choice Of:

Tasso Ham, Munster Cheese, House-made Pickles, Bistro Fries

Sweet potato-caramelized onion Chili Rellano, Fermented Black Beans, Corn Puree

Sliced Beef Tenderloin Sandwich with Caramelized Onions,
Fresh Horsey Cream, Bistro Fries

THIRD COURSE

Tuaca Cappuccino Flan



LUNCH MENU #3

26.00 PER PERSON

FIRST COURSE

Choice Of:

Mixed California Greens, Sherry-Caramelized Shallot Dressing,
Maytag Blue Cheese Crisp

Romaine Salad, Smoked Anchovy-Lime Vinaigrette,
Sour Dough Croutons, Shaved Grana

SECOND COURSE

Choice Of:

Roasted Buffalo Meatloaf, Yukon Gold Mash Potatoes,
Spinach, House BBQ Sauce

BBQ Pulled Pork Sandwich, Bistro Fries

Grilled Chicken, Vegetable Pesto Pasta Salad

THIRD COURSE

Tuaca Cappuccino Flan



LUNCH MENU #4

29.00 PER PERSON

FIRST COURSE

Choice Of:

Mixed California Greens, Sherry-Caramelized Shallot Dressing,
Maytag Blue Cheese Crisp

Romaine Salad, Smoked Anchovy-Lime Vinaigrette,
Sour Dough Croutons, Shaved Grana

SECOND COURSE

Choice Of:

5 oz. Beef Tenderloin, Grilled Asparagus, Yukon Gold Mash Potatoes

Smoked Pork Tenderloin, Yukon Gold Mash Potatoes,
Crispy Onions, Braised Garlic Sauce

Seasonal Fish

THIRD COURSE

Ancho Chile Cake, Vanilla Ice Cream

