



Lunch Menu

STARTERS

Jumbo Lump Crab Cake 23

Bacon Date Chutney, Fried Lemon, Chili Lime Aioli, Port Reduction

Grilled Shrimp and Grits 21

Prairie Breeze White Cheddar Grits, Béchamel, Blackberry Gastrique

Artisan Cheese and Charcuterie Plate 28

Hook's 7 Year Cheddar, Cypress Grove Humboldt Fog, Prosciutto Di Parma, Calabrese, Gherkins, Honeycomb, Whole Grain Mustard, Grapes, Toast Points, Marinated Olives, Pickled Raisins, Peppadew Peppers

SECOND

Roasted Butternut Squash Bisque 6

Cinnamon Crema, Toasted Pepitas

Soup Du Jour 6

Atwater's Salad 9

Field Greens, Feta Cheese, Toasted Pistachios, Caramelized Onions, Raspberry Champagne Vinaigrette

Caesar Salad 11

Pickled Red Onion, Herbed Croutons, Shaved Parmesan, Grated Cured Egg Yolk, Anchovy, Caesar Dressing

ADD ON: Beef Tenderloin 19, Sockeye Salmon 15, Chicken Breast 8, Shrimp 12

Caramelized Apple and Kale Salad 14

Toscana Kale, Caramelized Granny Smith Apples, Dried Cherries, Goat Cheese, Toasted Pepitas, Avocado Apple Cider Vinaigrette

Sesame Crusted Ahi Tuna Salad 20

Sunflower Shoots, Arugula, Toasted Almond, Mandarin Orange, Blueberries, Avocado, Feta Cheese, Sweet Chile Vinaigrette

We kindly ask that you refrain from using cell phones while in the dining room.



MAIN

Mediterranean Wild Atlantic Sole 33

Mediterranean Cous Cous, Kalamata Olives, Capers, Feta,
Crispy Raw Honey Glazed Brussel Sprouts, Citrus Beurre Blanc

Croque Monsieur 21

Black Forest Ham, Gruyere Cheese, Bechamel,
Dill, Dijon Mustard, Toasted Sourdough, Sweet Potato Fries

Smoked Applegate Farms Turkey Sandwich 20

Arugula, Aged White Cheddar, Tomato, Avocado, Garlic Lemon Aioli,
Sea Salt Kettle Potato Chips

Chicken Saltimbocca Sandwich 22

Grilled Chicken Breast, Sage Pesto, Sliced Prosciutto, Provolone Cheese,
Arugula, Dijonnaise, Toasted Ciabatta, House Fries

Grilled Ribeye Steak Sandwich 26

Grilled Onions, Arugula, Shaved Parmesan,
Roasted Tomato Jam, Garlic Yogurt, Ciabatta Bread, House Fries

Plum Glazed Wild Alaskan Sockeye Salmon 36

Roasted Turmeric Cauliflower Purée, Grilled Sesame Broccolini, Plum Glaze

Chicken Stuffed Crepe 25

Sun-Dried Tomatoes, Spinach, Gouda Cheese, Champagne Cream Sauce

Grilled Vegan Turmeric Cauliflower Steak 33

Cannellini Bean Succotash, Vegan Feta, Roasted Garlic,
Cherry Tomato Agrodolce

House Ground Tenderloin Burger 22

Toasted Brioche Bun, House Fries

Petite Filet Mignon 39

Roasted Garlic Whipped Yukon Gold Potatoes, Grilled Asparagus, Cognac Demi-Glace

All dishes are prepared with clarified butter; olive oil is available upon request.
GF bread or buns are available for an additional \$4. Some items contain nuts, as indicated.
A \$5 fee applies to all shared plates.

Executive Chef Kevin Gillespie

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness"