



## *Lunch Menu*

### **STARTERS**

#### **Crab Cake 22**

Spiced Napa Cabbage Slaw, Mango Chutney, Tobiko Caviar,  
Dijon Aioli, Blood Orange Vinaigrette

#### **Burrata and Fried Green Tomatoes 20**

Tomato Bacon Jam, Lemon Aioli, Herb Focaccia

#### **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 Tomato Basil Soup 6**

Crème Fraiche, Herbed Croutons

#### **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: Tenderloin 17, Salmon 13, Chicken 8, Shrimp 12**

#### **Grilled Peach and Roasted Beet Salad 14**

Sliced Beets, Grilled Peaches, Watercress, Shaved Fennel and Shallot,  
Fresh Dill, Pistachio, Goat Cheese Crema

#### **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.

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



## **MAIN**

### **House Ground Tenderloin Burger 22**

Toasted Brioche Bun, House Fries

### **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,  
House Made Parmesan and Sea Salt Potato Chips

### **Albacore Tuna Salad Sandwich 22**

Capers, Shallots, Celery, Napa Cabbage, Parsley, Olive Oil,  
Lemon, Avocado Mousse, Toasted Multi Grain Bread,  
House Made Parmesan and Sea Salt Potato Chips

### **Grilled Ribeye Steak Sandwich 26**

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

### **Sumac Dusted Wild Alaskan Sockeye Salmon 35**

Roasted Fava Bean Purée, Napa Cabbage, Asparagus Slaw,  
Cherry Tomato Agrodolce, Balsamic Reduction

### **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

### **Grilled Lemon Shrimp 31**

Roasted Saffron Cauliflower Puree, Micro Green Salad, Feta Cheese,  
Avocado Vinaigrette, Oregano Pesto

### **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.

