

**LUNCH TAKE-OUT**

*Starters*

<b>Soup of the Day</b>	6/8
<b>Pistachio Olive Tapenade</b> <b>V</b> <b>V</b> <i>with grilled flatbread</i>	9
<b>Crispy Cauliflower Bites</b> <b>V</b> <i>dill aioli (hot wing sauce, add \$1)</i>	11
<b>Fondue</b> <b>V</b> <i>spicy spinach and artichoke fondue with grilled flatbread</i>	11
<b>Crispy Calamari</b> <i>beer battered, panko crusted with habanero aioli, broiled lemon</i>	14

**Burgers and Sandwiches\***

*\*choice of one side: Soup of the day, French Fries, Sweet Potato Fries, House Salad or Caesar Salad*

<b>Almond Chicken Salad Sandwich</b> <i>chicken salad with dried cranberries, toasted almonds, lettuce, tomato and onion on a croissant</i>	14
<b>Portobello Burger</b> <b>V</b> <i>grilled Portobello mushroom marinated in balsamic and olive oil, onion, lettuce, tomatoes, provolone cheese with a pesto aioli on a house-made roll</i>	14
<b>The Cadillac Sliders</b> (2) <i>coffee-crusted grass fed beef with bourbon brown sugar sauce, blue cheese, Gruyère and crispy onions</i>	14
<b>Hamburger provençal</b> <i>½ lb. Angus beef, caramelized onions, house-made brioche</i>	17
<b>Club Sandwich</b> <i>house-roasted turkey breast, applewood smoked bacon, avocado, lettuce, tomato, aioli, brioche</i>	15
<b>Pastrami Reuben</b> <i>house-made pastrami, sauerkraut, Gruyère, Louis dressing, marbled rye</i>	15
<b>French Dip</b> <i>thin sliced house-made roasted beef, Dijon, caramelized onion, Gruyère, steak roll, au jus</i>	16

**Salads**

<i>Add: 6oz. chicken \$5 / 4oz. steak \$8 / 5oz. salmon \$12 / 5oz. albacore tuna steak \$10 / 5 prawns \$10</i>	
<b>House Salad</b> <b>Gf</b> <b>V</b> <b>V</b> <i>organic baby greens, cucumber, cherry tomatoes, herb vinaigrette</i>	7
<b>Caesar Salad</b> <i>crisp romaine and croutons, anchovies or kale upon request</i>	8/12
<b>Shrimp Louis</b> <b>Gf</b> <i>bay shrimp, greens, hard-boiled egg, cucumber, avocado and Louis dressing</i>	15

## Entrées

<b>Shepherd's Pie</b> <b>GF</b> <i>ground lamb, peas, carrots, pearl onions, pan gravy, bruléed mashed potatoes</i>	12
<b>Potato Gnocchi</b> <b>V</b> <i>forest mushrooms, parmesan, cream, truffle essence, balsamic</i>	16
<b>Vegan Mushroom Cassoulet</b> <b>V</b> <i>white beans, mushroom medley, mire poix, in a tomato broth with house-made bread crumbs</i>	17
<b>Grilled Chicken Breast</b> <i>with sweet pea rice and seasonal vegetables, piccata sauce</i>	16
<b>Seared Salmon</b> <i>served with basmati rice, asparagus and an herbed piccata sauce</i>	19
<b>Short Ribs</b> <b>GF</b> <i>spiced rum braised short ribs, forest mushroom risotto, seasonal vegetables, demi-glace</i>	19

## Sides

<i>Basmati Rice</i> 6	<i>Garlic Mashed Potatoes</i> 6
<i>Asparagus</i> 8	<i>Mushroom Risotto</i> 8
<i>Fries (Regular, Garlic, Sweet Potato)</i> 6	

## Desserts

<b>Gâteau au chocolat</b> <b>GF</b> <i>flourless chocolate decadence cake served over raspberry coulis</i> 8	<b>Apple Tart</b> <i>rustic, flaky crust, fresh cinnamon apple filling, topped with caramel sauce</i> 9
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**GF** = Gluten-Free

**V** = Vegetarian

**V** = Vegan

We accept Visa, MasterCard and American Express; however, do not accept personal or traveler's checks.  
~ Consuming raw or uncooked foods may be a health risk ~