

PLATED LUNCH

(Pricing is based on a three-course menu to include soup or salad, an entrée and a dessert served with our signature sourdough bread with butter, and Peerless® Coffee Service)

Starters

(choice of one)

Spicy Crab Bisque

New England Clam Chowder

Mixed Baby Greens, Whole Grain-Honey Mustard Vinaigrette
Candied Pistachios, Shaved San Simon Cheese, Diced Apples

House Made Caesar Salad

ENTREES

Macadamia Nut Crusted Halibut

Seasonal Vegetables, Lemon-Chive Rice Pilaf and Brown Butter

\$33.00

Char Grilled Salmon

Mediterranean Salsa, Wild Rice, Seasonal Vegetable, Pesto Oil

\$32.00

Grilled Gulf Prawn Skewers

Roasted Garlic Mashed Potatoes, Wilted Spinach, Thai Chili, Citrus Butters

\$28.00

Marinated Skirt Steak

Blue Cheese Mashed Potatoes, Grilled Vine Ripened Tomatoes, Cabernet Demi Glace

\$33.00

Herb Grilled Chicken Breast

Brandy-Peppercorn Sauce, Roasted Garlic Mashed Potatoes, Blue Lake Green Beans

\$29.00

Medallion of Australian Filet Mignon

White Truffle Muscat Butter, Crispy Onion Strings, Garlic Mashed Potatoes

\$39.00

Capellini Provencale

Angel Hair Pasta Tossed with Fresh Tomatoes, Garlic Herbs, Capers, Greek Olives
Finished with Extra Virgin Olive Oil

\$26.00

These prices do not include taxes or gratuity. 20% gratuity will be added and 8.75% tax rate

PLATED ENTRÉE SALADS

(Pricing is based on a three course menu; includes choice of soup, entrée salad, dessert San Francisco style sourdough bread and butter, Peerless® Coffee Service)

Caesar Salad

Chopped Hearts of Romaine, Asiago Cheese, Sourdough Croutons and House-Made Dressing
Bay Shrimp **\$23.00** or
Grilled Chicken Breast **\$25.00** or
Grilled Prawns **\$27.00**

Crab Louis

Tomatoes, Cucumbers, Hard Boiled Egg, Olives, Broccoli Floret and Chopped Lettuce
\$30.00

Shrimp Louis

Tomatoes, Cucumbers, Hard Boiled Egg, Olives, Broccoli Floret and Chopped Lettuce
\$26.00

Sesame Seared Chinese Chicken Salad

Nappa Cabbage, Bell Peppers, Bean Thread Noodles, Honey-Soy-Peanut Dressing
\$26.00

DESSERTS

RASPBERRY JACK

Vanilla Ice Cream with Raspberries in Triple Sec

CHOCOLATE GANACHE TORTE

SCOTT'S CHEESECAKE

Vanilla Bean Crème Anglaise and Chocolate Sauce

TRIPLE CHOCOLATE SEDUCTION

Port-Blackberry Coulis, Hot Ganache

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