

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)

SOUPS

*Spicy Crab Bisque
or
New England Clam Chowder*

SALADS

*Caesar Salad
Chopped Hearts of Romaine, Asiago Cheese, Sourdough Croutons, House-Made Dressing
or
Field Greens Salad
Mixed Baby Greens, Maytag Blue Cheese, Candied Pecans, Red Onions, Sherry-Shallot Vinaigrette*

ENTREES

MACADAMIA NUT CRUSTED ALASKAN HALIBUT
Seasonal Vegetables, Lemon-Chive Rice Pilaf and Brown Butter
\$32.00

CHAR-GRILLED SCOTTISH SALMON
Mediterranean Salsa, Wild Rice, Seasonal Vegetable, Pesto Oil
\$30.00

BLACKENED PACIFIC SNAPPER GUMBO
Savory Broth with Andouille Sausage, Sweet Peppers, & Okra over Steamed Rice
\$28.00

MARINATED SKIRT STEAK
Smashed Fingerling Potatoes, Whiskey Braised Fennel and Cipollini Onions
\$33.00

HERB GRILLED CHICKEN BREAST
Brandy-Peppercorn Sauce, Roasted Garlic Mashed Potatoes, Blue Lake Green Beans
\$29.00

OYSTER MUSHROOM-BUTTERNUT SQUASH ORZO PASTA
Aged Sherry Gastrique
\$26.00

MEDALLIONS OF FILET MIGNON
White Truffle Muscat Butter, Crispy Onion Strings, Garlic Mashed Potatoes
\$39.00

*Split menus for up to 3 choices (one choice to be vegetarian) are available and subject to the highest priced entrée.
For split menus, same salad, starch and dessert must be ordered. A labor charge of \$75.00 will apply for groups of less than 25 people.*

Prices are subject to 20% service charge and 8.75% sales tax

PLATED LUNCH

(Continued)

DESSERTS

RASPBERRY JACK

Vanilla Ice Cream with Raspberries in Triple Sec

TIRAMISU

Ladyfingers Dipped in Espresso and Rum Layered with Mascarpone, Coffee Crème Anglaise

BITTERSWEET CHOCOLATE GRAND MARNIER MOUSSE

Hazelnut Whipped Cream

SCOTT'S CHEESECAKE

Vanilla Bean Crème Anglaise and Chocolate Sauce

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