

# 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

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

or

House Made Caesar Salad

## ENTREES

**Macadamia Nut Crusted Halibut**

Seasonal Vegetables, Lemon-Chive Rice Pilaf and Brown Butter

**\$33.00**

**Char Grilled Loch Duart Scottish 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)

## SOUPS

Spicy Crab Bisque

or

New England Clam Chowder

## ENTRÉE SALADS

### 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

### TIRAMISU

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

### BITTERSWEET CHOCOLATE GRAND MARNIER MOUSSE

Hazelnut Whipped Cream

### SCOTT'S CHEESECAKE

### CHOCOLATE GANACHE TORTE

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 20 people.

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