



\$48

SIGNATURE
LUNCH

All Guests will be welcomed with sourdough bread

Starters

CHOOSE TWO

CLAM CHOWDER

applewood smoked bacon

MIXED ORGANIC GREENS

golden balsamic dressing

CAESAR SALAD

24 month reggiano, croutons

Entrées

CHOOSE THREE

NEW YORK STEAK SALAD

tomato, asparagus, fingerling potatoes

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN

with herbed couscous

PRIME SIRLOIN CAP STEAK 12oz

with chimichurri, tomato, and arugula

PRIME FLAT IRON STEAK 8oz

with chimichurri, tomato, and arugula

coffee, tea and soft drinks are included - all other beverages billed on consumption



\$48

GRAND SIGNATURE
LUNCH

All Guests will be welcomed with sourdough bread

Entrées

CHOOSE THREE

NEW YORK STEAK SALAD

tomato, asparagus, fingerling potatoes

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN

with herbed couscous

PRIME SIRLOIN CAP STEAK 12oz

with chimichurri, tomato, and arugula

PRIME FLAT IRON STEAK 8oz

with chimichurri, tomato, and arugula

Desserts

CHOOSE ONE

CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption



\$62

RESERVE
LUNCH

All Guests will be welcomed with sourdough bread

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

NEW YORK STEAK SALAD
tomato, asparagus, fingerling potatoes

“MARY’S” ORGANIC CHICKEN
with herbed couscous

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

FARMED NEW ZELAND KING SALMON
pan roasted with a seasonal preparation

PRIME SIRLOIN CAP STEAK 12oz
with chimichurri, tomato, and arugula

PRIME FLAT IRON STEAK 8oz
with chimichurri, tomato, and arugula

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

coffee, tea and soft drinks are included - all other beverages billed on consumption



\$62

GRAND RESERVE
LUNCH

All Guests will be welcomed with sourdough bread

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN
with herbed couscous

PRIME SIRLOIN CAP STEAK 12oz
with chimichurri, tomato, and arugula

PRIME FLAT IRON STEAK 8oz
with chimichurri, tomato, and arugula

NEW YORK STEAK SALAD
tomatoes, asparagus, fingerling potatoes

Desserts

CHOOSE ONE

CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption



\$75

ESTATE LUNCH

All Guests will be welcomed with sourdough bread

Appetizers
CHOOSE TWO

- JUMBO LUMP CRAB CAKE
tartar sauce
- CRISP CALAMARI
tartar and cocktail sauce
- WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce
- OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters
CHOOSE TWO

- CLAM CHOWDER
applewood smoked bacon
- ROASTED BEETS
Humboldt Fog goat cheese
- CAESAR SALAD
24 month reggiano, croutons
- MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

- PRIME SIRLOIN CAP STEAK 12oz
with chimichurri, tomato, and agugula
- FILET MIGNON "DOUBLE R RANCH" 8oz
with chimichurri
- FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation
- "MARY'S" ORGANIC CHICKEN
with herbed couscous
- WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

Sides

CHOOSE TWO

- GARLIC MASHED POTATOES
- FIRE ROASTED BROCCOLINI
- MAC & CHEESE
- GRILLED ASPARAGUS

Desserts

CHOOSE ONE

- CHOCOLATE CAKE
- NEW YORK STYLE CHEESECAKE
- CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption