



LUNCH

STARTER & SALAD

House Made Soup of the Day 7

Grilled Artichokes- Crumble Feta Cheese & Oregano-Lemon Dressing 10 **

Hamachi-Avocado, Ginger, Radish & Soy-Lime Sauce- **Per Each Person 8 ****

Roasted Lamb Riblets- Oregano Olive Oil & Pesto Sauce 12 **

Red Wine Braised Grilled Octopus- Arugula, Celery, Red Onion & Fresh Oregano-Lemon Dressing 17 **

Heirloom Tomatoes- Creamy Burrata Cheese, House Pesto, & Aged Balsamic 14 **

Roasted Prawns- Baby Arugula, Frisee, Cherry Tomato & Sweet Chili Sauce 12 **

Seared Foie Gras- Port Wine Poached Pears, Meyer Lemon Marmalade & Brioche Toast 29

Roasted Red & Gold Beets- Arugula, Crumble Goat Cheese, Candied Walnuts & Meyer Lemon- Truffle Vinaigrette 12 **

Mediterranean Spiced All Beef Meatballs- Fresh Basil, Tomato Concasse, Parmesan Cheese & Marinara Sauce 12

SALADS

Frisee Salad- Crispy Bacon, Poached Egg, Mushrooms & White Balsamic Vinaigrette 11 **

Baby Kale-Cherry Tomato, Goat Cheese, Toasted Pecans & Honey-Mustard Vinaigrette 11 **

Butter Lettuce- Anjou Pears, Dried Cranberries, Toasted Almonds & Citrus-Ginger Vinaigrette 11 **

Caesar-Petite Hearts of Romaine, Parmigiano-Reggiano Cheese, Croutons & Classic Caesar Dressing 10 **

Add Grilled Chicken Breast 8 or Grilled Prawns 10 or Grilled Salmon 12 or Grilled Flank Steak 14 or Lamb Chops 16

SANDWICHES

All Sandwiches come with one side dish included - We Can Also Offer Open Face or No Bun

Salmon-Crab Cake - Slice Avocado, Arugula & Cayenne Mayo 14 **

Chicken Salad- House Roasted Chicken, Diced Tomato, Dried Cranberries, Tarragon & Lemon Mayo 12 **

Veggie- Bell peppers, Zucchini, Eggplant, Brie Cheese, Arugula & Honey Mustard 12 **

Hamburger- Painted Hills Natural Burger, Cheddar Cheese, Lettuce, Tomato & Caramelized Onions 14 **

Add Bacon 3- Add Mushroom 3- Add Avocado 3

SIDES

Onion Rings- Cabbage-Apple Slaw -Gremolata French Fries- Soup- Baby Green Salad

ENTRÉE

Spaghetti Meatballs- All Beef Mediterranean Spiced Meatballs, Fresh Basil, Marinara Sauce & Parmesan 17

Penne Pasta- Shaved Asparagus, Bell Pepper, Mushrooms & Tomato Cream Sauce 17

Fresh Parpadelle Pasta- Braised Short Ribs, Mire Poix, Smoked Cream Fraiche & Gremolata 19

Linguini Pasta- Crab Meat, Prawns, Scallions, Diced Tomato, Garlic-White Wine Sauce & Old Bay 20

Steak & Fries- Hanger Steak, Paprika Fries & Foie Gras Butter 24

Sesame Crusted Seared Ahi Tuna-Arugula, French Beans, Egg, Cherry Tomato, Avocado, Champagne Vinaigrette & Teriyaki Glaze 20**

Risotto- Dry Porcini Mushroom, Green Peas & Black Truffle Puree 17 **

Grilled Salmon- Organic Baby Green, Red Onion, Asparagus, Tomatoes, Roasted Potatoes & Basil Oil 20 **

PEI Mussels- Diced Tomato, White Wine Saffron Sauce & Grilled Baguette 16 **

Two Grilled Lamb Chops - Roasted Potato, Swiss Chard, Fresh Oregano & Lemon Dressing 24 3 Chop 34 **

Chef's Choice of Seasonal Vegetable Plate (A.Q) 22

** Gluten Free Items- ** Please Inform Your Server of any Dietary Restrictions -

** Please ask for Vegetarian, Vegan and Kids Menu items-

We Support Local Organic Farmers & We Use Peanut Oil for All Fried items-We Serve Only Natural Fed Meats and Free Range Organic Chicken, Please Advise of Food Allergies- We Proudly Bake Our Fresh Homemade Bread