

Chef Guy's Sustainable Two Course Lunch

Week of October 27, 2008

~First Course~

Spicy Chicken Soup

basmati rice, grilled romaine, marinated chicken, cayenne

or

Marinated Calamari Salad

olives, cucumbers, red onion, spinach, yellow pepper dressing

~ Main Course ~

Grilled "Butchers Tenderloin" Hanger Steak

Yukon potato fondant, sautéed spinach, blue cheese cream

Lamb Meatball Sandwich

housemade mozzarella, pomodoro, Caesar salad

\$18 per Person

*excluding beverage, tax and gratuity
no substitutions please*