

Two Course Prix Fixe Lunch

Week of November, 10th 2008

~First Course~

Organic Lettuce Salad

*dried cherries, caramelized onions, chevre cheese,
cherry vinaigrette*

Popcorn Shrimp

baby arugula, pablano aioli

~Main Course~

Grilled Chicken Breast

basil tomato lemon thyme cream, spinach

or

Grilled Skirt Steak

roasted garlic & blue cheese potato puree, grilled asparagus, cremini mushroom demi

\$18 Per Person

*excluding beverage, tax and gratuity
no substitutions please*

*Bobby Laggan Executive Chef
Joseph Levada Sous Chef*