



RESTAURANT WEEK 2019

LUNCH MENU \$20 per person

FIRST COURSE – choose one

CHEF'S SOUP OF THE DAY

selected garnishes

PHILLY CHEESESTEAK SPRING ROLLS

toasted sesame, wasabi aioli, sriracha ketchup

CRISPY BUFFALO CAULIFLOWER v

honey buffalo sauce, bleu cheese dressing,
shaved carrot & celery

SECOND COURSE – choose one

*served with olive oil parsley fries,
side house salad or caesar salad*

SALMON BURGER

sliced avocado, pico de gallo, queso fresco,
chipotle aioli, brioche bun

SHORT RIB TACOS

gochujang braised short rib, daikon radish, pickled carrots,
scallions, chopped peanuts, white corn tortilla

TRUFFLE CHICKEN SALAD SANDWICH

dried cranberries, applewood-smoked bacon, celery,
shallot, lemon aioli, multigrain toast

v: Vegetarian

A portion of the proceeds benefit