SANDWICHES
Served with your choice of Artisan Chips or Steak Fries
Fruit Salad or Pasta Salad
Iced Tea, Freshly Brewed Coffee and Hot Tea
Choice of One Dessert

CAPRESE SANDWICH $26
Ciabatta, Fresh Sliced Tomatoes, Fresh Mozzarella, Fresh Basil Drizzled with Aged Balsamic Reduction

CRISPY CHICKEN WRAP $26
Fried Chicken, Lettuce, Tomato, Avocado and Shredded Mozzarella Cheese Drizzled with a Chipotle Ranch Dressing Wrapped in a Flour Tortilla

ROAST BEEF BAGUETTE $27
French Baguette, Balsamic Onions, Cheddar Cheese, Arugula and Garlic Aioli

TURKEY AND BRIE SANDWICH $28
Cranberry Walnut Bread, Turkey, Brie, Sliced Green Apples, Arugula with Honey Mustard

ITALIAN $28
Italian Roll, Mortadella, Salami, Capicola, Provolone, Pepperoncini, Lettuce, Tomato, Red Onion, Italian Dressing

LUNCH ON THE GO
TRADITIONAL BOX LUNCH $24
Box Lunch includes Pasta Salad or Fruit Salad Freshly Baked Cookie or Brownie and Bottled Water

Choose your bread: French Baguette, Croissant or Multigrain Bread
Choose your meat: Turkey, Roast Beef or Ham
Choose your cheese: Cheddar, Swiss, Provolone or Pepper Jack
Vegetarian Option:
Vegetable - Avocado, Tomato, Arugula, Cucumber, Pickle and Onions

SALADS
Served with Artisan Bread and Butter
Iced Tea, Freshly Brewed Coffee and Hot Tea
Choice of One Dessert

COBB SALAD $29
Iceberg Lettuce, Chicken, Avocado, Tomato, Cucumber, Crispy Bacon, Hard Boiled Egg, Crumbled Blue Cheese Buttermilk Ranch Dressing

CHOPPED CHICKEN SALAD $29
Romaine lettuce, Avocado, Black Beans, Cherry Tomato, Cilantro, Corn, Green Onion, Cilantro Lime Dressing

SEARED AHI TUNA SALAD $29
Mixed Greens, Ahi Tuna (cooked medium rare) Avocado and Mango Soy Ginger Sauce

STEAK SALAD $32
Bibb and Romaine Lettuce, USDA Choice Sirloin, Roasted Baby Potatoes, Cherry Tomatoes, Scallions, Croutons Bleu Cheese Vinaigrette Dressing

SANTORINI $29
Farro, Quinoa, Kale, Beets, Red Onion, Red and Yellow Cherry Tomatoes, Cucumber, Feta Cheese, Olive Oil, Balsamic Vinaigrette

THE HALF N’ HALF $28
Choose a Sandwich and Salad Served with Choice of Artisan Chips or Steak Fries $4 up charge for Steak Salad or Sear Ahi Tuna Salad

Prices subject to 20% Service Charge and Sales Tax
PLATED
Choice of Traditional House Salad or Caesar Salad
Served with Artisan Bread and Butter
Freshly Brewed Coffee and Hot Tea
Choice of One Dessert

POULTRY $32 LUNCH/$38 DINNER
PAN ROASTED CHICKEN
Boneless Breast of Chicken, Topped with Sundried Tomatoes, Capers and Artichokes in a White Wine Butter Sauce, Roasted Seasonal Vegetables
Angel Hair Pasta

CHICKEN FERRANTI
Tender Chicken Breast Stuffed with Savory Spinach and Cheese in a Barolo Wine Sauce, Roasted Seasonal Vegetables and Herb Rice Pilaf

SANTA FE CHICKEN
Marinated Lime and Cilantro Chicken Breast Topped with Black Bean Salsa, Grilled Seasonal Vegetable and Roasted Herb Potatoes

CHICKEN "YODARE"
Japanese Style Chicken Breast, Oyster Mushrooms, Chile Oil and Sesame Seeds, Served with Jasmine Rice

BEEF $38 LUNCH/$46 DINNER
GRILLED FLANK STEAK CHIMICHURRI
Argentine Style, Roasted Baby Vegetables, Garlic Mashed Potatoes

HOMEMADE KOBE BEEF MEATLOAF
Temecula Red Wine Sauce, Truffle Mac n’ Cheese, Green Beans

SLOW BRAISED BONELESS BEEF SHORT RIBS
Port Wine Reduction, Green Beans with Pearl Onions, Sweet Potato Puree

GRILLED FILET MIGNON
Truffle Cabernet Butter, Crispy Onions, Glazed Baby Carrots, Garlic Mashed Potatoes

SEAFOOD $36 LUNCH/$44 DINNER
PAN SEARED HALIBUT
Beurre Blanc, Olive Tapenade, Seasonal Roasted Vegetables and Garlic Mashed Potatoes

SOY GLAZED GINGER SALMON
Cilantro, Scallions, Baby Bok Choy, Jasmine Rice

JUMBO SHRIMP DIABLO
Jumbo Shrimp, Mexican Chiles, Tomato, Butter Grilled Vegetables, Lemon Herb Pilaf

JUMBO SHRIMP SCAMPI
Garlic and Herbs in a White Wine Butter Sauce, Orozo Risotto and Grilled Vegetables

GRILLED MAHI MAHI
Fresh Mango Salsa, Macadamia Pilaf, Grilled Seasonal Vegetables

VEGETARIAN/GLUTEN FREE
$32 LUNCH/$38 DINNER
VEGETABLE STIR FRY
Rice Noodles, Tofu, Asparagus, Broccoli, Cauliflower, Julienne of Carrots, Green Onions and Fresh Beans Sprout

THE STACK
Portobello Mushroom, Grilled Zucchini, Squash, Eggplant, Wild Rice, Red Onion, Peppers, Wilted Spinach
Pesto Oil and Red Pepper Coulis

DESSERTS
Chocolate Ganache Cake, New York Cheesecake, Fruit Tart and Strawberry Shortcake
(Specialty desserts available upon request)

Prices subject to 20% Service Charge and Sales Tax
BUFFET
(25 Person Minimum, under 25 add $6.00 Per Person)
Served with Freshly Brewed Coffee and Hot Tea

SANDWICH BOARD
Tomato Bisque
Traditional House Salad and Pasta Salad
Artisan Chips
Build Your Own Sandwich:
Sliced Chicken Breast, Smoked Turkey Breast, Roast Beef, Ham
Mayonnaise, Pesto Mayo, Dijon Mustard, Avocado Spread, Sliced Tomato, Lettuce,
Sliced Red Onion, Dill Pickle, Sliced Cheddar, Swiss, Pepper Jack
Sliced Artisanal Bread
Lemon Bars and Brownies
$38 Lunch

MAJESTIC
(50 Person Minimum)
Traditional Caesar Salad, Chef’s Tossed Salad
Served with your Choice of Two Dressings
Sliced Fresh Fruit
Chicken Ferranti
Salmon Picatta
Chef Carved Prime Rib of Beef
Au Jus and Horseradish
Roasted Turkey or Honey Ham
Oven Roasted Red Potatoes, Wild Rice Pilaf
Vegetable Medley
Rolls & Butter
Assortment of Desserts
$62 Lunch/Dinner

ALL AMERICAN SLIDER BAR
Fruit Salad, Homemade Pasta Salad
Grilled/Breaded Chicken Burgers,
All American Beef Hamburgers,
Freshly Baked Buns, Cheddar Cheese,
Sautéed Mushrooms, Bacon, Grilled Onions,
Ketchup, Mustard, Mayonnaise, BBQ Ranch,
Green Leaf Lettuce, Sliced Tomatoes,
Pickles, Onions
Steak Fries and Onion Rings
Ice Cream Bars
$40 Lunch

SOUTHERN COMFORT
Lunch: Select 2 Entrées
Dinner: 3 Entrées
Garden Salad with Ranch Dressing, Cole Slaw
Cajun Black Bean Salad
Crispy Fried Chicken
BBQ Beef Brisket
Shrimp and Sausage jambalaya
Macaroni & Cheese and Baked Beans
Green Beans with Bacon and Sautéed Onions
Freshly Baked Biscuits,
Whipped Butter and Honey
Banana Pudding, Warm Apple Pie
$40 Lunch / $46 Dinner

Prices subject to 20% Service Charge and Sales Tax
BUFFET (CONT)
(25 Person Minimum, under 25 add $6.00 Per Person)
Served with Freshly Brewed Coffee and Hot Tea

TUSCAN
(50 Person Minimum)
Lunch: Select 2 Entrées
Dinner: Select 3 Entrées
Caprese Salad
Mixed Greens with Italian Vinaigrette
Mediterranean Chicken
Shrimp and Penne Scampi
Meat Lasagna with Marinara
Italian Sausage and Peppers
Cheese Ravioli with Meat Sauce or Marinara
Grilled Vegetables and Orzo Parmesan Risotto
Focaccia Garlic Bread
Cannoli, Tiramisu
$42 Lunch / $52 Dinner

TSUBAKI
Lunch: Select 2 Entrées
Dinner: 3 Entrées
Mixed Greens with Wafu Vinaigrette
California Roll & Spicy Tuna Roll
Grilled Pumpkin & Sweet Potato Salad
Beef Flat Iron Teriyaki
Roast Chicken “Yodare”
Baked Salmon with Sweet Chili Garlic Sauce
Vegetable Tempura
Five Colored Fried Rice
Fruit & Coconut Tapioca
2 Layer Chocolate Mousse Cake
$46 Lunch / $50 Dinner

ENCANTADO
Lunch: Select 2 Entrées
Dinner: Select 3 Entrées
Mexican Caesar Salad and Jicama Salad
Chicken Tortilla Soup
Green Chile Cheese Enchiladas
Chicken Veracruz
Carne Asada
Chicken Fajitas
Cheddar Cheese, Sour Cream, Guacamole
Pico de Gallo
Southwestern Rice and Borracho Beans
Flour and Corn Tortillas
Fresh Corn Tortilla Chips with Red and Green Salsa
Tres Leches Cake, Churros
$42 Lunch / $52 Dinner

Prices subject to 20% Service Charge and Sales Tax