



Lunch Specials

Lunch Entrees

Anderson Ranch Grilled Rack of Lamb – 46

Roasted asparagus, garlic whipped potatoes, minted demi-glaze

8 oz. Citrus Seared Maple Farms Duck Breast – 38

Grilled polenta, roasted broccolini, mandarin chipotle glaze

King Salmon Cobb Salad – 30

Fresh King Salmon topping our cobb salad. Mixed greens, Danish bleu cheese, diced egg, olives, grape tomatoes, bacon, avocado, and Danish bleu cheese dressing

The following entrees are served with your choice of mixed greens or Caesar salad, seafood chowder or soup of the day, or french fries.

Dungeness Crab Melt – 25

Fresh Dungeness crab, baked open-face on Essential Baking Company sourdough, with freshly sliced tomato, and cheddar cheese

Blackened Cod – 23 or Charbroiled Chicken Tacos – 18

Fresh Cod blackened with Cajun-style seasoning or charbroiled chicken, fresh-cut cabbage, homemade pico de gallo, cheddar cheese, and a drizzle of chipotle aioli

Served on your choice of corn or flour tortillas