

CITRUS LUNCH MENU

APPETIZERS

FRENCH ONION SOUP Port Spiked Beef Broth garnished with Gruyère Cheese and Baked Crouton	10
TOMATO GINGER SOUP with Cracked Pepper Papadum	10
LACINATO KALE SALAD with Roasted Squash, Marcona Almonds and Manchego Cheese	14
CLASSIC CAESAR Crisp Romaine Lettuce, Roasted Garlic Dressing, Herb Baked Croutons, Strip Bacon and Grated Padano Cheese	13
WARM MUSHROOM SALAD with Sautéed Oyster, Shitake and Cremini Mushrooms on Baby Arugula with Parmigiano Reggiano and Lemon Vinaigrette	13
CHAR SUI BEEF SHORT RIB BAO Taiwanese pickle, Roasted Peanuts, Cilantro and Crispy Leeks	15
MANCHEGO BRULEE with Fig and Olive Raincoat Crisps, Toasted Marcona Almonds, Arbequina Olives and Quince Jelly	16
CRUNCHY FRIED CALAMARI Tahini Yogurt, Capers and Eggplant Crisps	13
CARROT TACOS Roasted and Pickled Carrots, Argan Oil Mole, Goat Cheese and Salted Corn Nuts	14
CHICKEN EMPANADAS Piquillo Pepper Crema, Winter Greens, Sherry Vinaigrette	13
SEARED BEEF CARPACCIO Baby Arugula, Parmigiano Reggiano, Truffle Vinaigrette and Crispy Panko Egg	17

EXECUTIVE CHEF GILLIAN OSBORNE

We will do our best to accommodate any requests or special dietary needs.
Please inform us of any food allergies

MAINS

GRAVLAX Cured Salmon with Chive Rösti, Poached Egg, Pickled Red Onions and Mustard Dill Crème Fraiche	20
SHRIMP RAGU LINGUINI Saffron Romesco, Tagiasca Olives, Cherry Tomato and Grated Bottarga	23
ORECCHIETTE Broccoli, Rapini and Broccolini Sauté with Parmigiano Reggiano and Focaccia Chili Breadcrumb	21
SPINACH FETTUCINI & LAMB MEATBALLS Cretan Meatballs with Toasted Pine Nuts, Raisins, Dodonis Feta and Mint	22
MARGHERITA PIZZA Tomato, Basil and Buffalo Mozzarella	20
FIVE MUSHROOM PIZZA Sautéed Mushrooms, Truffle Panna and Taleggio	22
CLUB HOUSE SANDWICH Grilled Chicken Breast, Crispy Bacon, Boston Lettuce and Field Tomato with Roasted Garlic Aioli on Toasted Challah with Fries	16
THE “GRAND” BURGER 6oz of Canadian Ground Chuck, Lettuce, Tomato, McClure’s Sweet and Spicy Pickles, Dill Aioli, Thick Cut Bacon and Aged Cheddar Cheese on a Toasted Sesame Bun with Fries	17
BIFANA SANDWICH Marinated Nagano Pork Loin, Caramelized Peppers, Onions, San Jorge Cheese, Pickled Hot Peppers with Garden Mix Greens and Sherry Vinaigrette	17
VEGGIE HODGE PODGE SANDWICH Rosemary Focaccia, Pimenton Aioli, Boiled Egg, Dodonis Feta, Pickled Beets, Carrots, Radish, Capers, Olives and Herbs with Kettle Olive Oil Chips	16

EXECUTIVE CHEF GILLIAN OSBORNE

We will do our best to accommodate any requests or special dietary needs.
Please inform us of any food allergies