

CITRUS LUNCH MENU

APPETIZERS

FRENCH ONION SOUP Sherry Infused Beef Broth, Torn Crouton and Gruyère Gratinée	10
RAW VEGETABLE CRUDITES with Green Goddess Labneh	15
WARM MUSHROOM SALAD with Sautéed Oyster, Shiitake and Cremini Mushrooms, Baby Arugula, Parmigiano Reggiano and Lemon Vinaigrette	13
CLASSIC CAESAR Crisp Romaine Lettuce, Herb Baked Croutons, Double Smoked Bacon and Grana Padano Cheese	14
HOUSE GREENS Stone Fruit, Capriny Goat Cheese, Quinoa Granola and Acacia Honey Vinaigrette	14
SOBA NOODLE SALAD with Julienned Vegetables, Shiso, Daikon Cress, Crispy Taro Root and Sweet Soy Vinaigrette	16
LOUISIANA FRIED CHICKEN BAO Pickled Carrots, Radish, Blue Cheese Dressing and Shaved Celery Salad	9
PEA AND AVOCADO TOSTADA Fresh Peas, Minted Guacamole, Radish, Lime and Queso Cotija	14
LOBSTER MUSHROOM EGG ROLL served with Chili Apricot Dip and Tarragon Emulsion	18
BURRATA CROSTINI Fresh and Oven Roasted Tomatoes, Tomato Vinaigrette, Crisp Basil, Aceto Balsamic with Roasted Garlic Loaf	17
TUNA CEVICHE Aji Amarillo, Leche de Tigre, Peruvian Peppers, Celery, Cilantro and Sweet Potato Chips	17
SMOKED MAPLE PORK BELLY Fried Green Tomato, Pickled Corn, Remoulade and Mustard Greens	16
BEEF SHORT RIB SSAM Fresh Lettuce Wraps, Korean Chili Garlic Paste, Pickled Onion, Toasted Rice and Perilla Chimichurri	18

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
LOBSTER ARRABIATA Spaghettini with Baby Artichokes, Chilis and Fresh Basil	27
SUNCHOKE TAGLIATELLI Sautéed Leeks, Wild Mushrooms, Truffle Sunchoke Cream and Goat Cheese	26
PEA AND PECORINO TORTELLONI Sugar Snap Purée, Mint Pesto, Crème Fraîche, and Crispy Pingue Speck	27
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
SMOKED BEEF BRISKET on Sweet Potato Roll, Corn Slaw, Poblano Crema and Sweet Potato Chips	17
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
SOUS-VIDE ORGANIC SALMON TARTINE Avocado Hummus, Citrus Segment and Radish Petit Salad, Multigrain Toast with Sweet Potato Chips	18

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