



January 23 - February 6 2026

## 3-Course Lunch / \$35 Per Person

Available Daily between 10:30 AM - 3:30 PM

### STARTER Select One

#### California Mix Greens

Spring Mix Lettuce, Cucumber, Cherry Tomato and Lemon Poppy Seed Vinaigrette

OR

#### Soup Du Jour

Chef's Choice of Daily Selection

### ENTREE Select One

#### Grilled Chicken Breast

Creamed Spinach, Garlic Mashed Potato with Mushroom Sauce

OR

#### Shrimp Scampi & Pasta

Sautéed Shrimp, Garlic, White Wine, Diced Tomato, Angel Hair Pasta, Basil Cream Sauce, Parmesan Cheese & Micro Basil

OR

#### Red Special Wagyu Burger - Add \$3.00

Spiced Applewood Bacon, Aged Cheddar Cheese, Sriracha Aioli, Caramelized Onions, Butter Lettuce, Tomato on Sesame Seed Brioche Bun

### DESSERT

#### Creme Brulee

Served with Seasonal Berries & Chocolate Cigar



**Price excludes tax and gratuity. 18% Gratuity added to parties of 6 or more.**

**Not applicable for parties of 10 or more.**

**No split checks. No additional discounts will apply.**

**Please advise your server if a person in your party has a food allergy.**

**Consuming raw or undercooked meats, eggs, poultry, seafood and shellfish may increase your risk of foodborne illness.**