



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

Sauteed 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.

MENUS