

SUMMER

restaurant week

July 24th - August 20th

\$30 Lunch Menu

Monday to Friday

APPETIZER

SUMMER WEDGE SALAD

*bacon lardon, scallions, roasted corn,
Pt. Reyes bleu cheese*

HEIRLOOM TOMATO GAZPACHO

watermelon, avocado, pepitas, cilantro

GULF SHRIMP LETTUCE WRAPS

*pineapple, cucumber, mint, pickles, shallots,
sesame citrus vinaigrette*

ENTREE

GRILLED AHI TUNA BLT

*Boston bibb, bacon, tomato, chipotle aioli,
petite greens*

DOUBLE DIPPED CRISPY CHICKEN

*shaved apple & cabbage salad, corn bread croutons,
poblano ranch*

BBQ PORK RIBS

cheese grits, green beans, crispy shallots



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sesame citrus vinaigrette*

ENTREE

PAN SEARED BRANZINO

*corn succotash, pancetta, pea tendrils,
piquillo pepper vinaigrette*

BLACKENED JUMBO SHRIMP

cheese grits, crispy shallots, smoked creole sauce

LEMON & HERB BRAISED CHICKEN

*roasted fennel, shallots, fingerling potato, olives,
herb beurre blanc*

DESSERT

STRAWBERRY SHORTCAKE

vanilla gelato

S'MORES IN A JAR

triple chocolate pudding

Sarabeth's