

POWER LUNCH

2 COURSE PRIX FIXE MENU \$25
TAX AND GRATUITY NOT INCLUDED

COURSE ONE CHOICE OF

SPRING PEA SOUP, SOURDOUGH CROUTONS, WHIPPED YOGURT, MINT
SUGAR SNAP PEA AND ASPARAGUS SALAD, NASTURTIUM VINAIGRETTE
SMOKED BEETS, ALMOND, HORSERADISH, FRIED ONIONS, LEMON

COURSE TWO CHOICE OF

GRILLED VEGGIE BURGER, TOMATO, GRILLED ONIONS, CASHEW CHEESE
GRILLED SALMON SALAD, GINGER, CARROT-MISO, PUFFED QUINOA
CASARECCE PASTA, ARTICHOKE, BURST TOMATOES, PESTO
PRIME SIRLOIN STEAK SKEWERS, MAITAKE MUSHROOMS, WILD RICE,
J1 STEAK SAUCE

Chef Partner Josiah Citrin
Executive Chef Richard Archuleta

*Items may be served raw or undercooked and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 4% charge is added to provide health insurance benefits for our employees, this charge may be removed upon request.

APPETIZERS

AHI TUNA TARTARE, AVOCADO, CUCUMBER, CITRUS VINAIGRETTE* 21
SMOKED BEETS, ALMOND, HORSERADISH, FRIED ONIONS, LEMON 15
CHICKEN NOODLE SOUP, CILANTRO, ONIONS, JALAPENO, LIME 12
'BURNT ENDS', LETTUCE WRAP, GARLIC LABNEH, FERMENTED CHILI CUCUMBERS, CRISPY SHALLOTS
WITH PORTOBELLO MUSHROOMS 12
WITH PRIME SIRLOIN 15

SALADS

MARKET VEGETABLE CHOPPED, ROMAINE LETTUCE, MANCHEGO, SHIITAKE "BACON", CIDER VINAIGRETTE 18
WITH CHICKEN 5
WITH PRIME SIRLOIN 8
WITH SALMON 8
AHI TUNA NICOISE, HARICOT VERTS, EGG, RADISH, PEEWEE POTATOES, MUSTARD DRESSING* 25
SHRIMP & CRAB LOUIE, ICEBERG, MISO-LOUIE DRESSING, AVOCADO, CHERRY TOMATOES, SUNFLOWER SEED* 24
KALE SALAD, FARO, APPLES, KOHLRABI, AGED GOUDA, MUSTARD DRESSING 15

SANDWICHES

AVOCADO, BRAISED CARROTS, SUNFLOWER TAHINI, SHAVED FENNEL, SPROUTS, 7-GRAIN 19
TUNA KATSU SANDO, NAPA CABBAGE SLAW, BLACK GARLIC KATSU SAUCE, WHITE BREAD* 21
MEDITERRANEAN CHICKEN WRAP, CUCUMBER, TOMATO, FETA, OLIVE, TZATZIKI & FRIES 18
PRIME CHEESE BURGER, LETTUCE, TOMATO, PICKLES, AMERICAN CHEESE, BURGER SAUCE 19
GRILLED CHEESE, COMTE, AMERICAN CHEESE, MUSTARD & TOMATO SOUP 15
TURKEY CLUB, BACON, TOMATO, LETTUCE, AVOCADO, HERB MAYO, SOURDOUGH 19

MAINS

SOFT OMELET, SAUTÉED MUSHROOMS, CANTAL CHEESE, HERBS, CRUNCHY POTATOES, SALAD 16
SPAGHETTI & MEATBALLS, SAN MARZANO TOMATO SAUCE, BASIL, PARMESAN 2 4 / 4 0 FOR 4
CASARECCE PASTA, JIDORI CHICKEN, BRUSSELS, BURST TOMATOES, ARUGULA-CASHEW PESTO 23
SPICE CRUSTED WHITE SEABASS, BROCCOLI, SPICY PISTACHIO BUTTER, BURNT LIME 24
PRIME SIRLOIN STEAK, YU CHOY, TOASTED GARLIC BROWN BUTTER DOENJANG 24
FRIED RICE, FORBIDDEN BLACK RICE, TAMARI, SLOW ROASTED VEGETABLES, SESAME 24

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