Lunch

Starters

Smoked Salmon Carpaccio* shaved fennel and red onions, seasonal greens, lemon extra virgin olive drizzle, green dill ferns



Simple Green Salad seasonal lettuce leaves, feta cheese crumble, house dressing

Roasted Sweet Potato and Pumpkin Soup vegetable stock, thyme, coconut milk, herb oil, grilled focaccia bread

Entrées

Cobb Salad

avocado, bacon, tomato, hard-boiled eggs, Gorgonzola cheese, iceberg lettuce, choice of grilled chicken or shrimp
Ranch-Style Chili Bowl



black and red kidney beans, onion, capsicum, tomatoes, chili, corn, cumin, avocado, corn chips

Maccheroncini Pasta with Vegetable Ragout
 lemon sauce, pecorino cheese

Pan-Seared Mediterranean Seabass

grilled vegetables, confit garlic, parsley potatoes, olive oil, lemon-sage butter, pine nuts

Chargrilled Beef Burger*

beef patty, lettuce, tomatoes, onion, dilled pickles, choice of Swiss, cheddar, provolone, or American cheese, French fries

Steak Frites*

grilled NY strip steak, caramelized onion and garlic, herb butter, French fries

Kids' Menu

All Beef Hot Dog French fries

Chicken Nuggets choice of dipping sauce



• If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

**Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



[•] If you require a special diet please ask our Restaurant Manager one day in advance.



Desserts

Chocolate Tres Leches Cake coconut cream, pineapple compote

Tropical Fruit Sundae vanilla ice cream, whipped cream, lime jelly, cashew crunch, lime-mint syrup



FNG