

THREE COURSE PRIX FIXE MENU

Lunch Menu \$40 Per Person

Beer on top \$6 House wine \$8

Sandwich combos with soup and salad \$25

STARTERS

Soup of the day

Crispy Calamari

Fried calamari, tempura green beans, sriracha sauce

Ahi Poke

Quinoa, arugula, cucumber, avocado, wasabi soy

Napkins Wings

Citrus habanero glaze, creamy blue cheese dressing, chopped scallions

Kale Salads

Delicata squash, quinoa, brussels sprouts, pomegranate, red onions, marcona almonds, shaved parmesan cheese

Mixed green Salad

Mixed Green, red onions, delicata squash, jicama, shaved parmesan, lemon mustard dressing.

ENTRÉES

Citrus Habanero Chicken

Mary's organic chicken, butter sautéed carrots, garlic mashed potatoes, citrus habanero sauce,

Grilled Salmon

Basil mased potatoes, cherry tomatoes, asparagus, beurre blanc

Linguine Shrimp

Sautéed shrimp, linguine, capers, chili flakes, basil lemon herb butter sauce

Churrasco Steak

Marinated skirt steak, chimichurri sauce sea salt fries

Chicken Mozzarella Sandwich

Grilled chicken breast, fresh mozzarella, basil pesto, balsamic glaze tomato

Brisket Sandwich

White cheddar cheese, crispy onions, cole slaw, creole grain mustard, sea salt fries

Reuben Sandwich

Swiss cheese, sauerkraut on rye bread, secret sauce

DESSERTS

Cheesecake

Graham cracker crust, lemon curd, fresh berries

Creme Brulee

Baked vanilla custard, caramelized sugar

Decadent Chocolate Cake

Flourless semi-sweet chocolate cake with house-made whipped cream

Dinner Menu \$45 Per Person

Beer on top \$6 House wine \$8

STARTERS

Soup of the day

Crispy Calamari

Fried calamari, tempura green beans, sriracha sauce

Ahi Poke

Quinoa, arugula, cucumber, avocado, wasabi

Napkins Wings

Citrus habanero glaze, creamy blue cheese, chopped scallions

Kale Salad

Delicata squash, quinoa, brussels sprouts, pomegranate, red onions, marcona almonds, shaved parmesan cheese

Mixed green salad

Mixed Green, red onions, delicata squash, jicama, shaved parmesan, lemon mustard dressing.

ENTRÉES

Citrus Habanero Chicken

Mary's organic chicken, butter sautéed carrots, garlic mashed potatoes, citrus habanero sauce,

Grilled Salmon

Basil mased potatoes, cherry tomatoes, asparagus, beurre blanc

Linguine Shrimp

Sautéed shrimp, linguine, capers, chili flakes, basil lemon herb butter sauce

Churrasco Steak

Marinated skirt steak, chimichurri sauce sea salt fries

Vegetable Wellington

Eggplant, portobello, red peppers, zucchini, goat cheese, sun dried tomato and basil pesto, balsamic glaze

Braised Short Ribs

Cabernet braised short ribs, Cheese, polenta, sautéed spinach, cabernet sauce

DESSERTS

Cheese Cake

Graham cracker crust, lemon curd, fresh berries

Creme Brulee

Baked vanilla custard, caramelized sugar

Decadent Chocolate Cake

Flourless semi-sweet chocolate cake with house-made whipped cream