

# LUNCH

## APPETIZERS

### FRENCH ONION SOUP 10

SAVORY BROTH, CARAMELIZED ONIONS,  
TOPPED WITH SOURDOUGH & PROVOLONE

### TRUFFLE MAC & CHEESE 15

TOPPED WITH PROVOLONE & SAGE  
BREADCRUMBS

### SOUP DU JOUR BOWL 10/ CUPS 6

SOUP OF THE DAY

### APPLE SALAD 10

ARTISAN LETTUCE, HONEYCRISP APPLES, ASIAGO  
CHEESE, SOUR CHERRIES,  
TOASTED PECANS, MAPLE VINAIGRETTE  
ADD GRILLED CHICKEN 10

## MAINS

### FISH DU JOUR /PAN SEARED STEELHEAD TROUT 20

CLAM VERMOUTH VELOUTÉ, BRAISED FUNNEL &  
LEEK

### VEGGIE PASTA 20

LINGUINI PASTA, PORCINI MUSHROOM SAUCE,  
ROASTED MUSHROOMS, BROCCOLI RABE, PEAS,  
SUNDRIED TOMATOES

### PASTA DU JOUR/ LAMB PASTA 20

FRESH PAPPARDELLE,  
PORCINI LAMB VELOUTÉ, ROASTED  
MUSHROOMS, BRAISED LAMB MEAT,  
SUNDRIED TOMATOES, PARMESAN CHEESE

### NEW ORLEANS STYLE JAMBALAYA 20

SHRIMP, CHICKEN, ANDOUILLE SAUSAGE,  
PEPPERS & ONIONS, SPICY CAJUN RICE

### DIZZY BURGER 20

CHAR GRILLED BEEF, CARAMELIZED MEDIRA  
ONIONS, SHARP CHEDDAR  
HICKORY SMOKED BACON, LETTUCE, TOMATO  
ON A TOASTED BRIOCHE BUN

### ELLA FITZGERALD 20

CHAR GRILLED CHICKEN BREAST, SMOKED  
MOZERELLA, RED ONIONS MARMALAD  
BEEF STEAK TOMATO ON A TOASTED BRIOCHE  
BUN

## DESSERT

### EGGNOG CRÈME BRÛLÉE 15

WITH CANDY CANE SUGAR

### CHOCOLATE PEANUT BUTTER TART 15

– PEANUT BUTTER MOUSSE, SEA SALT CARMEL SAUCE, EDIBLE GOLD LEAF