

# LUNCH MENU

## APPETIZER

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### **Avocado Egg Rolls / 15**

Sundried Tomato, Mango Poblano Chutney, Cashew Herb Chimichurri

### **Smoked Brisket Tacos / 22**

Pulled Brisket, Pickled Jalapeno, Roasted Chili Corn, Avocado Salsa (GF)

### **Crispy Rice / 20**

Jalapeño, Bluefin Tuna Tartar, Honey Soy Caviar, 4 Crispy Rice Cakes (GF\*)

### **Chicken Waffle / 18**

Beer Battered Chicken, Cornbread Waffles, Maple Baykun Aioli, Strawberry Crema

### **Grilled Cauliflower / 15**

Char Roasted Cauliflower Steak, Harissa Chimichurri, Maple Tahini (GF)

### **Fire Poppers / 15**

Panko Crusted Chicken Tenders, Spicy Sweet Tabasco

## SOUP

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### **Potato Leek Soup / 11**

Creamy Potato Leek Soup, Crispy Leeks, Chive (GF)

### **Chicken Tortilla Soup / 14**

Comforting Chicken Tortilla Soup, Tomato Base, Corn, Garlic, Shredded Chicken, Homemade Tortilla Crisps (GF)

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Consuming Raw or Uncooked Meats, Poultry, Seafood, or Eggs may Increase Your Risk of Food borne Illness

A Suggested Gratuity of 20% Will be Added to your Check for Parties of 6 or More

**\*Can be made gluten free upon request**

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## SANDWICH

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Choice of Side Salad or French Fries | Available as a Wrap

**BBQ Brisket Burger / 25**

Smoked Brisket Stuffed Burger, Dave's Pickles, Bourbon BBQ, Crispy Fried Baykun on a Sourdough Bun

**Pastrami Burger / 25**

Fried Onion, Cole Slaw, Pastrami Burger, Pulled Pastrami, on a Pretzel Bun

**Grilled Chicken Sandwich / 23**

Grilled Chicken, Lettuce, Tomato, Onion, Sweet BBQ Aioli, on a Sourdough Bun

**Fried Chicken Sandwich / 23**

Kentucky Fried Chicken, Fried Onion, Cole Slaw, Sweet BBQ Aioli, on a Pretzel Bun

## GRILL

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**Tomahawk / 104**

Sliced 40 Day Aged Tomahawk Steak, Caramelized Pearl Onion, Char Roasted Tomato, Crispy French Fries, Maldon Salt (GF)

**Boneless Rib Eye / 69**

Prime Rib Eye Steak, Pan Seared Zucchini, Smashed Fingerling Potato, Mustard Greens (GF)

**New York Strip / 59**

Sliced New York Strip, Parsnip Puree, Roasted Asparagus, Chimichurri, Crispy Onion Strings (GF\*)

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## SALAD

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### **Cobb Salad / 27**

Romaine Blend, Red Onion, Cherry Tomato, Avocado, Garlic Bread Croutons, Grilled Chicken, Crispy Baykun, Hard Boiled Egg (GF\*)

### **Warm Farro Salad / 19**

Farro, Beets, Mustard Greens, Arugula, Orange, Citrus Vinaigrette

### **Strawberry Salad / 19**

Candied Walnuts, Baby kale, Strawberry, Pickled Radish, Balsamic Marinated Tomato, Berry Balsamic Vinaigrette (GF)

## FISH

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### **Seared Tuna / 36**

Miso Ahi Tuna with Roasted Gazpacho, Spring Mix Greens, Sesame, Mango Salsa (GF)

### **Crispy Salmon / 32**

Crispy Skin Salmon, Pea Puree, Fingerling Potato, Peas, Seared Zucchini (GF)

### **Rice Bowl / 36**

Choice of Sesame Seared Tuna or Pan Seared Salmon, Shaved Carrot, Coconut Rice, Avocado, Edamame, Scallion, Mango, Soy Miso, Spicy Mayo (GF)

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