

Lunch at The Living Room

Fresh Salads

Mountain Cobb Salad

Warm grilled chicken, applewood smoked bacon, Maytag bleu cheese, crispy onions, avocado, hard boiled egg with field greens tossed with house made farm dressing

16

Stacked Hearts of Romaine

Romaine hearts brushed with creamy lemon-garlic dressing and a ciabatta crouton

8

Add Grilled Chicken **4**

Add Grilled Prawns **6**

Seared Ahi Nicoise

Rare seared Ahi tuna over nicoise olives, haricot vert, poached fingerling potatoes, grape tomatoes tossed with watercress and sherry vinaigrette

16

Living Room House Salad

Arugula, frisee, watercress and grilled apple with roasted almond vinaigrette

10

Soups and Appetizers

Forest Mushroom Soup

Wild mushrooms and cream topped with chives and white truffle oil

8

Roast Butternut Squash Bisque

Topped with grilled apples and shaved gruyere

8

Tuna Cru Do

Fresh micro greens, green onions, citrus vinaigrette

14

Citrus Marinated Grilled Prawns

Arugula and chili cilantro dipping sauces

12

Cured Meats and Local Cheese

Served with dried fruits and crispy lavosh

12

Grilled Sandwiches and Burgers

Served with your choice of sea salt and cracked pepper pomme frite,
tomato cucumber salad or fingerling potato salad

Tuna Club

Seared Ahi tuna, pancetta, vine ripe tomatoes, butter lettuce and herb mayonnaise
served on a rustic baguette

14

Black Forest Ham and Smoked Mozzarella

With caramelized sweet red onions on ciabatta bread

12

Pulled Chicken and Fontina

With vine ripe tomatoes and pesto aioli on olive oil rosemary bread

12

Grilled Portabella

Portabella mushroom, arugula, shaved reggiano and fresh pesto on ciabatta bread

12

Wagyu Burger

American Kobe beef patty with your choice of
Maytag bleu, Vermont cheddar or American organic cheddar cheeses
served with our house made bun, vine ripe tomatoes and romaine lettuce

14