

LUNCH MENU

APPETIZERS

Humboldt Squid & Prawns flash fried, lime, sesame chili sauce **18**

Mussels Provençal ^{GF} shallots, garlic, white wine, fresh roma tomatoes, basil **22**

Seasons Mushrooms ^{GF} crab, shrimp, cream cheese **14.5**

Skyline Platter chef's selection of cured meats & cheeses, onion-fig jam, pecan fruit crisps, gherkins **27**

Slow Roasted Barbecue Ribs house rub **17.5**

SOUPS & SALADS

Manhattan Clam Chowder ^{GF} **11**

Truffle Mushroom Soup ^V ^{GF} **10**

Market Greens ^V ^{GF} cherry tomatoes, radishes, carrots, candied pecans, sherry vinaigrette **10.5**

Caesar Salad parmesan, capers **13**

FOR THE TABLE

Brussel Sprouts ^V lemon, chili, grana padano **12**

Lemon Butter Green Beans ^V ^{GF} cashews **12**

Truffle Parmesan Fries ^V chipotle aioli **10.5**

1/2 Lobster ^{GF} drawn butter **market price**

Roasted Mushrooms ^V ^{GF} garlic **10**

Housemade Focaccia ^V **5**

ENTRÉES

Salad Niçoise ^{GF} rare ahi tuna, tomatoes, egg, olives, potatoes, green beans **23.5**

Seasons Salad grilled chicken, quinoa, red peppers, romaine, cucumbers, fennel, arugula, oranges, cherry tomatoes, artichokes, toasted almonds, sherry vinaigrette **23**

Local Cod & Chips ^{GF} coleslaw, house-made tartar sauce, fries **23**

Impossible Burger ^V romesco, guacamole, fries **20.5**

Salmon Burger ^{GF} lois lake steelhead filet, rémoulade, coleslaw, fries **19.5**

QE Burger grass-fed beef, cheddar, coleslaw, fries **19.5**

Lois Lake Steelhead Salmon ^{GF} prepared medium unless otherwise requested, coconut rice, seasonal vegetables, lemon caper butter sauce **29.5**

Gnocchi Pomodoro ^V ^{GF} cherry tomatoes, peppers, butternut squash, arugula, tomato sauce **23**

Grilled Halibut ^{GF} roasted parmesan potatoes, market vegetables, lemon beurre blanc **39**

10 oz Prime New York Striploin seasonal vegetables, fries **46**
+ house-made peppercorn or red wine sauce **3**

Duck Confit mashed potatoes, seasonal vegetables, cabernet demi-glace **32**

Seafood Linguine Carbonara bacon, prawns, snapper, scallops, cream sauce **29.5**

^{GF} gluten free pasta available on request

DESSERT

Vanilla Crème Brûlée ^{GF} orange zest 10.5

Chocolate Cake chocolate truffle, raspberry coulis 10.5

Sunburnt Lemon Pie two fruit coulis 10.5

Butterscotch Pot de Crème tahini cookie 10.5

FEATURE COCKTAILS

all cocktails are made with fresh pressed juices

Cucumber Smash, 15

hendricks gin, muddled cucumber, simple syrup, lemon, lime

Pineapple Coconut Mojito, 12.5

malibu rum, havana club white rum, pineapple juice, lime, mint

Patron Margarita, 18.5

patron tequila, triple sec, fresh lime juice

Sparkling Greyhound, 13.5

fresh squeezed grapefruit, absolut vodka, prosecco

Signature Sangria, 10.5/33

white or red sangria with fresh fruit

Kentucky Mule, 12.5

jim beam bourbon, lime juice, ginger beer

Signature Caesar, 12

absolut vodka, clamato juice, lime juice, pickle juice, horseradish

Makers Mark Old Fashioned, 15.5

markers mark bourbon, muddled orange, bitters

Grapefruit Aperol Spritz, 13.5

grapefruit liqueur, aperol, fresh squeezed grapefruit juice, prosecco

Aperol Tequila Sour, 13

olmeca tequila, aperol, pineapple juice, lemon juice, bitters

Botanist Negroni Bianco, 14.5

botanist gin, lillet, vermouth, orange twist

SPIRIT FREE BEVERAGES

Fresh Pressed Juice, 5.5

orange or grapefruit

Garden Spritzer, 5.5

mint, cucumber, simple syrup, lemon juice, lime juice, soda water

Raspberry Lemonade, 5.5

raspberry puree, lemonade, soda water

PRIME RIB SUNDAY

available from 4:30pm (while quantities last)

Slow Roasted Prime Rib

garlic mashed potatoes, seasonal vegetables, Yorkshire pudding, red wine demi-glace 39