

Monday, July 14th

Sliced Seared Rare Ahi Tuna

Mixed Greens, Crispy Marinated Mushrooms, Chilled Grilled Vegetables, Asian Vinaigrette
\$34

Parmesan-Breadcrumb-Crusted Wild Alaskan Halibut

Romaine, Homemade Caesar Dressing, Croutons, Shaved Parmesan, Avocado, Local Cucumbers, Cherry Tomatoes, Tomato-Lemon Butter Sauce
\$45

(Available All Week While Supplies Last)

Mushroom Soup

Pint \$12/Quart \$22

Mom's Raspberry Cream Pie

\$12

Dr. Hermann, Riesling Kabinett, Ürziger Würzgarten, 2022

Elegant, refined and sophisticated white wine, with delicate crisp acidity that perfectly balances the pure peach and lemon fruit
\$37

Tuesday, July 15th

Grilled Chicken Breast

Chilled Salad of Marinated Beets, Plumcots, Roasted Carrots, Crispy Chickpeas, Tahini-Herb-Ranch Vinaigrette
\$28

Gazpacho

Pint \$14/Quart \$25

Mom's Raspberry Cream Pie

\$12

Sancerre, Maison Chantal, France, 2022

Aromas of pure minerality and exotic fruit. Flavors of grapefruit, lychee and lime with a clean, crisp and persistent finish
\$49

Wednesday, July 16th

Ancho-Marinated Skirt Steak Salad (6 oz)

Chopped Romaine, Corn, Avocado, Tomato, Roasted Peppers, Cilantro, Black Beans, Real American Cheese, Tortilla Chips, PGC Green Goddess Dressing

\$37

(Available For Lunch & Dinner)

Gazpacho

Pint \$14/Quart \$25

Mom's Raspberry Cream Pie

\$12

Thursday, July 17th

Hot Honey-Herb-Glazed Arctic Char

Basil-Goat Cheese Mashed Potatoes, Sautéed Peppers, Eggplant, Zucchini & Tomatoes

\$37

Mushroom Soup

Pint \$12/Quart \$22

Mom's Blueberry Pie

\$12

Maison Champy, Cuvée Edme, Bourgogne 2022

Fresh aromas of white flowers, citrus and green apple with hints of hazelnut, balanced minerality and elegant finish.

\$48

Friday, July 18th

Slow-Braised BBQ Baby Back Ribs

Maple Creek Farm, Stack of Grilled Vegetables, Creamy Mashed Potatoes topped with Bacon,
Cheddar, Chives
\$32

Mushroom Soup

Pint \$12/Quart \$22

E. Guigal, Crozes Hermitage, Syrah/Shiraz, France, 2019

Rich and dense, packed with fruit, plums and spice
\$46

Saturday, July 19th

Crispy Roasted Half Duck

Warm Corn & Peppers, Cornbread-Brown Butter Purée, Duck Sauce
\$41

Gazpacho

Pint \$14/Quart \$25

Château Larose-Pergason, Red Blend, Haut-Médoc, 2018

Dark and very intense ruby color with ripe aromas of fresh blackcurrant. The palate is fleshy,
with a nice touch of tannin and a long, smooth finish
\$38

Sunday, July 20th

Sliced Seared Rare Ahi Tuna

Potatoes, Farm Egg, Green Beans, Pickled Red Onions, Grilled Peppers, Caper-Shallot-Mustard
Vinaigrette
\$34

Dr. Hermann, Riesling Kabinett, Ürziger Würzgarten, 2022

Elegant, refined and sophisticated white wine, with delicate crisp acidity that perfectly balances
the pure peach and lemon fruit
\$37

Monday, July 21st

Grilled Swordfish

Herb-Lemon Zest Butter, Black Beans, Grilled Vegetables, Salsa
\$34

Pouilly-Fuissé, Deux Roches, Vieilles Vignes, 2020

Aromas of honeysuckle blossom and peach, smooth texture with ripe apricot notes, perfectly
balanced with a crisp and vibrant finish.
\$48

WINE PRICES LISTED ARE FOR TAKEOUT ONLY.