

.....

## MAINLINE RESTAURANT WEEK LUNCH MENU

AUGUST 22ND – SEPTEMBER 4TH  
SELECT ONE FROM EACH COURSE

### FIRST COURSE



TOMATO BISQUE  
GRUYERE CROUTONS (D,G)

CAESAR SALAD  
SOURDOUGH CROUTONS, SHAVED PARMESAN (D,G)

WHIPPED RICOTTA  
BLUEBERRY MARMALADE, MINT, LEMON GRANOLA, SOURDOUGH (D,G)

### ENTREES



HAM & GRUYERE SANDWICH  
KETTLE CHIPS (D,G)

THAI SHRIMP SALAD  
WATERCRESS, CARROT, CUCUMBER, SPICY CHILI AIOLI, PEANUTS (N,S)

BLACKENED SALMON TACOS  
PICO DE GALLO, GUACAMOLE, PICKLED ONIONS, CILANTRO (D,G)

6 OZ PRIME BURGER  
POTATO ROLL, AGED CHEDDAR CHEESE, LETTUCE, TOMATO, ONION,  
TRUFFLE FRIES\* (D,G)

### DESSERT

ICE CREAM OR SORBET  
COMPOSED DAILY (D)

\$30 PER PERSON

.....