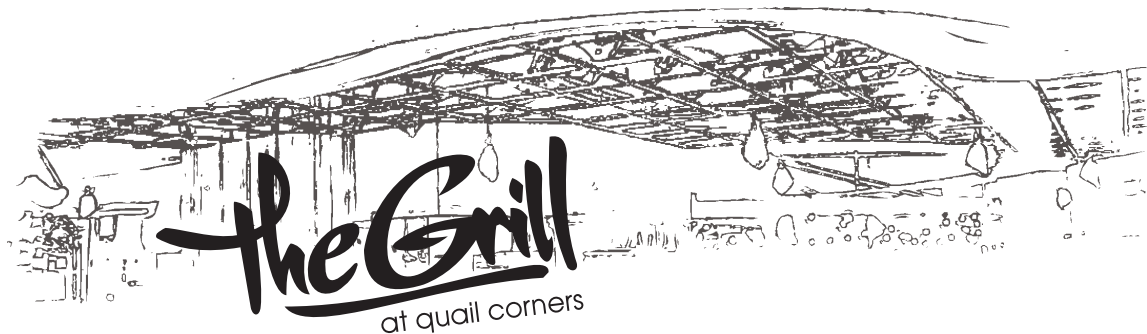


LUNCH



STARTERS

- \***Seared Ahi** 18 | organic spice encrusted | citrus slaw | serrano soy dipping sauce
- Grilled Mozzarella** 13 | sun-dried tomatoes | white wine | butter | garlic | green onion | shallot
- \***Seafood Cocktail** 18 | shrimp | prawns | crab | cocktail sauce | celery | lemon wedge
- Antipasto** 13 | Chef’s choice cured meats and cheeses | marinated olive blend | pepperocini | crackers | honey | mustard
- Lettuce Wraps** 17 | chicken | ginger | garlic | water chestnuts | mushrooms | onion | hoisin and soy sauce  
fresh lettuce leaves | crispy wonton
- Seasonal Soup** cup 7 | bowl 9 | the season’s freshest ingredients

SALADS

- House Salad** 7 | romaine | mixed greens | seasonal vegetables | garbanzo
- \***Szechuan Prawns** 18 | colorful cabbage slaw | toasted mixed nuts | gorgonzola | spicy vinaigrette dressing
- Quail Cobb** 21 | blackened tuna, grilled chicken or New York | gorgonzola | avocado | tomatoes | egg | olives  
hardwood smoked bacon | turkey | crisp greens | vinaigrette
- Two Scoop Salad** 14 | tarragon chicken, albacore tuna or shrimp | asparagus | carrots | vinaigrette
- \***Classic Caesar** 12 | baby romaine | parmesan | house dressing | roasted torn seasoned croutons  
add chicken, prawns, New York steak or grilled salmon 9
- \***Thai Chicken** 18 | teriyaki glazed chicken breast | colorful cabbage | romaine hearts | mandarin oranges | mixed nuts  
fresh herbs | angel hair pasta | Thai peanut dressing
- Chinese Chicken** 18 | mandarins | almonds | wontons | celery | water chestnuts | bell peppers | spicy chili dressing
- \***Sesame Seared Ahi** 19 | mixed greens | sesame ginger dressing | bell peppers | water chestnuts | celery  
crispy wontons | pickled ginger | soy | wasabi
- Roasted Beet** 14 | spinach | beets | avocado | feta | chili-cumin dressing
- Traditional Wedge** 12 | chilled iceberg lettuce | goronzola cheese crumbles | hardwood smoked bacon | cherry tomatoes  
**Add to these salads** grilled chicken, sauteed prawns, seared salmon or New York steak 10

**Louie-Louie-Louie 29**

prawns | shrimp | crab meat | tomato | asparagus | hard-boiled egg  
crisp romaine | avocado | cocktail sauce | 1,000 island dressing

SANDWICHES served with French fries, salad, cup of soup or fruit

- Scoop Salad** 13 | 1/2 10 | tarragon chicken or albacore tuna or shrimp | lettuce | tomato  
mayonnaise | nine grain bread
- Black Angus New York Sandwich** 18 | charbroiled steak | gorgonzola | arugula | red onion | French roll | au jus
- Grilled Angus or Beyond Meat Burger** 16 | 1/2 pound burger | lettuce | tomato | onions  
add avocado, cheese or hardwood smoked bacon 2
- California Chicken** 16 | blackened chicken breast | lettuce | tomato | avocado | jack cheese | parmesan toast | lime aioli
- Club** 16 | roast turkey breast | hardwood smoked bacon | avocado | tomato | lettuce | mayo | sourdough toast

PIZZA / ENTREES add spinach, Caesar or house mixed green salad to any entrée 6

- Margherita** 16 | mozzarella ovolini | fresh tomato | basil
- Tribeca** 17 | Molinari salami | sausage | pepperoni | olives | cheese
- Pesto Chicken Pizza** 17 | feta | sun dried tomatoes | mozzarella | spinach
- \***Petrale Sole** or **Chicken Piccata** 20 | rice | sautéed spinach | lemon caper beurre blanc
- \***Grilled Salmon** 20 | maple ponzu glaze | mushroom risotto | vegetable du jour
- Atkins Plate** 17 | 1/2 lb charbroiled burger or Beyond Meat burger or grilled chicken breast | hardwood smoked bacon  
tomatoes | avocado | gorgonzola cheese crumbles | sautéed mushrooms
- Grilled Lamb T-Bone Loin Chops** 20 | red wine demi glaze | steak frites | roasted tomato | parmesan

Tax not included. 18% gratuity added to parties of 6 or more. Minimum table service \$5 per person.  
Split item charge \$3. Corkage fee \$15. Private room available for special events, Vino Reno.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, nuts, or eggs may increase your risk of a food borne illness.