

# SET LUNCH MENU

# **Appetizer**

- choose 1 out of 3 -

Smoked Salmon and Blood Orange Salad with Orange Dressing

Caesar Salad with Chicken

Dungeness Crab Salad with Caviar

## Soup of the Day

Wild Mushroom Soup (vegetarian)

Lobster Bisque (add \$20)

### **Main Dishes**

- choose 1 out of 7 -

U.S.D.A Prime Tenderloin or U.S.D.A Prime Striploin

U.S.D.A Prime Ribeye or Chilean Seabass

King Prawns or Iberico Pork Rack

All served with Roasted Potato & Baked Portobello Mushroom

Sauce Selection: Béarnaise / Gravy / Forest Mushroom / Black Pepper with Cognac / Garlic Butter

or

Butter Grilled Lobster:

Lobster Brown Butter, Honey Sweet Corn With Feta Cheese

Half Lobster (Add\$150)

Whole Lobster (Add\$300)

### Dessert

Caramel Custard Pudding

\$ 588 per person