



## RESTAURANT WEEK LUNCH MENU

**3 Courses \$22**

**(Sales Tax, Gratuity, Not Included)**

### APPETIZERS

Soup of the Day

or

“Cacao” Salad

Field Greens, Tomatoes, Heart of Palm, Walnuts, Golden Raisins,  
Goat Cheese, Balsamic Dressing

or

Red Beet Salad

Red Beets with Fresh Mozzarella, Golden Raisins, Pumpkin Seeds,  
Balsamic and Olive Oil

### ENTREES

Grilled Salmon

Asparagus, Potato Gratin, Bordelaise Sauce

or

Grilled Trout

with French Green Beans, Roasted Fingerling Potatoes,  
Lemon Beurre Blanc Sauce

or

Grilled Steak Salad

Mixed Greens, Walnuts, and Blue Cheese, Thyme Mustard Dressing

or

“Cacao” Salad with Grilled Shrimp or Salmon

Field Greens, Tomatoes, Heart of Palm, Fresh Goat Cheese, Golden Raisins,  
Walnuts, Herb Mustard Dressing

or

Grilled Chicken

Roasted Potatoes, and Green Beans, Rosemary Sauce

or

Grilled Hanger Steak

with Caramelized Shallots and French Fries, Red Wine Sauce

### DESSERTS

Profiteroles

Pastry Puffs Filled with Fresh Cream.  
Chocolate Sauce, Vanilla Ice Cream

or

Tarte aux Pommes

Apple Tart Served with Vanilla Ice Cream

\*Due to a high volume of reservations, we kindly encourage a **maximum two hours** seating period. Thank you for your understanding.