

Mediterranean Lunch

Appetizers

FARMER'S MARKET GAZPACHO* Vegetables Brunoise	10
HEIRLOOM TOMATO CAPRESE SALAD* Imported buffalo mozzarella / basil chiffonade / extra virgin olive oil /aged balsamic	14
TOMATO, GOAT CHEESE, BASIL QUICHE Baby green salad / balsamic dressing	13
MEDITERRANEAN MEZZE DIPS Artichoke / Green tapenade / Zaalouk / grilled unleavened bread	13
FRIED CALAMARI WITH ROMESCO SAUCE GRILLED LEMON / ROMESCO SAUCE	15
PROVENCAL TUNA TARTARE Grilled zucchini / extra virgin olive oil / parsley / caper / lemon / crostini	16

Entrées

CHICKEN PAILLARD* Lemon-caper sauce / haricots verts / wild arugula / parmesan	18
PAN-FRIED SAND DABS PERSILLADE Sautéed seasonal vegetables / lemon-caper sauce	16
SEARED SCOTTISH SALMON* Cauliflower purée / seasonal kale / romesco sauce	18
STEAMED CARLSBAD MUSSELS MARINIÈRE White wine / garlic / pancetta / crème fraîche / garlic tartine	15
ARTISAN PASTA w/ BUTTERNUT SQUASH SAUCE Zucchini / Feta / pepitas / sage / parmesan	15
PAPARDELLE NERO FRA DIAVOLO Tiger prawns / garlic / pepperoncini / Pomodoro / lemon / white wine / parsley	17

Hotel Classics

SOUP DU JOUR	10
ARTISAN CAESAR SALAD Romaine hearts / croutons / shaved reggiano / white anchovies / fried capers / caesar dressing	13
LUXE CHINESE CHICKEN SALAD Field greens / toasted noodles / almonds / chicken and soy dressing	15
GRILLED CHICKEN COBB* Mixed greens / blue cheese / tomato / applewood bacon / avocado / chopped eggs / sherry-dijon vinaigrette	15
CLASSIC STEAK-FRITES Flat iron/seasoned fries/house chimichurri	22

Salads

LUXE WEDGE SALAD* Dungeness crabmeat / iceberg / pink grapefruit / avocado / house 1000 island	15
LUXE ORGANIC CHOPPED SALAD Organic seasonal greens / tomatoes / olives / feta cheese / hearts of palm / garbanzo beans / pearl couscous / toasted almonds / lemon juice and EVOO	15
NIÇOISE SALAD WITH SEARED AHI TUNA* Arugula / haricots vert / egg / potato / baby peppers / niçoise/ olives / extra virgin olive oil / lemon	16
FALL PANZANELLA SALAD Ciabatta / butternut squash / red onion / goat cheese / apple / cranberries	14
GRILLED TIGER PRAWNS SALAD* Baby spinach salad / avocado / jicama / pink grapefruit / lemon dressing	16
NATURAL SCOTTISH SALMON SALAD* Watercress and endive / roasted beets / feta / cucumbers / orange dressing	16
ENHANCE YOUR LUNCH	

Chicken	Salmon	AhiTuna	Shrimp	Flat iron Steak
4	5	6	6	7

Sandwiches

Sandwiches served with your choice of french fries, salad, fresh fruit or cup of soup.

TURKEY GRILLED CHEESE w/PUMPKIN SOUP Cranberry mayo / raclette cheese / sesame onion bread	16
LUXE CLUB SANDWICH Smoked turkey / applewood bacon / avocado / lettuce / tomato / country white bread	15
LUXE CHEESEBURGER Wagyu beef / shallot-bacon jam / "Beefsteak" tomato / brioche bun / gruyere cheese / touch of blue	18
LOBSTER ROLLS Maine lobster / baratte butter / scallions / lemon / New England bun	22

* Gluten Free

"Serving food to people is a solemn trust. We, as a team, are committed to offering the very best service and quality to our guests."

-Efred Harkham, Chairman & CEO of The Luxe Hotels

Consuming raw or undercooked poultry, meat, or eggs can increase your risk of foodborne illness.