



LUNCH

SPRING 2024

SERVED DAILY 11AM TO 4PM

SOUPS

pricing is for cup/bowl

Soup Du Jour | 6/8
chef's daily soup

Tomato Bisque | 6/8
basil oil, cheese croutons **veg**

SALADS

Antipasti Primavera | 15
farro, bocconcini, salami, prosciutto di Parma
rocket arugula, tomato, hot house cucumber
red onions, giardiniera, Mama Mia dressing

Spicy Thai Beef | 14
Banh-marinated sliced CAB short rib, romaine
cilantro, Napa cabbage, cucumber, grape
tomato toasted rice, spicy Thai dressing (cannot
be made with dressing on the side) **s**

Cobb | 13
herb-marinated fresh ABF chicken breast, baby
gem, Gorgonzola, grape tomato, avocado, egg
uncured bacon, buttermilk ranch **gf**

Lantern | 14
herb-marinated fresh ABF chicken breast, crisp
romaine, red & yellow peppers, haricots vert
Asian pear, crispy wonton, honey-citrus dressing

Buddha | 16
herb-marinated fresh ABF chicken breast, Udon
noodles, crisp carrots, Thai lettuce mix, hot
house cucumber, tomato, wonton strips, arugula
black sesame seeds, spicy sesame dressing **s**

Pavo | 15
slow roasted fresh ABF turkey, corn, pepitas,
red onion, feta, cherry tomatoes, spinach,
quinoa avocado, guajillo, chili lime vinaigrette **gf**

Salmon Niçoise | 16
herbed fingerlings, green beans, egg, French
radish, tomato, red onion, olives, homemade
croutons, champagne dressing **gf**

Caesar | 7
baby gem, pepitas, rustic batard crouton

add a protein

herb-marinated fresh ABF chicken breast | 8
blackened wild caught salmon | 10
grilled tofu | 5

SANDWICHES

choice of organic side salad, skinny fries, or fresh fruit

Prime Rib French Dip | 24
horseradish sauce, rocket arugula, rustic batard
au jus

Mountain Burger | 16
hand formed signature blend of CAB sirloin
brisket, & chuck house made patty, uncured
bacon, tomato, caramelized onions, Swiss, sharp
cheddar, remoulade, iceberg, brioche bun

Smokehouse Burger | 16
hand formed signature blend of CAB sirloin
brisket & chuck, tomato, house made BBQ
Calabrian ketchup, red onion, green leaf
cheddar, uncured bacon, ciabatta

"All Grown Up" Short Rib Grilled Cheese | 16
slow braised CAB, Tillamook cheddar, bacon
jam, marinated red onions, rocket arugula, lager
dip, brioche

Muffuletta | 17
capicola, mortadella, salami, uncured-hickory
ham, slow roasted fresh ABF turkey, provolone
olive salad, tomato, Mama Mia dressing
rustic batard

The Cuban | 15
slow braised mojo ajo pork, uncured-hickory
ham, pickle chips, mustard, mayo, Swiss, French
baguette

Le Pierre Club | 16
slow roasted fresh ABF turkey, prosciutto di
Parma, tomato, red onion, sando sauce
avocado, uncured bacon, iceberg, Havarti
cheese sourdough

Chicken & Avocado | 16
marinated & grilled fresh ABF chicken, Swiss
uncured bacon, tomato, lemon aioli, iceberg
sourdough

Roasted Vegetable Panini | 15
yellow squash, Japanese eggplant, portobello
red onion, zucchini, rocket arugula, almond
romesco sauce, mozzarella, sourdough **s**

Picnic Tuna | 14
wild caught albacore, red onions, Havarti
cornichon, iceberg, toasted sourdough

Spicy Rainbow Salmon Bowl | 17
wild caught Scottish salmon, sashimi style or
cooked miso, mango, edamame, avocado
marinated red onions, carrots, cucumber, red
Fresno peppers, togarashi aioli, forbidden rice
black sesame seeds **s**

gf gluten-free | **veg** vegetarian | **v** vegan | **s** spicy



FERNANDO RODRIGUEZ, CHEF DE CUISINE
Fernando Ramirez, Sous Chef | Yadira Landin, Sous Chef
Thoi Trinh, Food & Beverage Director
Christian Eggerling (CEC, ACE, CDM, CFPP), Executive Director of Hospitality & Culinary Operations



*Please note, a 20% auto-gratuity will be added to parties of 6 or more.