

Prix Fixe Lunch

Per Person [\$55]

[Plus Tax and Gratuity]

First Courses

Chilled White Gazpacho

Lobster, Avocado, Tomato, Basil

Hawaiian Tuna Sashimi

Ponzu, Seaweed Salad, Wasabi Rice Crackers

Summer Corn Ravioli

Chanterelles, Chive Oil

Prosciutto and Melon

Prosciutto de Parma, Canteloupe, Sicilian Olive Oil

Arugula Salad

Sundried Tomatoes, Lemon, Parmesan-Black Pepper Crackers

Main Courses

Grilled Day Boat Scallops “B.L.T.”

Wyomatatoes, Arugula, Bacon Crisps, Garlic Aioli

Broiled Idaho Trout

Green Bean-Marcona Almond Saute, Romesco Sauce

Asian Duck Chop Salad

Sugar Snap Pea, Cucumber, Tatsoi, Water Chestnut, Ginger-Soy Dressing, Wontons

SRG’s Secret Burger

Applewood Smoked Bacon, Aged White Cheddar, Truffle Fries

Cast Iron Seared Buffalo Flat Iron Steak

Parsnip Mash, Chimichurri Sauce

Dessert

SRG’s Eskimo Bars

Warm Caramel Dipping Sauce

Summer Berry Napoleon

Puff Pastry, Citrus Crème

Frozen Lemon Soufflé

White Chocolate

Kids Menu \$35

Prosciutto & Melon, *Olive Oil, Basil*

Grilled Chicken Bowtie Pasta, *Marinara Sauce, Grated Parmesan*

SRG’s Eskimo Bars, *Warm Caramel Dipping Sauce*