



## 2 COURSE LUNCH MENU

**\$13 Plus Tax & Gratuity**

**Pick 2 Courses - One from 2 of the categories**

11am to 3pm (No sharing please)

**Includes Iced Tea (Regular, Mango or Green), soft drink or regular coffee**

### COURSE ONE

Cup of "Soup du jour"  
Cup of chilled Andalusian gazpacho  
Small Bistro salad  
Cup of lobster bisque (Add \$3)  
Homemade bottled cold pressed juice (Add \$3)

### COURSE TWO

#### AVOCADO TOAST (Vegan)

Grilled wholegrain toast topped with smashed avocado, flax seeds & micro greens served with fresh fruit  
(*non-vegan*): Add feta 1.00 Tomato 1.00 Hard boiled eggs 1.00)

#### CHIPOTLE BBB (Vegan option)

Organic black bean burger with your choice of cheese (cheddar, Swiss, provolone, mozzarella or **Vegan**)  
on a soft hamburger bun with mixed greens, tomato & red onion served with blue corn chips  
Add avocado 1.50 Add bacon 1.00 Add portobello 1.00 Add micro greens 1.00

#### ALOHA POKE BOWL (Vegan option)

Hawaiian style marinated Ahi tuna with sesame seeds, avocado, edamame & mango served over Organic brown rice & Organic arugula drizzled with wasabi aioli

#### LA MONTE CRISTO CREPE

Ham, chicken and French Brie in a savory crepe drizzled with our raspberry chipotle sauce  
& powdered sugar

#### "LIVING ON THE WEDGE" SALAD

Crispy lettuce wedge topped with crispy bacon, feta cheese, heirloom cherry tomatoes  
& candied walnuts with your choice of dressing

#### CHICKEN HARVEST CROISSANT

Homemade chicken salad (with dried cranberries, walnuts & fresh green apples) on a mini croissant with  
Organic mixed greens, tomato & red onion

### COURSE 3

MINI DELIGHT (Mini parfaits, assorted flavors)  
HYPPO POP (All natural ice pops, assorted flavors)  
AFFOGATO Vanilla ice cream served with 2 shots of espresso (decaf available)

**GLUTEN FREE OPTIONS AVAILABLE**