

# EAT LIKE A LOCAL

## FEATURED COCKTAILS

WESTSIDE  
gin, cucumber, mint, lime, vegan egg  
white 16

PIXIE  
mezcal, pixie tangerine juice,  
ginger, agave 16

## FEATURED WINES

SANCERRE, LA RAIMBAUDERIE,  
FR 19/74

CLOS ALIVU, PATRIMONIO,  
NIELLUCCIO, FR 14/52

GRENACHE, NAVAHERREROS,  
BARNABELENA, SP 14/52



## AMUSE

SWEET CORN AGNOLOTTI  
sugar snap peas, truffle corn sauce,  
fresh black truffle

## APPETIZERS

GRILLED SHRIMP CAESAR  
heirloom tomatoes, parmesan cheese, caesar  
dressing

RUEBEN SANDWICH  
organic rye bread, dijon mustard, sauerkraut,  
cornichons, thousand islands, potato chips

## ENTREES

CHOICE OF:

HERB PAN ROASTED DOVER SOLE  
crispy french fingerling potatoes, almonds,  
parsley, white wine lemon caper sauce

SURF AND TURF  
sliced prime N.Y. steak, grilled lobster,  
creamed spinach, onion rings

## DESSERT

CHOICE OF:

LEMON MERINGUE TART

ICE CREAM SANDWICH

78

minimum of two orders  
dine in and take out starting at 5pm

## LUNETTA PRIME RESERVE 30 DAY DRY AGED



PORTERHOUSE (36oz)  
160

PETITE PORTERHOUSE (22oz)  
95

DELMONICO (22oz)  
85

