

# THE GARDEN COURT

## LUNCH MENU

### Appetizers

Roasted Carrot Soup cinnamon croutons, coriander oil	\$8
Steamed Mussels chorizo, fennel	\$9
Tuna Tartar avocado, tomato, wontons, crème fraîche, green onion oil	\$14
Duck Liver Mousse cornichon, stone ground mustard, toasted artisan bread	\$9
Jumbo Lump Crab Cake lemon butter sauce, crispy micro greens	\$14
Chopped Caesar Salad focaccia croutons, white anchovies, shaved grana padano cheese	\$12
Arugula and Lola Rosa Salad shaved grana padano, almonds balsamic, extra virgin olive oil	\$9

### Entrees

Thyme Basted Diver Scallops bacon velouté, truffle french fried potatoes, peeled asparagus	\$27
Chilled Poached Salmon Salad cucumbers, yellow beans, spring lettuces, tomatoes, crispy onions, dill caper vinaigrette	\$24
White Asparagus and Green Pea Risotto spring spinach, crispy morels, shaved grana padano cheese	\$23
Roasted Organic Chicken Fettuccini tomato concassé, kalamata olives, spring onions, crispy basil	\$24
Dungeness Crab Sandwich wild arugula, tomato, jack cheese, toasted sour dough	\$25
Signature Palace Dungeness Crab Salad tomatoes, green beans, famous green goddess dressing	\$26
Thai Shrimp Salad indian woman beans, cotija cheese, avocado, wontons, thai dressing	\$23
Sautéed Mahi Mahi crushed macadamia nuts, pineapple butter sauce, ginger broken rice, haricot vert	\$25
The Garden Court Steak Oscar Modern signature jumbo lump crab cake, grilled petit filet of beef, green and white asparagus, sauce béarnaise	\$27
Grilled New York Steak grilled asparagus, big baked potato, traditional accompaniments	\$26

Executive Chef Jesse Llapitan

15% gratuity will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, eggs, seafood and shellfish may increase your risk of foodborne illness



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