

Lunch Specials

A tantalizing creation by Chef Tim Wilson,
using only the freshest, seasonal ingredients.

APPETIZER

SQUASH BLOSSOMS

Two tempura fried squash blossoms filled with 4 cheeses,
tomato purslane salad, red pepper puree
\$8

SALAD

SUMMER SALAD

Roasted apples, shaved fennel, red quinoa,
roasted beets, Romaine lettuce, market tomato,
apple vinaigrette, popcorn shoots
\$12

ENTREE

FRIED CHICKEN

Buttermilk fried all natural chicken thighs,
warm fingerling potato and bacon salad
\$10

PORK LOIN SANDWICH

Lemon pepper roasted center cut pork loin,
Bread & Cie ciabatta bun, shallot mustard aioli,
white asparagus, smoked almond
and apple salad
\$12

HUMPHREYS

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Dinner Specials

A tantalizing creation by our Sous Chef Omar Gandara,
using only the freshest, seasonal ingredients.

SALAD

SUMMER SALAD

Carpaccio of Portobello mushroom, heirloom tomatoes, grilled corn,
toasted pumpkin seeds, roasted shallot vinaigrette, Queso fresco
\$8.5

ENTREE

ECUADOR TILAPIA

Sautéed fresh Tilapia, tropical fruit salsa, lime butter sauce,
cilantro rice
\$22

DUCK

Confit of Maple Leaf Farms duck, zucchini cake,
rhubarb marmalade, honey roasted pecans
\$21

PORK CHOP

Grilled mustard glazed Kurobuta pork chop,
gorgonzola polenta, petite stone fruit salad
\$23

DESSERT

NUTELLA SEMI FREDDO

Frozen vanilla custard, hazelnut chocolate swirl,
shaved Belgian dark chocolate
\$4

HUMPHREYS

