

LUNCH

STARTERS

Grilled Artichoke \$16
Garlic Aioli V, GF

Labneh \$14
Za'atar, Roasted Garlic Bread VEG

Spinach Artichoke Dip \$16
Pita Chips VEG

Charcuterie Board \$45
(For 3 or more)
Brie, Humboldt Fog Blue, Truffle Pecorino,
Prosciutto and Salami Calabrese
It's a masterpiece!

Tempura Market Vegetables & Shrimp \$20
Lotus Root, Zucchini Blossom, Baby Zucchini, Pearl Onion,
Butternut Squash, Baby Carrots, Rice Cake,
Shrimp, Togarashi with Sweet Chili Sauce

Rainbow Roll \$22

Salmon Roll \$22

Spicy Tuna Crispy Rice Cakes \$20

Ahi Tuna and Avocado Roll \$22

Soy Paper available for Rolls

SALADS

All Salads are available as a Wrap

(Gluten Free Option)

Add Chicken \$12, Steak \$14, Shrimp \$14, Salmon \$14

The House Salad \$22
Kale, White Beans, Sunflower Seed,
Pumpkin Seed, Avocado, Hemp Seed,
Lemon-Mustard Dressing V, GF

Spinach Salad \$22
Baby Spinach, Strawberries, Goat Cheese,
Macadamia Nuts, Balsamic Vinaigrette VEG

The Calamigos Caesar \$24
Romaine Hearts, Parmesan, Crouton,
Spicy Caesar Dressing

Asian Chicken Salad \$26
Grilled Chicken, Egg Noodles, Napa Cabbage,
Savoy Cabbage, Red Cabbage, Carrots,
Edamame, Cilantro, Scallions, Avocado,
Peanuts, Wontons, Miso Dressing

Chicken Cobb Salad \$26
Grilled Chicken, Iceberg, Bacon, Egg, Avocado, Blue
Cheese, Red Onion, Tomato, Corn, Choice of Bleu
Cheese Dressing, Balsamic Dressing or Ranch

SOUPS

Glen's Chili Soup \$25
Braised Short Rib, Red Beans, Fresno Chili,
Muenster Cheese, Creme Fraiche, Scallion

Matzo Ball Soup \$20
Chicken Broth, Carrots

Chef Ricardo's Seasonal Soup \$22
Please ask your server

ENTRÉES

Chicken Paillard \$28
Brown Rice, Green Beans, Arugula

Miso Baked Salmon \$38
Fried Brown Rice, Green Beans

Steak and Frites \$40
Skirt Steak, Chimichurri

Lemon Garlic Linguine \$28
Parmesan, Lemon Zest, Zucchini Blossom VEG

Corn Agnolotti \$28
Parmesan, Beurre Blanc,
Toasted Pine Nuts

Chicken Skewers \$26
Spicy Aioli, Cilantro Pistou, Ginger Relish,
Scallion Pancakes, Pickled Cucumber

Steak Skewers \$26
Spicy Aioli, Cilantro Pistou, Ginger Relish,
Scallion Pancakes, Pickled Cucumber

Steak Tacos \$14
Salsa, Pico De Gallo, Guacamole

Chicken Tacos \$14
Salsa, Pico De Gallo, Guacamole

Fish Tacos \$17
Halibut, Cabbage, Sour Cream

SANDWICHES & BURGERS

Comes with a side of Fries, Coleslaw, Side Salad, or Macaroni Salad

Calamigos Burger \$26
Two Thin Patties, American Cheese,
Butter Lettuce, Tomato, Red Onion,
Pickles, Remoulade, Brioche

Fried Chicken Sandwich \$24
Pickles, Slaw, Brioche

Grilled Chicken Sandwich \$24
American Cheese, BBQ, Butter Lettuce,
Tomato Red Onion, Pickles, Brioche

Filet Mignon Sandwich \$34
Filet, Muenster Cheese, Roasted Bell
Pepper, Grilled Onion, Arugula,
Chimichurri Aioli

Tuna Melt Sandwich \$20
Albacore Ttuna, American Cheese,
Butter Lettuce, Tomato, Wheat Bread, Pickle Spear

Grilled Zucchini Sandwich \$24
Red Onion, Roasted Red Pepper, Eggplant,
Burrata, Greens, Pesto, Ciabatta VEG

All Sandwiches can come Ric's way.
Iceberg, Tomato, Red Onion and Avocado

An 18% Gratuity Charge is added to all guest folios. All added gratuity (less taxes) goes entirely to our lunch team.

