

LUNCH

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

STARTERS

Charcuterie Board \$45

(For 2 or more)

Brie, Humboldt Fog Blue, Truffle Pecorino,
Prosciutto and Salami Calabrese,

It's a masterpiece!

Smoked Eggplant Dip \$22

Roasted Garlic Bread, Baby Vegetables

Tempura Market Vegetables \$22

Lotus Root, Zucchini Blossom, Baby Zucchini, Pearl
Onion, butternut squash, Baby Carrots, Rice Cake,
Togarashi with Sweet Chili Sauce

Heirloom Beets & Burrata \$22

Pumpkin Seeds, Citrus Vinaigrette, Soft Greens

Chicken Skewers \$26

Spicy Aioli, Cilantro Pistou, Ginger Relish,
Scallion Pancakes, Pickled Cucumber

Steak Skewers \$26

Filet Mignon, Spicy Aioli, Cilantro Pistou, Ginger
Relish, Scallion Pancakes, Pickled Cucumber

SUSHI

Rainbow Roll \$22

Ahi Tuna and Avocado Roll \$22

Spicy Lobster Crispy Rice Cake \$26

Hamachi Crudo \$22

Serrano Ponzu, Fresno Chili, Crispy Garlic

SANDWICHES & BURGERS

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

Fried Chicken Sandwich \$26

Pickles, Slaw, Milk Bun

French Dip \$30

Muenster Cheese, Au Jus,
Horseradish Cream, Pickles, Soft Roll

Calamigos Burger \$30

Two Prime Beef Patties, American Cheese, Red Onion,
Butter Lettuce, Tomato, Pickles, Remoulade, Milk Bun

Grilled Veggie Sandwich \$26

Red Onion, Roasted Red Pepper, Eggplant,
Burrata, Greens, Pesto, Ciabatta

Reuben \$28

Corned Beef, Jarlsberg, Sauerkraut,
Thousand Island, Ciabatta

SALADS

All Salads are available as Gluten Free Wraps

The House Salad \$20

Calamigos Greens, Candied Walnuts, Goat Cheese,
Balsamic Dressing
Add Chicken \$9, Steak \$14, Shrimp \$14

The Calamigos Caesar \$20

Romaine Hearts, Parmesan,
Crouton, Spicy Caesar Dressing
Add Chicken \$9, Steak \$14, Shrimp \$14

Chicken Cobb Salad \$26

Choice of Grilled Chicken or Chicken Tenders
Ice berg, Bacon, Egg, Avocado, Blue Cheese, Red Onion,
Tomato, choice of Bleu Cheese Dressing,
Balsamic Dressing or Ranch

Asian Chicken Salad \$26

Grilled Chicken, Egg Noodles, Napa Cabbage, Savoy Cabbage,
Red Cabbage, Carrots, Edamame, Cilantro, Scallions,
Avocado, Peanuts, Wontons, Peanut Dressing

SOUPS

Glen's Winter Chili \$25

Braised Short Rib, Red Beans, Fresno Chili,
Muenster Cheese, Creme Fraiche, Scallion

Creamed Corn
with Crab Fritters \$22

Chive Oil

Chef Ricardo's Seasonal Soup

Please ask your server

ENTRÉES

Chicken Paillard \$34

Caper Butter Sauce, Roasted Potatoes, Green Beans

Lemon Garlic Linguine \$32

Parmesan, Lemon Zest, Zucchini Blossom

Miso Baked Salmon \$40

Fried Brown Rice, Green Beans

Agnolotti Fresh Pasta with Sweet Corn \$34

Parmesan, Beurre Blanc, Toasted Pine Nuts