



Platinum
Lunch Menu
Option 2

20% gratuity & 6% sales tax added to all charges

Salad

*Fresh "Burrata" Mozzarella
Heirloom tomatoes, baby arugula, olive oil, aged balsamic, Hawaiian pink sea salt, basil*

Entrees

Guest's Choice of One

*Grilled Norwegian Salmon Filet
Herb mashers and lime butter*

*Sautéed Breast of Chicken
Capers, lemon, tomato and linguine in natural juices and fresh herbs*

*Pan Seared Filet Medallions
Cognac cream, mashed potatoes, green beans & carrots*

Dessert

Guest's Choice of One

*"Crunchy Top" Jamaican Crème Brule
vanilla bean & coconut rum*

*Liquid Center Double Chocolate Torte
fresh cream & wild berries*