



OAK ROOM

EXECUTIVE LUNCH

\$75 PER PERSON

APPETIZERS

Daily Soup

~OR~

House Salad ^{V/GF}

heritage mix, julienne carrots, julienne cucumber, pickled red onion, house balsamic dressing

MAINS

Salmon Bowl ^{GF}

sesame crusted salmon 5oz, sticky sushi rice, julienne carrots, spicy marinated cucumbers, seaweed wakame salad, pickled ginger, nori dressing

~OR~

Burrito Bowl

grilled achiote marinated chicken breast, baby kale, brown rice, corn and black bean salad, roasted sweet potato, pickled purple cabbage, ranch dressing, BBQ corn nuts

~OR~

Chili Tofu Stir-Fry ^V

udon noodles, tofu, carrot, onion, spinach, honey mushrooms, green onions, peanut soy sauce, chili oil, roasted sesame seeds, crispy onions

~OR~

Steak-Frites

6oz certified Angus Top Sirloin, shoestring frites, red chimichurri

DESSERT

Chocolate Pots de Crème ^{GF}

All minimums are based on food and exclusive of taxes and gratuities

If the minimum spend fee is not met, the difference will appear on the bill as a room rental

Gratuity is charged at a rate of 22% on all food and beverage items during lunch and evening service

GF - GLUTEN FREE V - VEGETARIAN