

# 20 | TWENTY

## LUNCH

### SHARABLES

CHEESE & MEAT BOARD 35

Chef's Selection of Artisan Cured Meats & Cheese with Fruits, Nuts, Pickled Vegetables

HUMMUS CRUDITE 13 | VG

Roasted Garlic, Grilled Naan

BAJA STRIPED BASS AGUACHILE 18 | GF

Avocado, Cucumber, Citrus, Tomato, Plantain Chips

### FARM & FIELD

CAESAR SALAD 14 | VG

Reggiano, House Caesar Dressing, White Anchovy, Herb Crouton

HEIRLOOM TOMATO & SUMMER MELON SALAD 16 | VG|GF

Burrata, Prosciutto, Petit Greens, Saba & XVOO

KALE QUINOA SALAD 14 VG|GF

Lemon Ginger Vinaigrette, Dried Apricot, Toasted Pepitas, Almond, Parmesan

Add on Protein | 10 GF

Salmon

Grilled Chicken

Shrimp

STEAKHOUSE BURGER 20

Premium Blend Ground Chuck, Brisket & Short Rib 1/2lb Patty

Thick-Cut Neuske Bacon, Grilled Onion,

Aged White Cheddar, Lettuce, Tomato,

House Sauce, Pickle, Parmesan Fries

CLUB 19

Roast Turkey Breast, Neuske Bacon, Avocado, Lettuce, Tomato, House Aioli, Sourdough

QUINOA CHAUFA 24 VG|GF

Romesco, Stir Fry Farmers Market Vegetable Quinoa

LOBSTER RISOTTO 26

Poached Egg, Parmesan, Gremolata

PAN SEARED LOCAL TRUE BASS 32 GF

Fingerling Potato, Braised Fennel, Olive Tomato Tapenade

10 OZ NEW YORK STEAK FRITTE 48

20 Steak Sauce, Parmesan Fries

### SWEETNESS

SLOW ROASTED PINEAPPLE UPSIDE DOWN CAKE 12

Coconut Gelato

BRANDIED PEAR CRÈME BRULEE 12 GF

CHOCOLATE CRÈMEUX 12

Hazelnut Praline, Salted Caramel Gelato & Raspberry

SEASONAL SORBET & BERRIES 11 GF