
TWIST

LUNCH

Firsts

Taco Shimi Crisps 11
seared ahi | avocado relish | shiitake mushroom | wasabi crème fraiche | teriyaki

Calamari 10
fried crispy | sweet chili sauce | remoulade

potpourri of mixed greens 9
organic greens | raspberries | mandarin | tomato | goat cheese | pistachios | shallot vinaigrette

Cream of Tomato Soup 6

From The Pantry

Ahi Nicoise 15
sushi-grade ahi | organic greens | brined olives | boiled potato | haricot verts
tomato | egg | caper | red onion | balsamic vinaigrette

Chinese Chop Chicken 14
Organic greens | shredded cabbage | mandarin orange | grilled chicken
bell pepper | crispy wonton | sesame-ginger vinaigrette

Brown Derby Cobb 14
iceberg | grilled chicken | tomato | bacon | egg | roquefort | chives | french dressing

Classic Caesar 10 With Chicken 13
romaine | house made croutons | reggiano | creamy pepper dressing

From The Grill

All sandwiches accompanied by parmesan-garlic fries,
sweet potato fries or onion rings

Primo's Carne Asada Quesadillas 16
charred Steak | jack & cotija cheeses | salsa asada
guacamole | sour cream

Angus –or- Ground Turkey Burger 16
choice of cheese | onion ring | brioche

Classic Chicken Club 15
marinated & grilled chicken | avocado | bacon | lettuce | tomato
mayonnaise | sourdough

Reuben 13
thin-sliced corned beef | swiss cheese | sauerkraut | thousand island | caraway-seeded rye

House Grilled Cheese 11
cheddar | swiss | bacon | smoked turkey | avocado | tomato | buttered sourdough

Hollywood Dip 14
roasted beef | provolone | sautéed onion | baguette | truffled beef jus

From The Sauté

Grilled Chicken Alfredo 16
egg fettuccine | wilted spinach | oven dried tomato | alfredo

Pan Seared Salmon 17
potato puree | glazed carrots | grilled lemon | whole grain mustard cream

Grilled New York Steak Frites 20
potato puree | market vegetables | pan demi jus

Sweets

Warm Belgian Chocolate Cake 9
Mélange of Berries 9
Pineapple Tarte Tatin 9
Tahitian Vanilla Crème Brulee 9
Warm Blackberry Cobbler 9

Wines by the Glass

Sparkling Wines

Mumm Napa, **Brut**, "Prestige", CA 16

White Varietals

Snoqualmie 'Naked' **Riesling**, Washington 9/12
Deep Sea, **Voignier**, CA 12/17

Light to Medium Intensity White/ Rosé Wines

Pighin, **Pinot Grigio**, Italy 14/17
Gaga, **Rosé**, CA 9/12
Wairau River, **Sauvignon Blanc**, New Zealand 12/17
Merryvale, **Sauvignon Blanc**, CA 12/17

Medium to Full Intensity White Wines

Chamisal Vineyards, **Chardonnay**, CA 9/12
Cupcake Vineyards, **Chardonnay**, CA 9/12
Intriguing

Bonterra, **Chardonnay**, CA 12/17

Indigenous

Arrowood, **Chardonnay**, CA 14/19
Au Bon Climat, **Chardonnay**, CA 13/18

Light to Medium Intensity Red Wines

Mark West, **Pinot Noir**, CA 10/14
Fog Dog, **Pinot Noir**, CA 14/19
□The Stump Jump□, **Grenache/Shiraz**, South Australia 9/12

Medium to Full Intensity Red Wines

Clos du Val, **Merlot**, CA 18/23
Aquinas, **Cabernet Sauvignon**, CA 10/15
Semler, **Cabernet Sauvignon**, CA 16/21
Independent
Beringer Vineyards, **Cabernet Sauvignon**, CA 20/25
Ferrari-Carano, **Cabernet Sauvignon**, CA 22/27
Brazin, **Zinfandel**, CA 14/19

EVENTS OF 6+ INCLUDE AN 18% GRATUITY

EXECUTIVE CHEF | ANTONIO MORENO
MORNING PREMIERS... HOLLYWOOD NIGHTS

\$5/\$7/\$9 Lunch Menu

5.00

Cup of Roasted Tomato Soup

roasted roma's | minced herbs | vin di table | cream

Salad of Organic Greens

cherry tomatoes | harley farms goat cheese
toasted pistachio | balsamic vinaigrette

Petit Caesar

romaine hearts | homemade croutons | reggiano

Mini Grilled Cheese Panini

miniature brioche | provolone | jalapeño jack | reggiano fries

7.00

Small-Scaled Cobb

all the traditional ingredients | choice of dressing

Taco Shimi

rare ahi | avocado relish | stir-fried shiitakes
crispy tortilla | wasabi cream | teriyaki

Crispy Calamari

lightly dredged and fried crispy | sweet chili sauce

Small Chicken Caesar

everything listed above plus olive-oiled chicken breast

9.00

House Salmon Salad

atlantic salmon | roasted beets | haricots verts
wax beans | garden greens | balsamic vinaigrette

Asada Tacos

two double corn tortillas | salsa asada
sour cream | onion-cilantro nage

Petit NY Steak

potato puree | market vegetables | pan demi jus

Chicken and Mini Waffles

fried golden | candied pecans | maple syrup
sweet butter | dusting of sugar