



TANTALUM
eclectic dining & waterfront lounge

LUNCH
FIRST COURSE – SELECT ONE

Tantalizers

kabocha dipper

kabocha puree, dried cherry, grilled ciabatta

brussels capers

balsamic reduction, espelette, grated asiago

SECOND COURSE – SELECT ONE

seared ahi salad

avocado, carrots, cucumber, mixed greens, daikon sprouts, sudachi vinaigrette

balsamic chicken

Mary's free range chicken breast, fresh mozzarella,
heirloom tomato, summer greens, grilled squaw

proscuitto roll

whole grain mustard, grilled red onion, baby arugula
peppadew peppers, on a crispy french roll

\$18 per person – Tax and Gratuity Not Included