

caprice, lunch menu

SOUP DU JOUR 10

WILD AHI TARTARE (Fiji), Avocado, Wasabi Tobiko 18 / 34

WILD CRAB CAKES (Maryland), MicroGreens, Rémoulade 17 / (entrée portion) 30

LENTILS DU PUY, Chèvre, Tomato-Basil Salsa 15

ARTICHOKE CROSTINI, Burrata, Currant-Pine Nut Relish 17

PROSCIUTTO CROSTINI, Burrata, Green Peas, Asian Pear, Parmigiano 18

TOMATO TARTE TATIN, Puff Pastry, Tomato Confit, Chèvre, Olives, Pesto 16

GIANT WILD SHRIMP COCKTAIL, House-Made Cocktail Sauce, Lemon Zest 20

BABY SQUID & Lemon Butter [Served Over Polenta +5] 14

BUTTER LETTUCE, Herbs, Pine Nuts, Vinaigrette [Warm Chèvre +3; Bacon +2] 11

QUINOA SALAD, Arugula, Cucumber, Tomato, Olives, Feta 16

ANGEL HAIR SALAD, Julienned Vegetables, Peanuts, Soy and Coriander Vinaigrette 17

SHELL PASTA SALAD, Grilled Chicken, Artichokes, Egg, Avocado, Sliced Almonds, Creamy Vinaigrette 19

HEIRLOOM TOMATO, Burrata Mozzarella, Olives, Pesto 16 / + Prosciutto 20

ROASTED BEET, Humboldt Fog Chèvre, Avocado, Pistachio 16 / + Trout or Chicken 21

CLASSIC GREEK SALAD 15 / Large With Chicken 21 / Large With Salmon 30

ROQUEFORT SALAD, Arugula, Asian Pear, Beets, Endive, Walnuts 15 / Large With Chicken 24

CHINOISE SALAD, Vegetable Julienne, Eggplant, Peanuts, Soy Vinaigrette / +Tofu or Chicken 22 / Salmon 32

COBB SALAD, With Chicken 24 / Salmon 32

BURRATA SANDWICH, Tomato, Zucchini, Almonds, Olives, Pesto 19 / + Chicken or Prosciutto 23

GRILLED BRIE AND PORTOBELLO SANDWICH, Sun-dried Tomatoes, Garlic 18 / + Chicken 22

CHICKEN 'FAJITA' SANDWICH, Grilled Onion & Poblano, Avocado, Aioli Verde 18

GRILLED SALMON SANDWICH, Arugula, Chèvre-Caperberry Olivade 25

WILD BLUE CRAB BURGER (Maryland), Avocado, Piquillo-Espelette Aioli 25

WAGYU BURGER, Comté Cheese, Butter Lettuce, Teriyaki Onions (*add avocado +2 / bacon +2*) 20

QUICHE FLORENTINE, Arugula Salad 16

PIZZA AL PESTO, Tomato, Zucchini, Artichoke, Olives 18 / + Chicken or Prosciutto 23

MEATBALL PIZZA, Wagyu Meatballs, Marinara, Mozzarella, Olives, Chives 20

POBLANO RELLENO, Roasted Corn, Black Beans, Gruyere, Wild Rice, Salsa Roja [spicy] 20

ORGANIC QUINOA, Vegetables, Almonds, Feta, Olives, Sweet Pepper Coulis [Chicken +5; Salmon +14] 23

BUTTERNUT SQUASH RISOTTO, Roquefort, Brussels Sprouts, Spiced Pecans, Sage 24

EGGPLANT LASAGNA, Mozzarella, Ricotta, Marinara, Basil 22

ANGEL HAIR, Sun-Dried Tomatoes, Basil, Baby Squid, Olives, Feta, Almonds [substitute Shrimp +6] 24

SPICY ANGEL HAIR, Grilled Lime Chicken, Vegetable Julienne, Peanuts, Soy-Sesame-Ginger 24

RIBBON PASTA AL PESTO, Grilled Salmon, Asparagus, Mushrooms, Parmigiano 29

RIBBON PASTA & MEATBALLS, Wagyu Meatballs, Roasted Tomato Marinara, Burrata Mozzarella 28

RAINBOW TROUT 22

LOCH DUART SALMON FILET 37

ORGANIC FREE RANGE CHICKEN BREAST 22

SAUTÉED SHRIMP, spicy garlic butter 22

PRIME BRANDT BEEF FLATIRON STEAK 40

- *Grilled & finished with olive oil & herbs / Choice of: arugula salad, fries, or string beans & corn*

We cook with only fresh organic meats; no hormones, antibiotics, and no freezing. We source fresh wild fish daily.