

caprice, lunch menu

SOUP DU JOUR 12

GIANT WILD SHRIMP COCKTAIL (Hawaii) 22

WILD AHI TARTARE (Fiji), Avocado, Wasabi Tobiko 19 / 36

WILD CRAB CAKES (Maryland), MicroGreens, Rémoulade 18 / (entrée portion) 34

LENTILS DU PUY, Chèvre, Tomato-Basil Salsa 15

ARTICHOKE CROSTINI, Burrata, Currant-Pine Nut Relish 18

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

TOMATO TARTE TATIN, Puff Pastry, Tomato Confit, Chèvre, Olives, Pesto 18

SAUTÉED SHRIMP, Spicy Garlic Butter, Chili Oil, Lemon 16

BABY SQUID & Lemon Butter [Served Over Polenta +6] 14

BUTTER LETTUCE, Herbs, Pine Nuts, Vinaigrette [Warm Chèvre +3; Bacon +2] 12

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 22

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

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

CLASSIC GREEK SALAD 16 / Large With Chicken 24 / Large With Salmon 30

ROQUEFORT SALAD, Arugula, Asian Pear, Beets, Endive, Walnuts 16 / Large With Chicken 24

CHINOISE SALAD, Vegetable Julienne, Eggplant, Peanuts, Soy Vinaigrette / Tofu or Chicken 24 / Salmon 34

COBB SALAD, With Chicken 26 / Salmon 34

BURRATA SANDWICH, Tomato, Zucchini, Almonds, Olives, Pesto 20 / + Chicken or Prosciutto 25

GRILLED BRIE AND PORTOBELLO SANDWICH, Sun-dried Tomatoes, Garlic 19 / + Chicken 24

CHICKEN 'FAJITA' SANDWICH , Grilled Onion & Poblano, Avocado, Aioli Verde 19

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*) 22

QUICHE FLORENTINE, Arugula Salad 17

PIZZA AL PESTO, Tomato, Zucchini, Artichoke, Olives 20 / + Chicken or Prosciutto 25

KOBE MEATBALL PIZZA, Wagyu Meatballs, Marinara, Mozzarella, Olives, Chives 22

POBLANO RELLENO, Roasted Corn, Black Beans, Gruyere, Wild Rice, Salsa Roja [Avocado +3] 20

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

BUTTERNUT SQUASH RISOTTO, Roquefort, Brussels Sprouts, Spiced Pecans, Sage 26

EGGPLANT LASAGNA, Mozzarella, Ricotta, Fresh Tomato Sauce, Basil 22

ANGEL HAIR, Sun-Dried Tomatoes, Basil, Baby Squid, Olives, Feta, Almonds [substitute Shrimp +6] 26

SPICY ANGEL HAIR, Grilled Lime Chicken, Vegetable Julienne, Peanuts, Soy-Sesame-Ginger 26

RIBBON PASTA AL PESTO, Grilled Salmon, Asparagus, Mushrooms, Parmigiano 30

RIBBON PASTA & MEATBALLS, Wagyu Meatballs, Roasted Tomato Marinara, Burrata Mozzarella 30

RAINBOW TROUT 22

LOCH DUART SALMON FILET 37

ORGANIC FREE RANGE CHICKEN BREAST PAILLARD 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.
20% Gratuity added to parties of 6 or more / Extra bread \$1.50 ea. / A maximum of two cards per table please*