



LUNCH TRIO \$16

SERVED WITH HOUSE SALAD & DEMITASSE SOUP DU JOUR **PLUS CHOICE OF:**

PETITE FILLET GRILLED ASPARAGUS / POMME Á CRU / TRUFFLE BUTTER / BALSAMIC GLAZE
PORK TENDERLOIN BRUSSELS SPROUT FLORENTINE / POMME Á CRU / ROSEMARY JUS LIE SAUCE
SHIITAKE RISOTTO SHIITAKE / BLACK RICE / WILD RICE / WHITE RICE / SMOKED BACON
CRAB CAKE ROASTED CARROT SAUCE / ZESTY CORN SALAD/ MIXED GREENS /BASIL OIL
SHRIMP FLAT BREAD ROMAINE, HERB AIOLI, CHIPOTLE AIOLI, MANGO PICO DE GALLO, FLAT BREAD

ENTRÉES ALSO AVAILABLE A LA CARTE AT \$12 EACH.

SOUP & SALAD:

SOUP DU JOUR DAILY SELECTION OF WARM SOUP	6
 HOUSE SALAD CUCUMBER / HEART OF PALM / TOMATO / AVOCADO / ONION / BLEU CHEESE / BALSAMIC DIJON	7
CAESAR SALAD GRILLED PETITE ROMAINE LETTUCE / PICKLED ONION / GARLIC CROUTON / SIGNATURE CAESAR DRESSING	8
 SILVER LINING SALAD ICEBERG LETTUCE / AVOCADO / SESAME / CHOPPED NUTS / NƯỚC MẮM VINAIGRETTE	8
STRAWBERRY SALAD SPRING MIX / CANDIED WALNUT / BLEU CHEESE / STRAWBERRY VINAIGRETTE ✎ ADD GRILLED STEAK OR SHRIMP FOR \$8	8

SANDWICHES & ENTREES

SANDWICHES ARE SERVED WITH SIDE SALAD

** AVAILABLE AS \$7 **HALF & HALF** OPTION WITH 'MINI SOUP DU JOUR' & SMALL SIDE OF SALAD.

AVOCADO BLT SANDWICH ** AVOCADO / BACON / LETTUCE / TOMATO / HERB AIOLI	7
 ROASTED VEGETABLE SANDWICH ** PORTOBELLO MUSHROOM / SQUASH / ROASTED PEPPER / ARUGULA / MUNSTER / HERB AIOLI	7
VIETNAMESE BÁNH MÌ STYLE STEAK SANDWICH ** GRILLED SOY MARINATED TENDERLOIN / PICKLED CARROT / CUCUMBER / KIMCHEE SLAW / AIOLI	10
SLOPPY JOSE SLOW ROASTED PULLED PORK BBQ, CHEF TAI'S SWEET CHILI BBQ, PICKLE, BACON COLE SLAW	8
SHRIMP FLAT BREAD ** SAUTEED SHRIMP, CHOPPED ROMAINE, HERB AIOLI, CHIPOTLE AIOLI, MANGO PICO DE GALLO, FLAT BREAD	12
AMERICAN KOBE BURGER AU POIVRE TRUFFLE MAYO / AU POIVRE SAUCE / CHEDDAR CHEESE /ARUGULA / TOMATO /FRENCH FRIES ** \$45 BURGER VERITAS AVAILABLE UPON REQUEST.	15
 SIMPLY GRILLED DAILY CHOICE OF FISH / HOUSE SALAD / POMME Á CRU / ROASTED TOMATO / GRILLED ASPARAGUS	16
ARTURO'S GRILLED SALMON MELTED CHEDDAR SAUCE WITH SALSА FRESCA AND PICO DE GALLO / POMME Á CRU / SAUTÉED VEGETABLE	16
SUSHI ROLLS CHOICE OF ANGUS STEAK SWEET SOY REDUCTION / GRILLED ASPARAGUS SPICY TUNA AVOCADO / SPICY SMOKED PEPPER SAUCE	14

FRIES

VERITAS CLASSIC FRENCH FRIES SALT / PEPPER / PARMESAN / WHITE TRUFFLE OIL	5
VERITAS CLASSIC SWEET POTATO FRIES SALT / PEPPER / PARMESAN / WHITE TRUFFLE OIL	7
<u>ALL FRIES SERVED WITH KETCHUP. OUR SPECIAL BLACK KETCHUP IS AVAILABLE FOR \$1 EXTRA.</u>	

EXECUTIVE CHEF TAI LEE
CHEF DE CUISINE ARTURO DURAN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

JOIN US FOR DINNER MONDAY – SUNDAY : FIRST SEATING AT 530 PM

BREAD & dipping oil SERVED upon REQUEST