

**Lunch Menu | \$25**

**Choose An Item from Each Course**

**1<sup>st</sup> Course:**

Cream of Tomato Basil Soup  
Caesar Salad  
Di Pescara Chop Salad  
Orchard Salad \*GF

**Entrée Course:**

Tuna and Salmon Poke Bowl, Soy Ginger Vinaigrette \*GF  
Almond Crusted Whitefish, Roasted Brussels Sprouts  
Chicken Milanese, Arugula Salad

**Dessert Course:**

Key Lime Pie  
Chocolate Mousse Cake

*The Restaurant Month menu is for each guest to enjoy individually.*

*Beverage, tax and gratuity not included.*

**Dinner Menu | \$42**

**Choose an Item from Each Course**

**1<sup>st</sup> Course:**

**Yellowfin Tuna Poke**

Avocado, Slaw, Soy Ginger Vinaigrette, Won Ton Chip

**Di Pescara Chop Salad**

Wasabi Peas, Tomato, Carrots, Roasted Corn, Jicama,  
Blue Cheese Crumbles, Cabbage, Romaine, Iceberg  
Blue Cheese-Lemon Vinaigrette

**Crispy Shrimp Pescara**

Remoulade, Vegetable Slaw, Lemon Vinaigrette

**Entrée Course:**

**Broiled Mediterranean Sea Bass**

Greek Style Yukon Gold Potatoes, Fresh Dill, Lemon

**Almond Crusted Lake Superior Whitefish**

Roasted Brussels Sprouts, Lemon Butter Sauce

**Braised Beef Short Rib**

Potato Puree, Roasted Carrots and Shallots, Au Jus

**Dessert Course:**

**Key Lime Pie**

**Chocolate Mousse Cake**

**Homer's Peppermint Ice Cream, Hot Fudge**

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