

# TEMET GRILL BREAKFAST

- Healthy Start Smoothie** 5.  
*Blend of Strawberries, Bananas, Citrus and Wheat Germ.*
- Natures Blend of House-Made Granola** 8.  
*Rolled Oats, Pecans, Walnuts, Almonds, Flaked Coconut, Raisins, Sunflower, Sesame and Flax Seeds*
- Irish Steel-Cut Oatmeal with Banana** 7.  
*Raisins, Caramelized Brown Sugar, Milk,*
- California Acai Bowl** *Loaded with Antioxidants, Amino Acids, Essential Omegas, Fiber and Protein* 12.  
*Acai Smoothie served with Local Berries, Bananas, Bee Pollen, House-Made Granola Crunch*
- Norwegian Smoked Herbed Salmon** 12.  
*Gremolata, Minced Eggs, Capers, Herb Cream Cheese, Lavash Toasted Points.*

## Off The Griddle

- Whole Wheat Blueberry Pancakes** 10.  
*Whipped Butter, 100% Maple Syrup.*
- Pecan Praline & Cream Flap Jacks** 11.  
*Whipped Butter, Praline Cream Syrup.*
- House-Made Lemon Curd Malted Ironed Waffle** 9.  
*Dusted Powdered Sugar, 100% Maple Syrup*
- Hawaiian Macadamia "Pain Perdu" Tower** 12.  
*Caramelized Pineapple Syrup, Whipped Cream Cheese, Shaved Coconut.*

## Omelets

- Omelet of Wild Mushrooms, Spinach, Feta Cheese** 12.
- Smoked Salmon, Green Scallions, Cream Cheese Omelet** 12.
- Black Forest Ham, Red Onion, Zucchini, Herbed Parmesan Omelet** 12.

## Featured Specialties

- House-made Wild Game Sausage & Sweet Potato Hash** 13.  
*Poached Eggs, Chipotle Hollandaise.*
- Buttermilk Pancakes & Scrambled Eggs** 13.  
*Mini Stack of silver dollar pancakes, Applewood Smoked Bacon.*
- Sour Dough New Yorker Breakfast Sandwich** 12.  
*Fried Eggs, Blended Cheese, Canadian Bacon, Grilled Tomatoes. Served with fresh fruit.*
- Rock Shrimp Benedict** 14.  
*Canadian Bacon, Poached Eggs, Lemon-Hollandaise. Topped with Rock Shrimp.*
- Frittata of Chili Relleno, Green Onions and Jack Cheese** 13.  
*With Black Beans, Avocado and Sour Cream.*
- The Original Breakfast** 11.  
*Eggs Prepared to Order with your choice of Apple Chicken Sausage, Smoked Bacon or Black Forest Ham Steak. Served with Red Bliss Potatoes and Toast.*

Join us for the best Champagne Brunch in the Temecula Valley!  
Sundays 10am-2pm. Make your reservation today.

# TEMET GRILL LUNCH

## Starters

<b>Chicken Tortilla Soup</b>	6.5
<i>Garnished with Avocado, Cilantro, Tortilla Strips</i>	
<b>Classic Caesar Salad</b>	8.
<i>Parmesan Cheese, Caesar Dressing, House-Made Croutons</i>	
<b>Salt Cod (Bacalao) Fritters</b>	13.
<i>Rocket Arugula, Romesco Sauce</i>	
<b>Dungeness Crab Cakes</b>	15.
<i>Baby Mixed Greens, Sherry Pickled Bermuda Onions, Remoulade Sauce</i>	

## Lunch Entrees

<b>Piment D'Espelette Spanish Cobb</b>	14.
<i>Grill Chicken Breast, Manchego Cheese, Prosciutto, Grape Tomato Spicy Apricot Vinaigrette</i>	
<b>Thai Chicken Green Tea Soba Noodle Salad</b>	13.
<i>Julienne Vegetables, Crispy Cabbage, Almond, Shaved Coconut, Sweet Chili Lime Vinaigrette</i>	
<b>Young Country Greens with Zinfandel Feta Vinaigrette</b>	10.
<i>Cherry tomatoes, Kalamata Olives, Orange Segments. Add Grilled Chicken or Salmon</i>	
<b>Chicken &amp; Chili Relleno Crepes</b>	16.
<i>Black Beans, Cheddar Jack Cheese, Poblano Beurre Blanc Garnished with Sour Cream and Fresh Cilantro</i>	
<b>Pan Seared Pepita Crusted Atlantic Salmon</b>	16.
<i>Glazed Chipotle Mashed Potatoes, Julienne Vegetables, Lemon Beurre Blanc</i>	
<b>Yellow Mouth Corvina Sea Bass</b>	18.
<i>Seared Marvel Striped Heirloom Tomato, Pan tossed Broccolini, Lemon Herb Olive Oil Drizzle</i>	
<b>Grilled Heirloom Capraise Bavette Steak Stack</b>	18.
<i>Marvel Striped Heirloom Tomato, Broccolini, Fresh Mozzarella, Basil Pesto Drizzle</i>	

## Signature Sandwiches

<b>Gourmet Tuna Salad &amp; Brie Slider Melt</b>	13.
<i>Grapes and Artichoke Tuna Salad, Julienne Vegetable w/ Herb Vinaigrette, Served on Whole Grain</i>	
<b>Temecula Creek Club Sandwich</b>	12.
<i>Roasted Turkey, Melted Swiss, Crispy Bacon, Basil Aioli</i>	
<b>Fresh House-Made Seasonal Vegetable Burger</b>	12.
<i>On Whole Wheat Kaiser, Tahini Hummus, Sweet Potato Fries</i>	
<b>BBQ Mango Smothered Pulled Pork Sandwich</b>	13.
<i>Smoked Cheddar, Corn Meal Crusted Onion Rings, Potato Bun, Apple Cider Cabbage Slaw</i>	
<b>Dry Rub Chicken Pastrami Ruben</b>	13.
<i>Fresh Sauerkraut, Swiss Cheese, Thousand Island Dressing, Grilled Rye Bread</i>	

***Char-Grilled Beef Burger***  
*Cheddar Cheese, Parmesan Garlic Fries*

**12.**

*Parties Of Eight Or More Will Be Subject To An 18% Service Charge*

# TEMET GRILL DINNER

## Starters

### *Tomato Bisque*

*Basil Oil Drizzle, Parmesan Cheese*

7.

### *Five Spiced Blackened Ahi Tuna*

*Limestone Lettuce, English Cucumber, Tomato Ginger Relish,*

*Spicy Sesame Seed Vinaigrette*

13.

### *Citrus Scented Shrimp Cocktail*

*Eggplant Caviar Cocktail Sauce, Batard Chips*

11.

### *Dungeness Crab Cake*

*Baby Greens, Pickled Red Onions, Sherry Remoulade*

15.

### *Pomegranate Cold Poached Diver Scallops*

*Baby Arugula Vegetable Herb Salad, Red Sumac Vinaigrette*

15.

### *Charred Beef Carpaccio with Belgium Endive*

*Shaved Parmesan, Fresh Chives, Polenta Croutons, Black Truffle Vinaigrette*

15.

## *Harvest Greens*

*Young Country Greens with Zinfandel Feta Vinaigrette*

*Teardrop Tomatoes, Kalamata Olives, Orange Segments*

8.

### *Hearts of Romaine*

*Roasted Garlic Croutons, Caesar Dressing, Parmesan Cheese*

8.

### *Warm Baby Spinach with Portabella Mushrooms*

*Gorgonzola Cheese, Chopped Eggs, Apple Cider Pancetta Vinaigrette*

9.

*As a courtesy to other diners, we politely ask you to refrain from using your cell phone in the dining room*

*~ Thank-you*

# Temet Grill Seasonal Specialties

## Large Plates

### Pan Seared Halibut with Burnt Butter Noisette

Melted Spinach, Wild Rice Pilaf

32.

### Cast Iron Skillet Atlantic Salmon

Roasted New Potatoes, Blue Lake Green Beans, Plum Tomato Caper Sauce

26.

### Sesame Soy Crusted Rare Ahi

Tropical Cous Cous, Baby Vegetables, Papaya Salsa, Sweet Soy

32.

### Jumbo House-Made Ricotta Cheese Ravioli

Baby Carrots, Roasted Tomato, Basil Pesto Cream

22.

### Smoked Salmon Mouseline Cannelloni

Julienne Vegetables, Whole Grain Mustard Cream Sauce

23.

### Stuffed Chicken Roulade "en sous vide"

Melted Brie, Portabella Mushroom, Crispy Leeks

Broccolini, Yukon Mashed Potato, Madeira Jus

24.

### Slow Braised Vande Rose Duroc Pork Flank

Brown Turkish Fig, Apple Compote, Fingerling Potato, Sage Jus

27.

### Marinated Colorado Rack of Lamb Chops

Sautéed Herb Polenta, Baby Carrots, Lamb Jus

42.

### "The True Natural"

### Charred Grilled Brandt Rib Eye of Beef

Trio of Roasted Mushrooms, Yukon Gold Mashed Potatoes

Roasted Tomato, Grilled Asparagus

32.

### Grilled Filet Mignon with Crumbled Bleu Cheese

Yukon Gold Mashed Potatoes, Asparagus Spears, Cabernet Demi-Glace

38.

Split Entrée Charge is \$4.00

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Menu Items are subject to change