

TEMET GRILL LUNCH

Starters

- Chicken Tortilla Soup** 6.5
Garnished with Avocado, Cilantro, Tortilla Strips
- Classic Caesar Salad** 8.
Parmesan Cheese, Caesar Dressing, House-Made Croutons
- Dungeness Crab Cakes** 15.
Baby Mixed Greens, Sherry Pickled Bermuda Onions, Remoulade Sauce

Lunch Entrees

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

Signature Sandwiches

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

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