

TEMET GRILL BREAKFAST

Healthy Start Smoothie 5.

Blend of Strawberries, Bananas, Citrus, Wheat Germ.

Natures Blend of House-Made Granola 7.

Rolled Oats, Pecans, Almonds, Sunflower Seeds, Flaked Coconut, Banana Chips, Raisins.

Irish Steel-Cut Oatmeal with Banana 7.

Raisins, Caramelized Brown Sugar, Milk.

Seasonal Fresh Fruit and Berries 12.

Non-Fat Yogurt, Freshly Baked Nut Bread.

Norwegian Smoked Herbed Salmon 12.

Gremolata, Minced Eggs, Capers, Cream Cheese, Lavash Toasted Points.

OFF THE GRIDDLE

Whole Wheat Blueberry Pancakes 10.

Pecan Praline & Cream Pancakes 11.

Whipped Butter, Praline Cream Syrup.

Fresh Malted Pecan Ironed Waffle 9.

Hawaiian Macadamia Crusted French Toast Tower 12.

Caramelized Pineapple Syrup, Whipped Cream, Shaved Coconut.

OMELETS

Wild Mushrooms, Spinach, Feta Cheese 12.

Smoked Salmon, Green Scallions, Cream Cheese 12.

Black Forest Ham, Red Onion, Zucchini, Herbed Parmesan 12.

FEATURED SPECIALTIES

House-made Wild Game Sausage & Sweet Potato Hash 13.

Poached Eggs, Chipotle Hollandaise.

Buttermilk Pancakes and Scrambled Eggs 13.

Mini Stack of silver dollar pancakes, Applewood Smoked Bacon.

Sourdough 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 10 a.m. to 2 p.m. Make your reservation today.**

*Parties of eight or more will be subject to an 18% service charge.
Menu items and prices are subject to change.*

TEMET GRILL LUNCH

STARTERS

- Chicken Tortilla Soup 6.5**
Garnished with Avocado, Cilantro, Tortilla Strips
- Young Country Greens with Zinfandel Feta Vinaigrette 8.**
Cherry Tomatoes, Kalamata Olives, Orange Segments
- Dungeness Crab Cakes 15.**
Baby Mixed Greens, Sherry Pickled Bermuda Onions, Remoulade Sauce

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, Almond, Shaved Coconut, Sweet Chili Lime Vinaigrette
- Habanero Rock Shrimp Caesar Salad 13.**
Parmesan Cheese, Crispy Tortillas Strips, Habanero Caesar Dressing
- 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 18.**
Glazed Chipotle Mashed Potatoes, Julienne Vegetables, Lemon Beurre Blanc
- Heirloom Caprese Seared Beef Stack 18.**
Marvel Striped Heirloom Tomato, Fresh Mozzarella, Basil Aioli on Focaccia Bread
Chilled Marinated Broccoli Rabe

SIGNATURE SANDWICHES

- Tuna Salad & Brie Slider Melt 13.**
Julienne Romaine Salad, Herb Spiced Vinaigrette
- 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
- Blackened Achiote Chicken Sandwich 13.**
Grilled Tomatoes, Jack Cheese, Lime Aioli, Onion Roll, Petite Caesar Salad
- Char-Grilled Beef Burger 12.**
Cheddar Cheese, Parmesan Garlic Fries

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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 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.

TEMET GRILL DINNER

SEASONAL SPECIALTIES

Pan Seared Halibut with Burnt Butter Noisette

Melted Spinach, Wild Rice Pilaf
32.

Cast Iron Skillet Atlantic Salmon

Arugula and Roasted Potato Salad, Braised Fennel
Red Pepper Marshmallow Chutney
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.

Stuffed Chicken Roulade “en sous vide”

Melted Brie, Portabella Mushroom, Crispy Leeks
Broccolini, Yukon Mashed Potato, Madeira Jus
24.

Marinated Colorado 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.

Slow Braised Vande Rose Duroc Pork Flank

Brown Turkish Fig, Apple Compote, Fingerling Potato, Sage Jus
27.

Executive Surf and Turf

Grilled Filet Mignon & Marinated Rock Shrimp
Artichoke Yukon Potato Hash, Baby Vegetables, Merlot Demi-Glace
38.

Split Entrée Charge is \$4.

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