

# Royal Street Café Summer Lunch

## first courses

### **Hummus and Fresh Pita Bread**

roasted garlic, harissa, Capra Bella feta 9

### **RSC Herb~Parmesan Shoestring Fries**

steamed soy beans in the pod, natural sea salt, hoisin dipping sauce 8

### **Deer Valley Artisan Cheese or House Charcuterie Sampler for Two**

fresh baguette, half cheese and half charcuterie platter also available 26

### **Tomatillo and Jalapeño Crusted Calamari Frito\***

tender calamari fillets, poblano aioli, red chili cocktail sauce, arugula jicama salad 16

### **Ceviche of the Day\***

seasonally inspired, fresh preparation market price

### **Fresh Dungeness Crab Tower**

avocado, tomato, pea sprouts, crispy spiced wontons, sauces of wasabi, soy and sweet chile 23

### **Honeydew, Cucumber and Serrano Soup**

cup ~ 9 bowl ~ 11

### **Deer Valley Turkey Chili**

sour cream, cheese, onions, diced tomatoes, grilled fresh corn tortillas cup ~ 9 bowl ~ 11

### **Watercress, Arugula, Melon, Berries and Goat Cheese Salad**

Capra Bella feta, Slide Ridge honey citrus vinaigrette small ~ 11 large ~ 15

### **Fresh Fig, Red Quinoa, Brie and Baby Kale Salad**

DVAC Meadowlark brie, dried cranberries, maple orange vinaigrette small ~ 11 large ~ 15

## main courses

### **Asian Grilled Chicken Salad**

orange glazed all-natural chicken breast, crisp greens and vegetables, soy ginger vinaigrette 17

### **Bulgogi**

Korean bbq beef, sweet and spicy sauce, pickled cucumber slaw, served in fresh steamed bao buns or baby iceberg lettuce wraps, sunomono salad 19

### **D.V.B.L.T**

carved roast turkey breast, cherry chutney, house smoked maple peppered bacon, Swiss cheese, dijon tarragon mayonnaise, grilled wild rice harvest bread, RSC herb parmesan shoestring fries 19

### **Gold Creek Farms Artisan White Cheddar Cheeseburger\***

Niman Ranch natural beef, turkey or housemade veggie patty, sautéed crimini mushrooms, red wine onion jam, Tuscan bun, RSC herb~parmesan shoestring fries 19

### **Maple Bacon BBQ Bison Burger**

natural bison patty, smoked habañero cheddar, sautéed onions, guacamole, barbeque sauce, smoked habañero aioli, Tuscan bun, RSC herb parmesan shoestring fries 22

### **Niman Ranch Mole Beef Short Rib Tacos**

grilled pineapple salsa, pickled red onions, shredded cabbage, red chili mayonnaise, scallions, cilantro, tomatoes, guacamole, fresh white corn tortillas 19

### **Wild Alaskan King Salmon or Fish of the Day Tacos\***

mango avocado salsa, southwest slaw, smoked habañero mayonnaise, crisp corn tortilla shells or grilled fresh corn tortillas 28

*No more than two checks per table please. Please note a 20% service charge will be added for parties of eight or more.*

*The service charge is subject to state and local sales tax.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*Menu and pricing subject to change.*