

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.