

CHIVE

LUNCH SPECIALS

THE PERFECT SIZE FOR A LIGHT AFTERNOON

available daily from 11am to 3pm

- GRILLED SHRIMP CAESAR SALAD 10
Plump grilled shrimp over crisp romaine lettuce.
Served with our homemade Caesar dressing.
SUGGESTED WINE PAIRING: BOTANI MOSCATEL SECO
- ORGANIC SALMON SALAD 9
Grilled organic salmon on a bed of mixed greens
drizzled with ponzu and miso ginger vinaigrette.
SUGGESTED WINE PAIRING: WILLIAM HILL CHARDONNAY
- BAKED SNAPPER RISOTTO 10
Creamy, cheesy risotto topped with a snapper filet and
mixed with an assortment of fresh vegetables.
SUGGESTED WINE PAIRING: ESSAY CHENIN BLANC
- CRAB AND ASPARAGUS SALAD 12
Dungeness crabmeat, fresh fruit on a bed of organic arugula.
SUGGESTED WINE PAIRING: BUTTERFLY KISS PINOT GRIGIO
- SHRIMP AND AVOCADO SALAD 12
Organic avocado, cherry tomato, lightly glazed teriyaki shrimp
served with organic spring mixed green with house dressing.
SUGGESTED WINE PAIRING: WHITE HAVEN SAUVIGNON BLANC
- CRAB CAKE BENEDICT 15
Crab cake paired with a fried green tomato with poached egg
drizzled with hollandaise and lemon caper sauce.
SUGGESTED WINE PAIRING: BOTANI MOSCATEL SECO
- AHI TUNA SALAD 14
Seared sushi grade tuna on top of organic spring mix, tomato,
and fresh fruits topped with miso ginger dressing.
SUGGESTED WINE PAIRING: ESSAY CHENIN BLANC
- CRISPY CHICKEN 9
Chicken fried with sweet chili jam and mixed with
vegetables. Served with a side of white rice.
SUGGESTED WINE PAIRING: BUTTERFLY KISS PINOT GRIGIO
- OPEN FACE PROSCIUTTO 10
Brie, fresh avocado, arugula, and toasted French Baguette.
SUGGESTED WINE PAIRING: WHITE HAVEN SAUVIGNON BLANC
- PETIT FILET 14
5 oz filet mignon served with green beans, carrots and side salad.
SUGGESTED WINE PAIRING: MARIO PERELLI CABERNET SAUVIGNON

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. A SERVICE GRATUITY OF 20% WILL BE ADDED TO ALL PARTIES OF 6 OR MORE. A \$25 CAKE FEE WILL BE APPLIED TO ANY OUTSIDE DESSERT.

