



LUNCH

LURE EXPRESS SMOKED SALMON BAGUETTE AND CHICKEN SALAD SANDWICH
AVOCADO SALSA, SOUP AND SALAD \$15

LURE CLUB SANDWICH SMOKED TURKEY BREAST, BACON, LETTUCE, TOMATO
CHEDDAR CHEESE, TOASTED MULTIGRAIN, MESCLUN GREENS OR FRIES \$14

DUNGENESS CRAB COBB SALAD BUTTER LETTUCE, BOILED EGG, BACON
AVOCADO SALSA, BLUE CHEESE VINAIGRETTE \$18

2 PIECE FISH AND CHIPS PHILLIPS BEER-BATTERED PACIFIC HALIBUT
FRIES, TARTARE SAUCE \$17

BRAISED BEEF MELT HOUSE-MADE MUSTARD, SMOKED GOUDA
MULTIGRAIN, PICKLED RED ONIONS, MESCLUN GREENS OR FRIES \$14

BBQ GROUND BISON BURGER LETTUCE, TOMATO, ONION, PICKLE
KAISER BUN, MESCLUN GREENS OR FRIES \$15
ADD BACON, MUSHROOMS OR CHEESE FOR \$1 EACH

GRILLED 7oz AAA NY STEAK SANDWICH WHITEBARK ALE-BLACKSTRAP JUS
CARAMELIZED ONION AND APPLE AIOLI, FRIES \$25

GRILLED PORK TENDERLOIN TAGLIATELLI CAMBOZOLA CREAM
TOASTED PINE NUTS, CRISPY PANCETTA, APRICOT-CARROT CHUTNEY \$24

ROASTED BREAST OF CHICKEN ROOT VEGETABLE AND HERB HASH
LIME AND CORIANDER CREAM, CILANTRO-WALNUT PESTO, CANDIED PANCETTA \$25

FRENCH LENTIL RAGOUT BRAISED LEEKS, SEASONAL GREENS
FETA, ROASTED GARLIC CROSTINI \$20
ADD CHICKEN, SAUTÉED PRAWNS OR SCALLOPS \$7

FEATURED RISOTTO OUR CHEF'S INSPIRATION \$15
ADD CHICKEN, SAUTÉED PRAWNS OR SCALLOPS \$7

GRAMIGNA PASTA WITH MUSSELS AND CLAMS TOMATOES, CAPERS
ANCHOVIES, GRANA PADANO PARMESAN \$20

PAN-SEARED WILD SALMON FILET WARM POTATO SALAD, GREENS \$18

OVEN-ROASTED PACIFIC HALIBUT SMOKED GOUDA AND BUTTERMILK POLENTA
BELL PEPPER COULIS, TOMATILLO SALSA \$18

ADD CHICKEN, SAUTÉED PRAWNS OR SCALLOPS TO ANY DISH \$7

OUR KITCHEN IS YOUR KITCHEN

SHOULD YOU WISH AN ITEM NOT FOUND ON OUR MENU WE WILL DO OUR BEST TO ACCOMMODATE YOUR SPECIAL REQUEST

LUNCH APPETIZERS

SWEET CORN AND COCONUT BISQUE

BLACK BEAN AND CHORIZO SALSA, CILANTRO AND CHILI OILS
CUP \$5 BOWL \$9

PERNOD-SCENTED CLAM CHOWDER

MARINATED CLAMS, DOUBLE-SMOKED BACON, WATERCRESS
CUP \$6 BOWL \$10

MESCLUN GREENS

TOASTED WALNUTS, CHERRY TOMATOES, CITRUS VINAIGRETTE \$9
ADD BLACKENED CHICKEN, SCALLOPS OR SAUTEED PRAWNS \$7

CAESAR SALAD

CRISP ROMAINE, PARMESAN CHEESE, HERBED CROUTONS \$9
ADD BLACKENED CHICKEN, SCALLOPS OR SAUTEED PRAWNS \$7

SPINACH SALAD

BALSAMIC-MACERATED STRAWBERRIES, RED ONIONS
VANILLA-SESAME VINAIGRETTE, SMOKED ALMONDS \$9
ADD BLACKENED CHICKEN, SCALLOPS OR SAUTEED PRAWNS \$7

POACHED PEAR AND BEET SALAD

ARUGULA, SPICED CANDIED PECANS, GOAT CHEESE VINAIGRETTE \$9
ADD BLACKENED CHICKEN, SCALLOPS OR SAUTEED PRAWNS \$7

CORNMEAL CRUSTED CHICKEN WINGS

BBQ, TERIYAKI SWEET CHILI OR FRANK'S HOT SAUCE \$13

GRILLED FLATBREAD AND DIPS

ROMESCO, HUMMUS, BLACK OLIVE TAPENADE \$10

CAJUN SPICED CALAMARI

SPICE-BREADED AND FRIED, CILANTRO-CHILI AIOLI \$10

AHI TUNA TARTARE

BABY FRISÉE, SOY-CHILI MARINADE, PICKLED GINGER
SPROUTED WHEAT CROSTINI \$15

STEAMED MUSSELS

SHERRY, TOMATO AND FENNEL BROTH, FRITES \$14

FRIED ROCK CRAB CAKES

SAFFRON-PICKLED CUCUMBERS
TARTARE SAUCE, BELL PEPPER COULIS \$13

SCALLOPS AND APPLES

APPLE-CELERY ROOT PURÉE, APPLE CONFIT
BASIL, STRONGBOW CIDER REDUCTION \$13

BEVERAGES

SPARKLING WATER

SMALL \$3.50 LARGE \$7.00

AQUA PANNA

SMALL \$3.50 LARGE \$7.00

MOCKTAILS

\$4.00

HOT CHOCOLATE

\$4.75

FRESHLY BREWED COFFEE

\$3.95

MIGHTY LEAF TEA

ORGANIC BREAKFAST
ORGANIC EARL GREY
TROPICAL GREEN TEA
BOMBAY CHAI
ORGANIC MINT
CITRUS CHAMOMILE
DECAF EARL GREY
\$3.95

ESPRESSO OR AMERICANO

ONE SHOT \$3.95
ADD SHOT \$1.50

CAFÉ MOCHA

\$4.95

HOT CHOCOLATE

\$3.95

CAPPUCCINO OR LATTE

\$4.75

The Spa
at Delta Victoria
Ocean Pointe Resort

TREAT YOURSELF