

1515

RESTAURANT  
LOUNGE

*Innovative California Cuisine*

**PRIX-FIXE  
LUNCH  
2  
\$40.00\***

**1<sup>ST</sup>**

**STARTERS  
(SELECT ONE)**

**TOMATO BASIL SOUP**

**1515 SALAD**

*romaine lettuce and organic mixed greens, roma tomatoes, green onion, asiago cheese, served with our house vinaigrette*

**2<sup>ND</sup>**

**ENTREES  
(SELECT ONE)**

**CHICKEN PICCATA**

*boneless chicken breast, baked and topped with lemon butter caper sauce, served with scalloped potatoes and broccolini*

**SALMON FILET**

*grilled salmon, with corn dill relish, grilled asparagus and mashed potatoes*

**PETIT FILET & POMMES FRITES**

*8 oz prime usda beef and shoestring fries*

**3<sup>RD</sup>**

**DESSERT**

**HOUSEMADE TIRAMISU**

*lady finger cookies soaked in espresso and kahlua liqueur, with fluffy mascarpone, finished off with chocolate*

*\*pricing does not include 21% service charge and 8.25% tax*

1515

RESTAURANT  
LOUNGE

*Inventive California Cuisine*

## **PRIX-FIXE DINNER**

**1**

**\$52.00\***

**1<sup>ST</sup>**

**STARTERS  
(SELECT ONE)**

### **TOMATO BASIL SOUP**

#### **1515 SALAD**

*romaine lettuce and organic mixed greens, roma tomatoes, green onion, asiago cheese, served with our house vinaigrette*

**2<sup>ND</sup>**

**ENTREES  
(SELECT ONE)**

#### **PRIMAVERA**

*penne with vegetables, walnuts and your choice of marinara, olive oil & garlic, or creamy pesto sauce, topped with asiago cheese*

#### **SALMON FILET**

*grilled salmon, with corn dill relish, grilled asparagus and mashed potatoes*

#### **CHICKEN PICCATA**

*boneless chicken breast, baked and topped with lemon butter caper sauce, served with scalloped potatoes and broccolini*

#### **NEW YORK STEAK**

*12 oz. all-natural usda prime beef, served with scalloped potatoes, grilled vegetables, and mushroom demi glaze*

**3<sup>RD</sup>**

**DESSERT**

#### **HOUSEMADE BERRY COBBLER**

*classic cobbler recipe with farmers market assorted berries, served with vanilla gelato*

*\*price does not include 21% service charge and 8.25% tax*

**PRIX-FIXE  
DINNER**

**2**

**\$62.00\***

**1<sup>ST</sup>**

**STARTER**

**TUSCAN BRUSCHETTA**

*toasted ciabatta with a pesto and ricotta spread,  
fresh cherry tomatoes, basil*

**2<sup>ND</sup>**

**SALADS**

**(SELECT ONE)**

**ARUGULA SALAD**

*organic arugula, roasted  
beets, honey vinaigrette,  
pecans and feta cheese*

**CAESAR SALAD**

*chopped romaine, croutons,  
black pepper and baked  
asiago cheese*

**3<sup>RD</sup>**

**ENTREES**

**(SELECT ONE)**

**PRIMAVERA**

*penne with vegetables, walnuts and your choice of marinara, olive  
oil & garlic, or creamy pesto sauce, topped with asiago cheese*

**ARTICHOKE CHICKEN**

*portabella mushroom risotto, artichoke hearts,  
roma tomatoes and white wine sauce*

**SEARED SEA BASS**

*fresh sea bass topped with bay shrimp, scallops and vegetables  
on a bed of pesto gnocchi*

**FILET MIGNON**

*10 oz prime usda beef, garlic mashed potatoes,  
green beans, and baby carrots*

**4<sup>TH</sup>**

**DESSERT**

**HOUSEMADE TIRAMISU**

*lady finger cookies soaked in espresso & kahlua liqueur,  
with fluffy mascarpone, finished off with chocolate*

*\*pricing does not include 21% service charge and 8.25% tax*