

1515

RESTAURANT
LOUNGE

Innovative California Cuisine

RESTAURANT WEEK 2017

3 COURSE LUNCH

APRIL 23RD – APRIL 30TH

\$20

~ 1ST COURSE ~

CHOOSE ONE

1515 SALAD ♦ SHOESTRING FRIES ♦
TOMATO BASIL SOUP

~ 2ND COURSE ~

CHOOSE ONE

CAPRESE CHICKEN SANDWICH

GRILLED ORGANIC CHICKEN BREAST, BUFFALO MOZZARELLA,
TOMATOES, WHOLE LEAF BASIL, WITH PESTO AIOLI SPREAD ON
CIABATTA ROLL

BLACKENED TIGER PRAWN TACOS

2 TACOS WITH CABBAGE, CILANTRO & ONIONS. SERVED WITH
HOUSE MADE GUACAMOLE AND SALSA

POMODORO PASTA

ANGEL HAIR PASTA, DICED ROMA TOMATOES, FRESH BASIL,
GARLIC, DICED ONIONS & EXTRA VIRGIN OLIVE OIL

GRILLED SALMON

FRESH SALMON WITH CORN AVOCADO SALSA, FINGERLING
POTATOES AND GRILLED ASPARAGUS.

~ 3RD COURSE ~

CHOCOLATE COOKIE MELT

*HALF BAKED CHOCOLATE CHIP COOKIE, TOPPED WITH A
SCOOP OF VANILLA GELATO. FINISHED WITH CHOCOLATE
SYRUP, CARAMEL AND WHIPPED CREAM*