

## FIRST COURSE

Choice Of One

**Daily Special** Ask Your Server for Details

### Spring Watermelon Salad

Watercress, Spring Greens, Watermelon Radish, Black Radish, Watermelon, Cucumber, Pistachio, White Balsamic • **21st Amendment Hell or High Watermelon Wheat Beer +6**

### Coconut Curried Carrot Soup

Cilantro Beans, Buerre Blanc • **Antinori Santa Clarita +6**

### Caramelize Apricot Bruschetta

Herbed Ricotta, Oven Roasted Apricot, Crispy Sage, Pecans, Aged Balsamic • **June's Jam Blackberries, Cucumber Agave Syrup, Ginger Beer, Lime +5**

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## SECOND COURSE

Choice Of One

### Polo Club Sandwich

Roasted Turkey, Smoked Ham, Capicola, Bacon, Heirloom Tomato, Iceberg, Sweet Basil Aioli, Toasted Wheat Bread • **La Quinta Brewing Poolside Blonde +6.5**

### Millionaire Burger

100% Ground NY Strip, House Bacon, Cheddar, Polo 3000 Sauce, Iceberg, Tomato, Onion, Buttery Toasted Brioche • **Coachella Valley Brewing Kolshella +6.5**

### Rustic Chile Verde Short Rib Tacos

Served on Soft Tacos, Cilantro, Sweet Onion, Jalapeño Marmalade, Chipotle Aioli, Served with Black Beans, Side Salad • **Iron Fist Nelson Pale +5**

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## DESSERT COURSE

### Tahitian Root Beer Float

Tahitian Vanilla Gelato, Root Beer +5

*June Hill's*  
TABLE

\*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These menu items may be served raw or undercooked.

**RESTAURANT WEEK LUNCH • \$15**

## FIRST COURSE

Choice Of One

**Daily Special** Ask Your Server for Details

### Berry Detox Salad

Tuscan Kale and Spinach, Quinoa, Strawberries, Blueberries, Pomegranate, Brunet Goat Cheese, Red Onion, Balsamic • **Summerland Pinot Grigio +8**

### Crispy Brussels Sprouts

Crisped Brussels Sprouts, Grape Tomatoes, Balsamic, Pecorino and Garlic Chips • **Stone IPA +6.5**

### Caramelized Onion and Apricot Flatbread

Balsamic Roasted Cipollini Onions, Oven Roasted Apricots, Fresh Ricotta, Toasted Rosemary, Pecornio • **The Dash +10**

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## SECOND COURSE

Choice Of One

### Honey Bourbon BBQ Beef Short Ribs

Fontina and Cheddar Mac n' Cheese, Braised Mustard Greens • **Ravage Cabernet Sauvignon +9**

### Hot Iron Seared Atlantic Salmon

Butter Seared Salmon, Red Bliss and Cipollini Onion Hash, Haricot Verts, Lemon Beurre Blanc, Peppercorn Bordelaise • **La Quinta Brewing Poolside Blonde +6.5**

### Rustic Chile Verde Short Rib Tacos

Served on Soft Tacos, Cilantro, Sweet Onion, Jalapeño Marmalade, Chipotle Aioli, Served with Black Beans, Side Salad • **Kim Crawford Sauvignon Blanc +8**

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## DESSERT COURSE

### Kumquat Crème Brûlée

Kumquat Marmalade, Vanilla Bean Chantilly

### Caramelized Apple Cobbler

Served A La Mode

*June Hill's*  
TABLE

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**RESTAURANT WEEK DINNER • \$29.95**