



## Seasonal Lunch Menu

### Appetizers

WINTER SQUASH & ROASTED

PEAR SOUP | 8 |

ARANCINI AND TOMATO SUGO

| 8 |

SHRIMP ARRABBIATA

Tomatoes, beans, basil, chilies | 12 |

MUSSELS FRA DIAVOLO | 10 |

FRIED CALAMARI

Peppers, tomato sauce | 10 |

MARGARITA PIZZA | 12 |

BURRATA

Apple, pickled beets | 10 |

MOZZARELLA EN CAROZZA

Fresh mozzarella, prosciutto | 8 |

### Salads

CAESAR SALAD

Traditional garnishes | 8 |

BABY KALE

Goat cheese, walnuts, pears, cranberries,  
poppy seed vinaigrette | 10 |

BABY GREENS

Bleu cheese, pickled fall squash, roasted  
peanut, charred onion vinaigrette | 10 |

**Add a protein to any salad**

**Chicken | 6 |**

**Shrimp | 10 |**

**Arctic Char | 12 |**

### Entrees

DRY AGED SIRLOIN

Brussels, potatoes, red wine | 24 |

CAFE CHAMELEON BURGER

Bacon onion jam, aged cheddar and herbed  
fries | 15 |

Seared foie gras | + 15 |

GOFFLE FARMS CHICKEN

PARMIGIANA

(Vodka or Marinara Sauce) | 18 |

ARCTIC CHAR

Walnuts, greens, cider vinaigrette | 19 |

RAVIOLI

Short rib, black truffle | 18 |

GNOCCHI

Heirloom beans, mushrooms, pesto | 14 |

FETTUCCHINE

Pork belly, tomatoes, basil, chilies | 17 |

HALIBUT

Parsnips, young kale, crab butter | 21 |