TASTE OF UTC LUNCH MENU

FIRST COURSE Select one of the following

CUP OF SEASONAL SOUP

FIELD GREENS

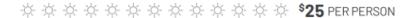
ROMAINE CAESAR

SECOND COURSE Select one of the following

WOOD-GRILLED DRY-RUBBED PORK CHOP*
SESAME-GRILLED SALMON SALAD*
WOOD-GRILLED SHRIMP AND GRITS

THIRD COURSE

MINI INDULGENCE DESSERT



WINES AND COCKTAILS

Enhance your experience with these wines that pair perfectly with our menu.

| SPARKLING | 5 oz | | bottle |
|---|------|------|--------|
| Riondo 'Spumante', Prosecco, Veneto, Italy NV | 9 | - | 45 |
| Jansz, Brut Rosé, Tasmania, Australia NV | 12 | - | 60 |
| WHITE | 6 oz | 9 oz | bottle |
| Spy Valley, Sauvignon Blanc, Marlborough, New Zealand '21 | 13 | 19 | 52 |
| La Crema, Chardonnay, Monterey '20 | 13 | 19 | 52 |
| RED | | | |
| Tilia, Malbec, Mendoza, Argentina '19/'20 | 8.5 | 13 | 34 |
| Lake Sonoma, Cabernet Sauvignon, Alexander Valley '19 | 14.5 | 22 | 58 |

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

^{*}CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ROBER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY, 2,000 CALORIES A DAY IS USED FOR BENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.