



HURLEY'S
RESTAURANT



6518 WASHINGTON ST.
707 ~ 944 ~ 2345

FRIDAY, JULY 30, 2010

NO CORKAGE FEE!

VINTNER'S TWO COURSE LUNCH \$18

~ COURSE ONE ~

SALMON, LEEK & CORN CHOWDER

CHIPOTLE CHILI CREAM

ROASTED BABY BEET SALAD

*GREEN BEANS, FRISÉE, ORANGE SEGMENTS, TOMATOES,
PECANS & GOAT CHEESE WITH A CITRUS VINAIGRETTE*

~ COURSE TWO ~

ALASKAN HALIBUT FISH & CHIPS

*HERBED FRENCH FRIES & CARAWAY PEANUT COLESLAW
WITH A HOUSE MADE TARTER SAUCE*

PANCETTA WRAPPED PORK TENDERLOIN

*SWEET POTATO PUREE & SAUTÉED SPINACH
WITH A WHOLE GRAIN MUSTARD SAUCE*

TODAY'S LUNCH HIGHLIGHTS

SALMON, LEEK & CORN CHOWDER

CHIPOTLE CHILI CREAM 8

OLIVE OIL POACHED TUNA NICOISE SALAD

*TOMATOES, OLIVES, SLICED EGG, BASIL,
SWEET PEPPERS & PURPLE PERUVIAN POTATO 15*

GRILLED BLACK ANGUS BURGER

*VERMONT CHEDDAR, FRENCH FRIES 12
ADD BLUE CHEESE CRUMBLES & BACON 14*

**GRIDDLED FRESH MOZZARELLA
ON SWEET ITALIAN BÂTARDE**

*SUN DRIED TOMATO, OLIVE TAPENADE & SEA SALT
WITH A MEDITERRANEAN ORZO PASTA SALAD 12*

**OLIVE OIL POACHED TUNA SANDWICH
(PAN BAGNAT)**

*BASIL, TOMATO, OLIVES, SLICED EGG & SWEET
PEPPERS WITH BABY GREENS & FRENCH FRIES 15*

ADD A GLASS OF HURLEY'S CHARDONNAY OR CABERNET SAUVIGNON FOR \$6