

CHAR COAL

JUST APETITE

CHOOSE ANY ONE

ANGUS BEEF TARTARE

Black angus tenderloin, yuzu lime aioli, Lavash

BEET AND TOMATO SALAD

Beet root Braised in Orange stew, Assorted Tomato, Micro greens, French mustard dressing

MISO MARINATED BARBARY DUCK TATAKI

Clove smoked Duck breast, red cabbage sauerkraut, sakura mix

CRISP PORK BELLY

Cabbage Kimchi, Spinach, Hot garlic sauce

KEBAB PLATTER

Assorted meat kebabs with mint chutney

PEANUT LETTUCE WRAPS

Crisp noodles and our signature satay peanut sauce, Sautéed vegetables, Chicken

CHEVRE SALAD

Romaine lettuce, spinach, creamy goat cheese, Berries, candied pecans, honey sesame dressing

SIZZLING ENTREES

CHOOSE ANY ONE

FILET MIGNON

8 oz, Black Angus tenderloin grilled to choose with sautéed wild mushrooms, pumpkin Mash

TOP SIRLOIN

8 oz Black Angus steak, green beans, spiced marcona almonds, brown butter, loaded twice baked potato, sour cream, bacon, cheddar

RIB EYE

10oz. Ribeye steak, vegetables tossed in olive oil, sautéed mushrooms, pom wafers

CHAR-GRILLED CORN-FED CHICKEN

Corn-fed chicken breast, Brussel petals, Caramelized Onions, Balsamic reduction & Potato Puree, Chives

SAUCES (any one)

Bearnaise • Red Wine Reduction • Peppercorn • Blue Cheese Crust

BOURBON BABY BACK RIBS

10 oz. Jerk marinated pork ribs, smoked bourbon coffee glaze

HERB PESTO CRUSTED LAMB

Grilled butternut squash, broccolini rabe, cumin scented sweet potato, shallot jus

AUBERGINE, TOMATO AND CHICKPEA BAKE

Trio of Vegetable, warm homemade pita Bread

STUFFED ZUCCHINI

Forest Mushroom, Spinach and Mozzarella, Panada Sauce, Tomato Puree, Parmesan Cheese, Garlic Crostini

SWEET MEMORIES

CHOOSE ANY ONE

Stewed Apricot Crème Brûlée, Cardamom Dust, Saffron Cremeux

Pecan Nut Fudge Brownie- Vanilla Ice Cream

Cinnamon Apple Strudel, Star Anise, Vanilla Whipped Cream 

 = VEGETARIAN  = PORK