

APPETIZERS

SMOKED BRISKET SMOTHERED FRIES — \$24
Pulled Brisket over Fries topped with Chipotle Cream & Jalapenos

MOCK "CRAB" CAKES — \$15
Served with Jicama Slaw and Zatar Aioli

BUTTERNUT SQUASH HUMMUS — \$15
With Roasted Baby Carrots and Pita Chips

CHIMICHURRI STEAK FLATBREAD — \$23
Grilled Flatbread topped with Olive Tapenade, Garlic Confit, Blistered Cherry Tomato, Mesclun Greens, and Marinated Grilled Chimichurri Steak

PULLED BARBECUE BEEF EGGROLLS — \$19
Served with House Sweet Chili Sauce

BEEF CARPACCIO — \$17
Baby Arugula, Caramelized Onions and Honey Balsamic Reduction

SOUP DU JOUR — \$8.50

SUSHI BAR

SALMON POKE BOWL
Raw Salmon, Sushi Rice, Cucumber, Carrot, Scallions, Avocado, Red Cabbage, Jalapeno and Honey-Sesame Dressing
(Brown Rice extra \$2)
~ \$16.95 ~

DRAGON ROLL — \$14
Spicy Tuna with Avocado

VOLCANO EXPLOSION
Cooked Tuna, Salmon and Cucumber Roll with Sweet & Spicy Sauce
~ \$14 ~

TECHNICOLOR DREAM ROLL — \$17
California Roll topped with Tuna and Salmon

HEATWAVE ROLL — \$14
Cooked Teriyaki Salmon, Avocado, Cucumber and Volcano Sauce

KETO AHI POKE BOWL
Seared Ahi, Carrots, Avocado, Julienne Nori on a bed of Cucumber Noodles with Sesame Seed and Ginger-lime Vinaigrette
~ \$17.95 ~

SMOKED SALMON & SWEET POTATO POKE BOWL
Diced Smoked Salmon, Roasted Sweet Potato, White Sushi Rice, Edamame, Scallions, Avocado, Julienne Nori, Wasabi Vinaigrette
~ \$16.95 ~

TSUNAMI ROLL — \$14
Tuna and Salmon Atop Salmon Avocado Roll with Teriyaki and Spicy Mayo

RAINBOW ROLL — \$15
Tuna, Yellowtail and Salmon

SANDWICHES

Served with Hand Cut French Fries or a Petite House Salad

PULLED BRISKET SANDWICH — \$28

Served on Rosemary Ciabatta with Texas BBQ Sauce, Carolina Mustard Sauce, and Onion Balsamic Jam

GRILLED STEAK SANDWICH — \$28

Served on Rosemary Ciabatta with Pesto Aioli, Baby Spinach, Tomato, Grilled Mushrooms and Crispy Onion

PAN SEARED HOUSEMADE 8 OZ LAMBURGER — \$23

Served on a Ciabatta Roll with Mixed Greens, Sliced Tomato and Roasted Garlic Aioli

GRILLED 8 OZ HOUSE CHUCK BURGER — \$20

Served on a Ciabatta Roll with Garlic Aioli, Mixed Greens, Tomato and Crispy Onions

GRILLED CHICKEN SANDWICH — \$19

On Multigrain Ciabatta with Pesto Aioli, Mixed Greens and Tomato

ENTRÉE SALADS

Add Chicken \$8, Steak \$15, Salmon \$12, Ahi Tuna \$15

CHILI LIME SEARED AHI TUNA — \$27

Baby Spinach, Carrot, Red Onion, Red Pepper, Baby Heirloom Tomato, Fried Wontons, Sesame Vinaigrette

BLACKENED STEAK AND GRILLED MUSHROOM SALAD — \$32

With Mixed Greens, Arugula, Caramelized Onion, Roasted Garlic Aioli & Red Wine Sauce

RIESLING POACHED PEAR SALAD — \$24

Baby Kale, Red Onion, Toasted Pecans, Jicama, Raisins, Cider Pear Vinaigrette

PEACE BOWL SALAD — \$24

Mixed Greens topped with Quinoa, Roasted Butternut, Spiced Chickpeas, Cucumber, Avocado, Pickled Red Onion, Sesame Seeds and a Honey-mint Dressing

ROASTED BEET SALAD — \$24

Roasted Beet Medallions, Mixed Greens, Apple, Roasted Fennel, Pistachio, Balsamic Honey Reduction, Roasted Shallot Vinaigrette

ENTRÉES

HOUSE FISH OF THE DAY — MARKET

Served with Seasonal Vegetable Pairings

SPLIT TOURNADO STEAK N' EGGS — \$55

*Split Grilled 10 oz Tournado served over Coconut Curry Grits topped with Onion Jam,
Over Easy Eggs, Red Wine Sauce, Honey Balsamic Reduction*

JUMBO BONE IN 19 OZ RIB EYE — \$65

*Wild Mushroom & Lamb Bacon Hash, Sautéed Broccolini, Crispy Onions and Red Wine
Sauce*

CORNISH HEN WITH DUMPLINGS — \$38

Roasted with Garlic & Cilantro, and served in a House Chicken Broth

PERI-PERI GRILLED CHICKEN KEBABS — \$36

Over West African Jollof Rice with Tomato Chutney and Warm Pita Bread

BRAISED BEEF SHORT RIBS — \$55

With Moroccan Black Eyed Peas in Red Sauce and Sautéed Baby Carrots

BONELESS GRILLED RIB EYE STEAK

12 oz - \$32, 16 oz (1 lb) - \$40

~ Served with Choice of Mushroom, Peppercorn or House BBQ Sauce ~

LONG STEAK — \$46

*12 oz Steak prepared with Guests Choice of Garlic and Fresh Herb Marinade,
Honey-Chipotle Marinade, Coffee Rub, or Encrusted with a Roasted Garlic Puree*

CHILI RUBBED OR AU POIVRE TOURNADO WITH PEPPERCORN SAUCE

12 oz - \$39, 16 oz (1 lb) - \$49

~ (Lean Cut, Spicy — Peppercorn Encrusted) ~

GRILLED HONEY CHIPOTLE MARINATED RIB EYE STEAK

12 oz - 32, 16 oz (1 lb) - 40

DELMONICO BONELESS STEAK — \$28

An 8 oz Steak served with French Fries and a Petite House Salad

PRE-FIXE MENU OPTION 1 — \$60

*Soup or Mesclun Salad, Vegan Option or Chicken, or 12 oz Ribeye served with one Side,
and a Dessert of your Choice*

PRE-FIXE MENU OPTION 2 — \$71

*Appetizer, Vegan Option or Chicken, or 12 oz Ribeye served with one Side, and a Dessert of
your Choice*

VEGETARIAN ENTRÉES

VEGAN QUINOA AND BLACK BEAN BURGER — \$17

On a Portobello Mushroom with Mixed Greens, Tomato and Pesto Aioli

TANZANIAN CURRIED CHICKPEA STEW — \$24

With Chopped Tomatoes, Baby Kale, Tahini, and Served over Quinoa

SIDES

Sautéed Broccoli - \$8

Garlic Mashed Potatoes - \$5.50

Garlic Sautéed French Beans - \$7

House Green Salad - \$6.50

Hand Cut Fries - \$5.50

Crispy Onion Haystack - \$7

West African Jollof Rice - \$8

Wild Roasted Mushrooms - \$9

Moroccan Black Eyed Peas in Red Sauce - \$8

SWEET ENDINGS

HOUSE-MADE BELGIAN WAFFLE — \$14

Topped with Ice Cream, Whipped Cream, Fresh Berries, Chocolate & Maple Syrup Drizzle

ZESTY LEMON TART — \$12

With Whipped Cream and Blueberry Coulis

RED WINE & CHOCOLATE SKILLET BROWNIE — \$15

Served with Fudge Sauce, a Scoop of Vanilla Ice Cream & Berries

FRESH APPLE CAST IRON SKILLET CAKE — \$14

Served with House-made Ice Cream and Pumpkin Drizzle

CREME BRULEE — \$13

A Silky, Gluten Free, "Can't Believe it's Pareve" Treat

DOUBLE CHOCOLATE CHIP MERINGUE COOKIES — \$10

Gluten Free and Sandwiched Around our House-made Ice Cream

SEASONAL FRESH FRUIT BOWL — \$10