

CHAR COAL

JUST APETITE

ANGUS BEEF TARTARE

Black Angus tenderloin, Yuzu lime aioli, lavash

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

Baby Gem, crisp noodles and our signature satay peanut sauce, grilled vegetables, Chicken or pulled pork

CHEVRE SALAD

Romaine lettuce, spinach, creamy goat cheese, fresh seasonal, berries and candied pecans with honey sesame dressing

TANDOORI CHAAT

Skewered fruit, vegetable cooked in traditional clay oven

BEEF AND TOMATO SALAD

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

SIZZLING ENTREES

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

Bearnaise • Red Wine Reduction • Peppercorn • Blue Cheese Crust • Natural Jus

BOURBON BABY BACK RIBS

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

PORK CHOP

Puy lentil, Hassel back potatoes, pan juices

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

SWEET MEMORIES

Stewed apricot Crème Brûlée, cardamom dust, saffron cremeux

Pecan nut fudge brownie- vanilla ice cream

Terrine of Callebaut dark, poached milk sponge

Cinnamon Apple Strudel, star anise, vanilla dollop 

 = VEGAN  = PORK