



STARTERS

Peri Peri Cauliflower

gf+vgno

golden fried cauliflower tossed in warm peri spices, served with lemon aioli

Roasted Beet Hummus

gfo+vgno

roasted beet hummus, watermelon radishes, sugar snap peas, cucumbers, crostini, feta, and za'atar seasoning

Arancini

veg

crispy arborio rice fritters with melted fontina, served with hearty marinara and sprinkled with parmesan

Golden Salmon Cakes

crisp pan seared salmon cakes made from scratch, served with our house dill tartar

Delmonico Steak Bites +5

gfo

tender bite sized steak with sauteed mushrooms in a creamy parmesan garlic sauce, served with toasted crostini

MAINS

Smash Burger`

gfo

two hand crafted & seasoned 3 oz patties grilled with caramelized onions, pickles, white American cheese, camper sauce, & crispy battered fries

Crunchy Chicken Sandwich

gfo

succulent chicken thigh, comeback sauce, pickles, lettuce, shaved white onion & crispy battered fries

Mushroom Cassoulet +2

veg+gfo

great northern, black & pinto beans, oyster and cremini mushrooms, garlic, shallot, thyme, breadcrumbs and spinach salad

Portobello & Ricotta Ravioli +3

veg

pillowy ravioli nestled in a silky béchamel with sautéed mushrooms, spinach and aged parmesan

Blackened Cod +10

gf

8 oz wild caught cod, blackened and seared, served with Mediterranean-style organic tomato rice, grilled asparagus, and finished with a rich lobster sauce

NY Strip Steak` +12

gf

14 oz 100% Angus beef seared medium rare, herbed compound butter, and fontina & cheddar s'mashed potatoes

DESSERTS

Cheesecake Bites

a trio of delicate, bite-sized cheesecakes; classic NY style, chocolate & strawberry swirl

Dubai Chocolate Torte +6

chocolate graham crust, luscious ganache, and a crunchy pistachio-kataifi layer come together under a final veil of velvety chocolate—salty, crunchy, and utterly decadent in every bite

COCKTAILS & BEVERAGES

