



3 COURSE MENU \$50

APPETIZERS

BEEF TARTARE

DIJON — CAPERS — PICKLES — TABASCO
ONIONS — CHIVES — OLIVE OIL

SALMON TARTARE

TRUFFLE AIOLI — TEMPURA — ONIONS
CHIVES — QUAIL EGG — TOBIKO

TUNA TARTARE +\$2

WASABI SOY — AVOCADO — WHITE SESAME
CHIVES — ONIONS — CRISPY TARO

SEARED BEEF CARPACCIO

CRISPY CAPERS — ARUGULA — YUZU TAHINI
DAIKON

SALMON CARPACCIO LEBANESE STYLE

SUMAC — LABNEH — MINT — TABBOULEH
OLIVE OIL

BONE MARROW +\$2

ROASTED ALMONDS — MUSTARD CAVIAR — OKA
CHIMICHURRI — GRILLED COUNTRY STYLE BREAD

GRILLED CALAMARI

WASABI MAYO — TOBIKO - ARUGULA

WEDGE SALAD

ICEBERG — CRISPY SHALLOTS — BACON
BLUE CHEESE AND DRESSING

KALE AND ROMAINE CAESAR STYLE

PANCETTA — CROUTONS — ALMONDS - PARMESAN

“ M ” SALAD

WATERCRESS — MESCLUN — RADISH
CUCUMBERS — PUMPKIN SEEDS — MAPLE DRESSING

DISHES

BEEF FLANK	8OZ	
FILET MIGNON	10OZ	+\$25
NY STRIP LOIN	16OZ	+\$25
RIB STEAK	16OZ	+\$25
DEL MONACO		

PORTUGUESE ROASTED HALF CHICKEN

ALL MEATS SERVED WITH FRIES

SEARED SALMON

GLAZED WITH MISO — GINGER — ASPARAGUS
WILD RICE — PARSNIP CRISPS

TUNA STEAK ZAAATAR

EGGPLANT CAVIAR — ROASTED SMALL POTATOES

CATCH OF THE DAY

CHEF'S SIDE ORDER

DESSERTS

BANANA AND CHOCOLATE

BREAD PUDDING

CARAMEL AND VANILLA ICE CREAM

STRAWBERRY CHEESECAKE

GRAHAM COOKIE WITH BERRY COULIS

