

# Food Menu

## **BEEF SLIDERS**

3 grilled 2oz beef sliders served on brioche buns with roast garlic aioli, caramelized onions, cheddar cheese, dill pickles and potato crisp.

## **LONDON CALLING**

Crispy battered New England Cod, served classically with thick cut steak fries, tartar sauce & lemon.

## **SALMON CAVIAR & TRUFFLES**

3 truffle scented potato croquettes topped with crème fraiche & Salmon Roe

## **STRIPLOIN 0x1**

Pepper crusted 8 ounce New York steak served with nori chimichurri.

## **RAW BEEF**

Three crispy batard crostads draped with delicate beef carpaccio and topped with a salad of arugula and bulls blood, thinly shaved onion and fried caper. Served with a horseradish cream.

## **TUNA BOUI**

Three ounces Spicy Tuna mix (chili oil, soy sauce, scallions, peanuts) hand-rolled in sesame-soy paper and stuffed with warm sushi rice, daikon radish sprouts, avocado, cucumber, and served with ponzu vinaigrette.

## **ANGRY INCH DOGS**

Two 2 oz. all Wagyu beef hot dogs grilled & served atop warm brioche buns, topped with sherry marinated peppers, caramelized onions and garnished with a side of pepperoncini

## **CAVIAR**

Choice of one ounce of Salmon Roe, Domestic Black or Osetra accompanied with classic condiments of sieved egg yolk, crème fraiche and brioche toast points.

## **CAPRESE CROSTAD**

Heirloom tomatoes sliced and dressed with extra virgin olive oil & balsamic topped with creamy buffalo mozzarella, pine nut pistou, and petite basil all sitting atop crispy batard crostad.

## **41/50 SHRIMP COCKTAIL**

Gently poached shrimp marinated in classic Central American Cocktail Sauce, comprised of tomato sauce, lime juice, cilantro, avocado, red onion, cucumber, and garnished crispy plantain chips.

## **CHINA GIRL CHICKEN SALAD**

A take on the classic California favorite, sliced chicken breast and a salad of savoy cabbage, shredded carrot, scallions, mandarin orange segments, & toasted almonds, tossed in a soy-ginger dressing, placed in a butter lettuce cup and topped with a crispy rice noodle.

# Food Menu

## **PIGS IN ZEN**

Four 1 ounce skewers of grilled pork belly glazed with sherry-maple-soy and topped with a slaw of sweet red bell peppers, carrot, scallions

## **RANDOM CHICKEN SATAY**

Four 1 ounce yakitori style jerk marinated chicken grilled and glazed with chipotle honey and topped with cilantro

## **CAULIFLOWER**

Sauteed cauliflower in brown butter with chopped parsley, almonds and fresh lemon juice. Served with a brown butter aioli.

## **DILL'N CHIPS**

House-made daily, crisp potato chips are tossed with freshly chopped dill and served with a piquant malt vinegar aioli.

## **FRENCH FRIES**

Classic crispy french fries tossed in fresh herbs & served with a side of ketchup

## **CRISPY ONION RINGS**

Classic crispy battered onion rings served with a side of house made ranch and ketchup

## **PINA COLADA CHEESECAKE**

Crème fraiche cheesecake with a graham cracker crust and rum flamed pineapple. Accompanied with coconut milk foam and topped with coconut chips

## **ROCK OPERA CAKE**

Layers of chocolate cake and coffee mousse topped with a dark chocolate ganache and streaked with white chocolate. Accompanied with espresso crème anglaise and shaved bittersweet chocolate.

## **STICKY FINGERS COOKIES & CREAM**

Three cookie sandwiches dipped in chocolate ganache, chocolate cookie with coffee ice cream, brown sugar cookie with strawberry ice cream and pistachio cookie with pistachio ice cream. Accompanied with chantilly for dipping