

APPETIZERS

SALMON TARTARE *

lemon oil, avocado,
cream cheese &
soy sauce, hand cut chips
\$22

BEEF SLIDERS

*please allow 30min for
perfect preparation*
grilled (well done), cheddar
cheese, tomato, remoulade
sauce on brioche, with a choice
of fries
\$18

SALT & PEPPER SHRIMP

crispy fried, with a lemon
dipping sauce
\$18

BUFFALO CAULIFLOWER

crispy fried, buffalo sauce,
creamy blue cheese fondue
\$18

ENTREES

CHICKEN TENDERS

crispy fried, ranch,
with a choice of 1 side
\$22

FILET MIGNON *

10oz, grilled, pepper sauce,
with a choice of 1 side
\$48

SALMON

8oz, grilled (well done), lemon,
butter, with a choice of 1 side
\$32

BALSAMIC KALE SALAD

sunflower seeds, avocado,
tomatoes, with a creamy
balsamic dressing

ADD PROTEIN

sliced chicken tender \$9
crispy fried shrimp \$9
4oz grilled salmon \$12
\$18

* consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness

SIDES

FRENCH FRIES

add truffle \$8
\$10

SWEET POTATO FRIES

add truffle \$8
\$10

MIXED VEGETABLES

stir-fried
\$10

BALSAMIC KALE SALAD

-small portion-
sunflower seeds, avocado,
tomatoes, with a creamy
balsamic dressing
\$10

FLATBREADS

MARGHARITA

marinara, mozzarella,
tomatoes, basil
\$18

VEGAN MARGHARITA

vegan crust topped with
marinara, vegan cheese,
tomatoes, herbs
\$24

PIZZA BIANCO WITH TRUFFLE

mozzarella, gruyere, truffle oil
and black truffle shavings
\$28

SPECIALS

CELEBRATION CAKE

ask for available flavors
(comes with a show)
\$40