

Menu

SOUPS

Chicken Chowder

Soup of The day

APPETIZERS

Shaved Pickled Beef Tongue

Toasted Pistachio, Pickle & Horseradish Cream

Crispy Beef

Wonton Crisps, Sweet Asian Sauce, Toasted Sesame

Succulent Lamb Tagine

Served With Hummus & Toasted Almonds

Crispy Sweetbreads

Over Risotto & Red Wine Reduction

Slow Roasted Veal Roulade

Served Over Quinoa Pilaf & Chimichurri

Limited:
Pan Seared Baby Lamb Chops

Served Over Wild Mushroom Israeli Couscous, Persillade

Baby Back Ribs

Homemade Bourbon Barbecue

HORS D'OEUVRES

Pulled Beef Sliders

Pretzel Bun, Onion Frizzle

Creamy Chicken Gizzards

Served With Malawach

Short Ribs Arancini

Pico de Gallo, Frijoles served with chipotle aioli

Prime Rib Taco

Crispy Corn Tortillas, Pico de Gallo, avocado sauce

SALADS

Ahi Tuna Poke Bowl

Sushi-Grade Tuna, Cucumber, Avocado, Pineapple,
Brown Rice, Asian Radish, & Sesame Dressing.

Raw or Pan-Seared

Prime Steak Poke Bowl

Cubed Prime Rib Roast, Cucumber, Avocado,
Pineapple, Brown Rice, Asian Radish, & Sesame Dressing

Greek Salad

Mesclun, Heirloom Cherry Tomatoes, Kalamata
Olives, Cucumber, Roasted Red Pepper, Red Onions,
Garbanzo Fritters, & Balsamic Dressing

House Salad

Mesclun, Heirloom Cherry Tomatoes, Cucumber,
Red Onion, & Balsamic Vinaigrette

FROM THE GRILL

USDA Prime Dry Aged Cowboy Steak

for one | for two

USDA Prime Dry Aged Tomahawk Steak

for one | for two

Grilled Fourteen Oz Argentinian Rib-Eye

Chateaubriand Prime Steak

MAIN COURSES

Limited:

Peppercrusted Rib Eye

Slow Roasted Sixteen oz Dry Aged
Boneless Prime Rib Eye

Rack Of Baby Ribs

Honey Glazed & Pistachio Crusted

Slow Braised Cheek Meat

Succulent Cheek Meat Served With Gravy

Pan Seared Chilean Sea Bass

Served With Tomato Tarragon Sauce

Skillet Braised Short Rib

In Port Wine Sauce

Pan Roasted Boneless Baby Chicken

Mixed Spice Marinade

SIGNATURE SIDES

Sautéed Exotic
Mushrooms

Sautéed Haricot
Vert

Signature Truffle
French Fries

Grilled White
Asparagus

Red Smashed Potatoes

Sautéed Broccoli

Belgium Fries

Crispy Zucchini

Signature Sauces

Choice of: Brandy Pepper Sauce - Red Wine & Shallot - Bourbon BBQ
- Prime Beef Gravy - Horseradish Cream

Executive Chef: Hicham Khiri

*No substitution *Gratuity will be added. *Consuming raw or undercooked meats or poultry may increase your risk of foodborne illness. We cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, or wheat allergies. Please inform your server of any food allergies or dietary restrictions in your party. * We take no responsibility on Well done.



RED WINE

Herzog Lineage Pinot Noir

Baron Rothschild Haut-Medoc

Or Haganuz Marom Cabernet

Herzog Alexander Valley

Hevron Heights Isaac's Ram

Shiloh Secret Reserve

Mony Supreme Tale of Power

Herzog Napa Valley Special Reserve
159 - glass 34

Five Stones Nobility Red blend

The Cave

Special Edition Rutherford

Mony Via Red Blend

Makhpelah Red Blend

Limited Edition Chalk Hill

Hevron Heights Armageddon

Special Reserve Generation VIII



CHAMPAGNE
& WHITE WINE

Bartenura Moscato D’asti
Large - Small

Bartenura Moscato Rose
Large - Small

Bartenura Prosecco

Goosebay Sauvignon Blanc

Hagafen Chardonnay

**Brut Nature
Champagne Drappier**



SPIRITS

BOURBON

Bulleit

single shot | double shot

1792

single shot | double shot

Basil Hayden

single shot | double shot

Willett

single shot | double shot

Eagle Rare

single shot | double shot

SCOTCH

Black Label

single shot | double shot

Glenlivet Caribbean

single shot | double shot

Tomintoul 12/14

single shot | double shot

Glenfiddich 14

single shot | double shot

Blue Label

single shot | double shot

Royal Salute

single shot | double shot

TEQUILA

1800 Cristalino

single shot | double shot

Don Julio 1942

single shot | double shot

Clase Azul

single shot | double shot



COCKTAILS

Peppercrust Smoked Sour

Bourbon, Lemon & Bitters

Old-Fashioned

Bourbon, Amaro & Lemon Peel

Spicy Margarita

Tequila, Jalapeno, Orange Liqueur & Citrus

Rose Margarita

Tequila, Lime, Agave, Liqueur

Grapefruit Margarita

Tequila, Triple sec.

Pomegranate Martini

Vodka, Pomegranate, Lemon & Lime

Blood Orange Mezcal

Tequila, Blood orange, Lime,

Mojito

Ginger beer, Mint, Lemon

Moscow Mule

Ginger beer, Vodka, Lime, Mint

Caribbean Rum Punch

Pineapple, Pomegranate, Lime, Grenadine, Rum

Scotch Lemonade

Fresh Lemonade, Scotch

Strawberry Daiquiri

Strawberry, Lemon, Rum

Pina-Colada Daiquiri

Coconut, Pineapple, Lime, Rum

Passion Fruit Daiquiri

Passion, Lime, Rum



BEERS

Samuel Adams
Boston Lager

Corona Extra

Yuengling Lager

Stella Artois

Miller Lite

Heineken Original

Coors Banquet



BEVERAGES

Virgin Cocktail

Panna Spring Water

Panna Sparkling Water

Coke / Diet Coke / Coke Zero

Snapple / Diet Snapple
(Lemon / Peach / Mango Madness)

Sprite Soda

Coffee
(Decaf / Regular)

Hot Tea
(Choice of flavors)

desserts

Molten Chocolate Cake

À La Mode Served with Vanilla Ice Cream

Paris-Brest, Pistachio Chantilly Cream

With Caramel & Chocolate Sauce

Coconut Panna Cotta

Passion Fruit and Raspberry Coulis

Chef's Homemade Ice Cream

Vanilla, Chocolate, Pistachio.
w/ Nougatine & Chocolate Syrup

Frozen Sorbet Trio

Strawberry, Coconut, Mango

Signature Dessert Platter

• Suitable for Birthdays & Special Occasions •

Reg. Platter | Super Platter

After Dinner Drinks:

Coffee (Decaf/Regular) **Hot Tea** (Choice of flavors)