Soups & Greens

Caramelized Brussel Sprouts
Baby arugula, sautéed oyster mushrooms and sage oil 6.99

Roasted Warm Purple Potato Salad
Belgian endive, crispy tofu, no oil candied walnut vinaigrette 6.99

Vietnamese Ramen Noodle Soup
Pork belly, chicken and baby bok choy 4.99

Roasted Eggplant Bisque
Spiced chickpeas and vegan sour cream 4.99

Shared Plates

Olive Oil Tasting
Trilogy of Estate Extra Virgin Olive Oils, from Italy and France. Served with warm bread 4.99

Roi: One of the best from Ligurian, Alzari: Classic niçoise oil from the Côte d’Azur, Maussane: old-fashioned Provençal fruité noir, or “black fruity”

Greek Soufflé
Spinach with walnuts, dill, onions and feta cheese are folded into a fluffy soufflé 5.99

Smoked Chicken Spaghettini and Crispy Pork Belly
Blackberry gastrique 5.99

The Rock
Thinly sliced beef* with a soy, garlic, and ginger sauce, grilled tableside on a hot stone 6.00

Mock Eel
Our house specialty of uniquely cut crispy shiitake mushrooms, sweet ginger and garlic soy sauce 6.99

Roasted Medley of Radishes
Vegan feta cheese and citrus aioli 4.99

Hi-Ya-Yakko
Ice chilled house-made tofu, wakame salad with daikon radish, grated ginger, wasabi and marinated cucumbers on a Himalayan salt plate. Served vegan or with dried tuna 6.99

Large Plates

Bacon Steak
Char-grilled barrel cut strip steak* bacon wrapped and bacon basted. Bed of mushroom duxelle-mashed potatoes, balsamic vinegar onion jus and roasted cipoloni onions 28.99

Ishi Yaki Buri Bop
Stone bowl grilled tofu, Japanese sticky rice, grilled portabella mushrooms, stir-fried vegetables, and wakame seaweed salad and mango yolk sphere 19.99

Grilled American Lamb Coppa
Pickled fennel, grilled artichokes, golden raisins, roasted garlic cloves and balsamic glazed red onions, port wine jus and puffed potatoes 26.99

Barbequed Chicken Breast
Pan fried noodles, Chinese lap chong sausage and baby bok choy 22.99

Viletto Tonnato
Tender veal filet* topped with crispy feal sweet breads. Served on a bed of wilted spinach, root vegetable puree with a lemon, tuna, caper aioli 26.99

Irish Corned Pork Chop
Double cut pork chop house-cured and char-grilled. Served with Irish braised cabbage and golden fondant potatoes 24.99

Damn Yankees Pot Roast
Six hour braised chuck roast with red wine, tomato, mushroom and garlic herb sauce. Served with garlic mashed potatoes and butter glazed carrots 24.99

Desserts will be presented at your table.

*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.