

# Appetizers

<b>House Chicken Soup</b> .....	8
<i>&gt; Chicken soup slowly cooked with seasonal vegetables and rice</i>	
<b>Spinach and Green Vegetable Salad</b> .....	8
<i>&gt; Baby flat leaf spinach mix with red onions, mushrooms, asparagus tips and snow peas served with a house dressing</i>	
<b>Roasted Beet Salad</b> .....	8
<i>&gt; Diced roasted beets with mesclun greens, walnut crumbs and balsamic vinaigrette</i>	
<b>Talia's Garden Greens</b> .....	8
<i>&gt; Assortment of vegetables and tossed greens served with chef's dressing</i>	
<b>Mushroom Ragout</b> .....	10
<i>&gt; A ragout consisting of wild mushrooms, caramelized shallots, rosemary and veal-demi glace served with grilled house bread</i>	
<b>Hickory Grilled Salmon Salad</b> .....	12
<i>&gt; Salad comprised of salmon grilled over hickory and tossed with cucumbers, tomatoes, hearts of palm and avocado</i>	
<b>Thai Beef Salad</b> .....	15
<i>&gt; Grilled sliced steak marinated in soy sauce, lemon grass, infused tossed with mixed greens, cucumbers, red and green chilli peppers and red onions</i>	
<b>Hazelnut Crusted Sweetbreads</b> .....	16
<i>&gt; Seared veal sweetbread brushed with dijon mustard, served over sautéed spinach</i>	

# Sushi

<b>Sushi Roll (6 pieces) or Hand Roll (1 piece)</b>	<b>Special Rolls (8 pieces)</b>
<b>Vegetable</b> .....	<b>Dragon Roll</b> .....
<i>&gt; Cucumber, avocado, asparagus, radish</i>	<i>&gt; Inside surimi and cucumber, outside avocado and masago, served with spicy sauce on the plate</i>
<b>Fish</b> .....	<b>Alaska Dragon Roll</b> .....
<i>&gt; California (surimi and avocado), salmon, tuna, yellow tail</i>	<i>&gt; Inside cucumber, outside salmon and avocado, served with spicy sauce no the plate</i>
<b>Spicy Fish</b> .....	<b>Red Dragon Roll</b> .....
<i>&gt; Spicy salmon, spicy tuna, spicy yellow tail</i>	<i>&gt; Inside asparagus, outside tuna and avocado, served with spicy sauce no the plate</i>
<b>Sushi Nigiri (2 pieces)</b> .....	
<i>&gt; Salmon, tuna, yellow tail, masago/orenji</i>	

# Entrées

<b>Chicken Fingers</b> .....	15
› Breaded chicken fingers served with honey mustard sauce, french fries and mesclun salad	
<b>Vegetable Platter</b> .....	16
› Israeli couscous and sautéed vegetables served with house tomato sauce	
<b>Penne Pomodoro</b> .....	16
› Penne pasta served with house tomato sauce	
<b>Salmon Cakes</b> .....	19
› Three herb encrusted salmon cakes served with seasoned Israeli couscous and mesclun salad	
<b>Chicken Ragout</b> .....	20
› Slow cooked chicken with vegetables and herbs wrapped in phyllo dough, topped with mesclun salad	
<b>Stuffed Chicken Breast</b> .....	23
› Roasted breast of chicken stuffed with wild mushrooms, spinach and herbs served with mashed potatoes and mesclun salad	
<b>Roasted Grilled Salmon</b> .....	23
› Grilled fresh Atlantic salmon served with lemon basmati rice, curry sauce and mesclun salad	
<b>St. Peter- Tilapia, Spiced and Pan Fried</b> .....	23
› Served over a bed of sautéed vegetables, tomatoes and lemon white wine caper sauce	
<b>Pan Seared Red Snapper</b> .....	24
› Served over a shaved fennel salad with a citrus and shallots vinaigrette, cherry tomatoes and orange segments	

Gratitude of 18% will be added to a table of six or more

# Meats

*All meats served are dry aged on premises. All items are served with french fries and mesclun salad*

<i>Hamburger (12 oz.)</i> .....	15
<i>Shoulder (9 oz.)</i> .....	24
<i>Ribeye (12 oz.)</i> .....	30
<i>Filet (14 oz.)</i> .....	35
<i>Bison, a/k/a Buffalo (12 oz.)</i> .....	36
<i>&gt; Subject to market availability</i>	
<i>Veal Chop (14 oz.)</i> .....	38
<i>Ribeye (16 oz.)</i> .....	38
<i>Butcher's Cut</i> .....	40
<i>&gt; Subject to market availability</i>	
<i>Lamb Chops (half rack)</i> .....	45
<i>Prime Rib for Two (30 oz.)</i> .....	60

# Sides

<i>Sautéed Onions</i> .....	5
<i>Mashed Potatoes</i> .....	6
<i>French Fries</i> .....	6
<i>Spinach (sautéed or steamed)</i> .....	6
<i>Sautéed Mushrooms</i> .....	6
<i>Breaded Onions Rings</i> .....	8

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# Desserts

<b>Tiramisu</b> .....	7
› <i>Vanilla cake filled with espresso mousse</i>	
<b>Chocolate Raspberry Prada</b> .....	7
› <i>Truffle cake filled with raspberry mousse</i>	
<b>Chocolate Dome</b> .....	8
› <i>Chocolate cake with a dark chocolate coating filled with vanilla mousse</i>	
<b>Chocolate Mousse</b> .....	8
› <i>Topped with whipped cream</i>	
<b>Crème Brulee</b> .....	9
› <i>Baked vanilla custard topped with caramelized sugar</i>	
<b>Chocolate Banana Tarte</b> .....	9
› <i>Classic French puffed pastry topped with bananas, chocolate ganache and whipped cream</i>	
<b>Apple Tarte</b> .....	9
› <i>Classic French puffed pastry topped with honey baked cinnamon red delicious apples, served warm with chocolate ice cream</i>	
<b>Chocolate Soufflé</b> .....	10
› <i>Served with vanilla ice cream</i>	

# Hot Beverages

<b>Coffee</b> .....	3
› <i>Regular or decaf</i>	
<b>Tea</b> .....	3
› <i>Regular, English breakfast, earl gray</i>	
<b>Herbal Tea</b> .....	3
› <i>Green tea, chamomile, peppermint</i>	
<b>Espresso</b> .....	3
› <i>Regular or decaf</i>	
<b>Cappuccino</b> .....	4
› <i>Regular or decaf</i>	

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