

3 Course Dinner
Choose 1 Each Per Course

\$37 per Person
Plus, Tax & Gratuity



Starters

Grilled Southwest Caesar Salad (GF)

Wood Fired Grilled Romaine - Manchego
Cheese - Cornbread Croutons
Served with Chipotle Caesar Dressing

Risotto Balls (GF)

Flash Fried - Wild Mushroom Risotto
Balls - Truffle Cream Sauce

Lamb Kebobs (GF)

Wood Fired Lamb Kabob - Lemon
Parsley Pesto - Micro Greens

Wood Fired Hummus (GF)

Chickpea Hummus - Olive Tapenade
Served with House Potato Chips

House Made Desserts

Chocolate Caramel Pot de Crème (GF)

Dark Chocolate and Caramel Custard

Fig & Pistachio Bread Pudding (GF)

Honey Drizzle

Red Velvet Cheesecake (GF)

Crumbled Macadamia Nuts

Mains

Shawarma Bowl (GF)

Jasmine Rice - Fried Cauliflower - Tomato -
Cucumber - Fried Chickpeas - Green Tahini
Sauce
Add a Protein

Hot Honey Chicken Pizza (GF Available)

Oil & Garlic Base - San Marzano Tomatoes -
Fresh Mozzarella - Wood Fired Chicken - Flaked
Parmesan - Fresh Arugula - Hot Honey Drizzle

Singapore Street Noodles (GF)

Rice Noodles - Coconut Curry Broth - Julienned
Root Vegetables - Fresh Herbs
Add a Protein

Swordfish (GF) +\$10

Pan Seared Swordfish - Charred Pineapple &
Cherry Tomato Salsa
Served with Starch & Seasonal Vegetable

Berkshire Pork Chop (GF) +\$10

Wood Fired Chop - Cowboy Butter - Crispy
Onion Straws
Served with Starch & Seasonal Vegetable

