



HERB  
ROASTED  
PRIME RIB



# BURSTING RED BLISS BAKED POTATOES

*bacon, cheddar, tomatoes,  
roasted garlic, sour cream*

GLUTEN FREE

A decorative blue floral illustration is positioned on the right side of the page, featuring a branch with several small, round flowers and leaves. The illustration is rendered in a light blue color and is partially cut off by the right edge of the page.



HORSERADISH  
CREAM SAUCE



AU JUS




CHIMICHURRI



# CHOPPED STEAKHOUSE SALAD

*cucumbers, red onion, cherry tomatoes,  
peppers, garbanzo beans, croutons,  
balsamic vinaigrette*





GORGONZOLA  
CHEESE



BALSAMIC  
VINAIGRETTE



CLASSIC  
CREAMED  
SPINACH

*parmesan, nutmeg*



PARKER  
HOUSE  
ROLLS





# BRIOCHE ROLLS

# MISO AND ORANGE SEA BASS

*baby bok choy, baby corn, ginger and  
cilantro rice cake fritter,  
yuzu caramel sauce, rice noodles*

# SESAME VEGETABLES

*bell peppers, snow peas,  
water chestnuts,  
brown beech mushrooms, carrots,  
ginger sesame vinaigrette*

VEGAN

STEAMED  
VEGETABLE  
DUMPLINGS

VEGAN

MANGO  
CHUTNEY

*WASABI*  
*PONZU*

RED CURRY  
COCONUT



STEAMED  
PORK  
DUMPLINGS

# THAI STIR FRIED RICE

*pineapple, wasabi peas, shiitake  
mushrooms, cilantro*

GLUTEN FREE  
AND VEGAN

# ASIAN CRISPS

*curried plantains,  
nori rice crackers,  
prawn chips*



CURRIED  
PLANTAINS

# NORI RICE CRACKERS

# PRAWN CHIPS



AMISH  
CHICKEN  
*with* STONE  
GROUND  
POLENTA



*creamy caramelized onion polenta,  
sun-dried tomatoes,  
creamy basil sauce*

# MUSHROOM RAVIOLI

*cream sauce*



# SHORT RIB RAGOUT

*pappardelle pasta, braised short rib,  
roma tomatoes, capers, arugula pesto*





# BALSAMIC ROASTED

## MEDITERRANEAN VEGETABLES

*zucchini, yellow squash, eggplant,  
baby bell peppers*

GLUTEN FREE  
AND VEGAN





# GARLIC BREAD

*French Baguette,  
sweet butter, fresh garlic*

