

OPENERS

LATKES

mini potato pancakes with bourbon-apple butter and sour cream 15

SHRIMP COCKTAIL

five jumbo shrimp with cocktail sauce 22

CHICKEN WINGS

buffalo pomegranate, ginger citrus or four chile with ranch or bleu cheese 16

PIGS IN A BLANKET

mini hot dogs served with mustard 16

CHIPS & GUACAMOLE

w/ pico de gallo 16

CHILI CON CARNE

with beans, sour cream, cheddar, served with tortilla chips 15

NACHOS

homemade three-cheese sauce, black beans, pico de gallo, crema 17
add guacamole 7
add chicken 8

SPICY LAMB SLIDERS

(3 per order)

greek-style with tzatziki & cucumbers 23

ENSEMBLE

CAESAR SALAD

romaine, shaved parmesan, herb-garlic croutons, & caesar dressing 15

SALAD ADD-ONS:

grilled chicken	8
jumbo shrimp	8
salmon (4oz)	16
ny strip (4oz)	15

SOUTHWEST CHICKEN SALAD

grilled chipotle chicken, avocado, heirloom tomatoes, romaine & mixed greens, roasted corn, black beans, corn tortilla strips, queso fresco 25

MEDITERRANEAN TRAY

pita, hummus, olive tapenade, tzatziki, roasted red pepper muhammara 22

CHEESE & CHARCUTERIE BOARD

chef's selection of three cheeses, fruit, prosciutto, dry aged chorizo, soppressata, mixed olives, pickles & breadsticks 33

PU PU PLATTER

chicken wings, mini corndogs, shrimp dumplings, vegetable samosas & spring rolls 36

BACKUP SINGERS

FRENCH FRIES

served with curry ketchup & chipotle mayo 10

ROASTED MARKET VEGETABLES

shaved carrots, squash, zucchini, onion sautéed w/ oil 11

HARICOT VERTS

sautéed with olive oil, thyme, rosemary & garlic 11

PAN FRIED DUMPLINGS

southwest chicken, spinach & artichoke or vegetable edamame w/ dipping sauces 15

HOMEMADE TATER TOTS

large mashed potato hushpuppies with cheese 10

FLATBREAD PIZZA

MARGHERITA

homemade sauce,
fresh mozzarella & basil 16

GOAT CHEESE & FIG

with arugala and balsamic 22



HEADLINERS

CLASSIC BLACK ANGUS (8oz) BURGER & FRIES

two 4oz patties with cheddar,
on potato bun,
with chipotle mayo on side 21
add avocado 5
add bacon 6

VEGGIE BURGER & FRIES

on potato bun with
curry ketchup on side 19
add cheese 2
add avocado 5

NEW ORLEANS GUMBO

chorizo, andouille, shrimp, chicken,
okra, in cajun broth
with cornbread 23

CHICKEN FRANCESE

sauteed chicken cutlets in a
lemon-butter wine sauce
w/haricot verts & mashed potatoes 32

TACOS (3 PER ORDER)

VEGGIE & BEAN

with avocado-lime crema, guajillo salsa 16

CHICKEN

with guajillo salsa, roasted corn, radish 18

FISH

pan-seared tilapia, pineapple pico de gallo,
avocado-lime crema, guajillo salsa 18

EGGPLANT PARMIGIANA

with homemade pasta and tomato
sauce 22

PASTA BOLOGNESE

homemade pappardelle
in beef bolognese sauce 24

PAN-SEARED SALMON

wild caught 8 oz filet with
black & jasmine rice, vegetable
medley, asparagus puree 37

STEAK FRITES

black angus NY strip,
red wine sauce, served with hand-cut
french fries 48

SHEPHERD'S PIE

ground beef, peas,
carrots, onions & corn
w/mashed potatoes 24

FILET MIGNON AU POIVRE

6oz with pan sauce,
mashed potatoes & haricot verts 58

There is a \$25 minimum spend per person

20% gratuity may be added to parties of 6 or more

ENCORE

BROWNIE SUNDAE 12

caramel sauce, espresso ganache, vanilla bean ice cream

CRÈME BRÛLÉE 13

served with shortbread

TIRAMISU 13

with lady fingers, mascarpone cream
shaved dark chocolate

CHOCOLATE OUTRAGE CAKE 12

espresso ganache, strawberries



ICE CREAM 8

vanilla or dark chocolate

NEW YORK CHEESECAKE 13

with strawberry puree

KEY LIME PIE 12

with whipped cream

APPLE BERRY CRISP CAKE 13

topped with streusel crumb and caramel
à la mode 4



COFFEE DRINKS

Coffee	5
Espresso	7
Cappuccino	7
Irish Coffee	16

CORDIAL/LIQUEUR

Bailey's	16
Kahlua	16
Averna	14
Romana Sambuca	16
Romana Black	16
Fernet Branca	15
Chambord	16
Disaronno	16
Grand Marnier	17

BRANDY AND COGNAC

Courvoisier VSOP Cognac	17
Hennessy VS Cognac	19
Remy Martin VSOP	20
Martell VSOP	19
B&B	16
	16

PORT

Bin 27	14
Six Grapes	14
Taylor Fladgate 10 yr	14

MOCKTAILS

Phony Negroni	13
Virgin Mojito	8
Very Berry Mocktail	10
Non-Alc Aperol Spritz	13