

# LUNCH

## Avocado Salad (GF) - 10

crisp romaine, diced avocado, tomatoes, chopped scallions, herb balsamic vinaigrette

## Caesar Salad - 8

romaine lettuce, toasted croutons, tomatoes, creamy style caesar dressing

# SALADS

served until 4pm

## Salad De La Maison (GF) - 8

mesclun greens, carrots, tomatoes, cucumbers, chickpeas, citrus herb vinaigrette

## Broccoli Cashew Salad (GF) - 9

blanched broccoli, roasted cashews, dried cranberries, creamy honey dressing, served on a bed of chopped romaine

### ADD A PROTEIN TO YOUR SALAD:

4 oz

**CHICKEN - 10**

**STEAK - 14**

**TUNA - 12**

**SALMON - 10**

# SOUPS

**Soup du Jour**  
Cup 5

**Soup du Jour**  
Bowl 7

**Soup Traditionelle**  
Cup 7

**Soup Traditionelle**  
Bowl 9

# SANDWICHES & WRAPS

all meat sandwiches are served with fries & pickle | all burgers come on brioche buns  
upgrade to pretzel bun or whole wheat bun for \$1

## California Wrap - 21

turkey, beef fry, avocado, tomato, mixed greens, basil aioli

## Grilled Steak Wrap - 28

sliced steak, mixed greens, grilled onions, pesto aioli

## Brisket Sandwich - 18

pulled brisket, fried onions, horseradish sauce

## Classic Burger - 15

lettuce, tomato

## Chicken Schnitzel Sandwich - 16

lettuce, tomato, coleslaw, shallot's sauce

## Grilled Chicken Sandwich - 16

lettuce, tomato, shallot's sauce

## Salmon Sandwich - 17

grilled salmon filet, grilled onions, cucumber dill sauce, served with a side salad

## Hot Pastrami Sandwich - 20

side of coleslaw & deli mustard, served on rye

## Grand Burger - 18

crispy pastrami, bbq sauce, lettuce, tomato

## Swiss Burger - 16

sautéed mushrooms, lettuce, tomato

# BRICK OVEN FLATBREAD & PIZZA

*homemade dough baked to order*

## Grilled Pesto Chicken Flatbread - 15

baby kale, red onion, herb aioli, soy cheese, red pepper confit

## Mushroom Flatbread - 14

sliced mushrooms, grilled onions, garlic crema, soy cheese, fresh herbs

## Brisket Flatbread - 16

light bbq glazed pulled brisket, tempura pickles, horseradish sauce

## Margherita - 20

roma tomatoes, garlic oil, basil, soy cheese, baby spinach, roasted tomato compote

## Pulled Beef - 30

pulled beef, portobello mushrooms, garlic confit, zesty tomato coulis, fresh basil

# ADD-ONS

**Fried Egg - 2** **Beef Fry - 4** **Soy Cheese - 2**

**Caramelized Onions - 2** **Avocado - 3**

**Sautéed Mushrooms - 2** **Onion Ring - 2**

# SAUCES - \$1

**BBQ**

**Horseradish**

**Pesto Aioli**

**Shallots Sauce**

**Garlic Aioli**

**Chipotle Aioli**

# WINGS & TENDERS

7pc - 12

10pc - 15

15pc - 22

20pc - 27

6pc - 13

10pc - 19

choose tossed (+\$1) or dip

honey key lime | chipotle | sweet & sour  
honey dijon | sesame | bbq | spicy buffalo

# SIDES

**Rice Pilaf - 9**

**Shishito Peppers - 9**

**Tempura Cauliflower - 12**

**Garlic Pommes Puree - 10**

**Sautéed Mushrooms - 9**

**Beer Battered Onion Rings - 8**

**Coleslaw - 4**

**Brussel Sprouts - 9**

**Pommes Puree - 9**

**Baked Sweet Potato - 9**

**Sweet Potato Fries - 9**

**Asparagus - 11**

**Broccoli - 11**

**Hand Cut Fries - 7**

# APPETIZERS & TAPAS

## APPETIZERS & SMALL PLATES

**Sesame Chili Cauliflower - 25**  
crispy cauliflower florets, chili  
garlic sesame glaze

**Crispy Veal Sweet Breads - 28**  
salad of greens, haricots verts, sweet  
red wine reduction

**Barbacoa Rib Tacos - 38**  
ancho chile, bbq glazed rib meat, grilled  
onions (substitute lettuce shells)

**Rumaki (GF) - 23**  
brown sugar, almonds, pastrami wrapped  
dates

**Grilled Steak Pincho (GF) - 30**  
garlic confit au jus

**Avocado Egg Rolls - 19**  
avocado, tomato, onion, mango cutney

## FLATBREADS

**Grilled Pesto Chicken Flatbread - 15**  
baby kale, red onion, herb aioli,  
soy cheese, red pepper confit

**Brisket Flatbread - 16**  
light bbq glazed pulled brisket, tempura  
pickles, horseradish sauce

**Mushroom Flatbread - 14**  
sliced mushrooms, grilled onions, garlic  
crema, soy cheese, fresh herbs

## BRICK OVEN PIZZA

**Pulled Beef Pizza - 30**  
portobello mushrooms, garlic confit,  
zesty tomato coulis, fresh basil

**Margherita Pizza - 20**  
roma tomatoes, garlic oil, basil, soy cheese,  
baby spinach, roasted tomato compote

**Grilled Chicken Brochettes (GF) - 26**  
marinated tender chicken breast, Please choose  
a dipping sauce: apricot siracha, garlic crema,  
barbeque

**Beef Sliders - 28**  
ketchup, mustard, pickle, soft bun

**Brisket Sliders - 28**  
cole slaw, fried onions, pretzel bun

**Homemade Gnocchetti - 20**  
wild mushrooms, tomato, garlic, fresh  
herbs & truffle oil

**Crispy Asparagus - 20**  
tempura asparagus, horseradish sauce,  
sweet glaze, sea salt

**Pulled Rib Gnocchetti - 35**  
pulled rib meat, cremini mushrooms, fresh  
herbs, garlic, demi glace, truffle oil, micro green  
garnish

## SALADS

**Caesar Salad - 15**  
romaine lettuce, toasted croutons,  
tomatoes, creamy style caesar dressing

**Cobb Salad - 20**  
romaine lettuce, grilled chicken, diced  
tomatoes, avocado, beef fry, hard boiled  
egg, croutons, thousand island

**Salad De La Maison (GF) - 15**  
mesclun greens, carrots, tomatoes,  
cucumbers, chickpeas, citrus herb vinaigrette

**Broccoli Cashew Salad - 16**  
blanched broccolini, roasted cashews,  
dried cranberries, creamy honey dressing  
served on a bed of chopped romaine

*Add a protein to your salad (4oz):*

**Chicken - 10**  
**Steak - 14**

**Tuna - 12**  
**Salmon 10**



# ENTREES

## LES POULETS

Choice of white or dark meat, served with broccolini & rice pilaf

**Chicken Dijonnaise (GF) - 28**  
grilled with a honey mustard  
glaze

**Chicken Marsala - 28**  
marsala mushroom  
sauce

**Chicken Francaise (GF) - 28**  
pan seared chicken, creamy garlic  
herb sauce

## LES POISSONS

**Sea Bass Au Natural (GF) - 45**  
chilean sea bass fillet, steamed asparagus, &  
baked sweet potato

**Chilean Sea Bass En Papillote (GF) - 45**  
chilean sea bass fillet, brown rice, vegetable  
allumettes, lemon ginger sauce

**Cedar Plank Salmon (GF) - 38**  
light barbeque glaze, garlic pommes  
puree, broccolini

**Horseradish Salmon (GF) - 38**  
rice pilaf, haricots verts

**Tuna Steak (GF) - 45**  
pan-seared ahi tuna steak, lime scallion reduction,  
wasabi, pommes puree, sautéed baby carrots

## LES CLASSIQUES

**Wagyu Burger 45**  
grilled, freshly ground wagyu beef, baby  
kale, truffle mayo, grilled sweet onion,  
tempura pickles, pretzel bun

**Braised BBQ Short Ribs (GF) - 38**  
Chef Carlos' barbeque sauce, pommes frites,  
and onion ring garnish

**Back Ribs - (GF) 45 | 80**  
slow roasted back ribs, bourbon sriracha  
bbq sauce, choice of one side dish, choose  
between ½ or full rack

**Bistro Burger - 25**  
sautéed mushrooms, caramelized onions,  
beef fry, bbq aioli, fried egg, on a pretzel bun

**Duck a l'orange (GF) - 65**  
confit dark meat, seared breast, walnut  
rice pilaf, garlic broccolini, orange  
blossom reduction

**Pan Orecchiette Pasta - 25**  
caramelized cauliflower, broccoli, roasted  
shallots, garlic crema, basic chiffonade  
add: 4 oz chicken - 10 4 oz steak - 14

**Rack of Lamb (GF) - 75 | 135**  
apricot pomegranate glazed, roasted  
potatoes, sautéed asparagus, choose  
between ½ or full rack

## LES ACCOMPANIMENTS

served à la carte

Tempura Cauliflower - 12  
Pommes Frites - 7  
Truffle Pommes Frites - 9  
Sautéed Mushrooms (GF) - 9  
Asparagus (GF) - 11

Garlic Pommes Puree (GF) - 10  
Pommes Puree (GF) - 9  
Baked Sweet Potato (GF) - 9  
Broccolini (GF) - 11  
Truffle Pommes Puree - 10

Beer Battered Onion Rings - 8  
Shishito Peppers (GF) - 9  
Brussel Sprouts (GF) - 9  
Rice Pilaf (GF) - 9  
Sweet Pommes Frites (GF) - 9



# STEAKS

## HOUSE STEAKS

### Jalapeno Steak - 35 | 48

7 or 12 oz rib-eye steak, sweet pommes frites, tempura jalapeno garnish

### Chef's Special - 48 | 65

7 or 10 oz eye of the rib filet, mushroom wine reduction, onion ring garnish. fingerling potato medley and asparagus, chef recommends medium rare

### Steak Bordelaise (GF) - 35 | 48

7 or 12 oz ribeye steak, pommes frites, Shallots bordelaise sauce

### 16 oz Bone-In Rib-Eye (GF) - 62

garlic pommes puree, grilled vegetables, au jus

### Filet Mignon (GF) - 48 | 65

7 or 10 oz eye of the rib filet, truffle pommes frites, asparagus, chef recommends medium rare

## STEAK TEMPERATURES

**BLACK & BLUE** - SEARED OUTSIDE, COOL RED CENTER

**RARE** - COOL RED CENTER

**MEDIUM RARE** - WARM RED CENTER

**MEDIUM** - WARM PINK CENTER

**MEDIUM WELL** - WARM, BARELY PINK/GREY CENTER

**WELL** - WARM GREY CENTER

## PRIME SIGNATURE STEAKS

served with one side of your choice

### Chef's Signature Del Monico (GF) - 92

demi glace, crispy leeks

### Ale Steak (GF) - 55 | 72

7 or 12 oz dark ale & brown sugar marinated steak

### Honey Bourbon Prime Ribeye (GF) - 55 | 72

7 or 12 oz charred to perfection, honey-bourbon demi glace

### Black Prime Filet (GF) - 60 | 84

7 or 10 oz black garlic encrusted prime rib eye, demi glace

### Chef's Signature Horseradish Steak (GF) - 92

grilled to perfection, horseradish sauce

### Le Café Steak (GF) - 55 | 72

7 or 12 oz espresso peppercorn infused steak

### Cowboy Steak (GF) - 110

16 oz prime ribeye, shallot cognac demi glace

## SIDES

Tempura Cauliflower	Pommes Frites	Sautéed Mushrooms	Asparagus
Sweet Pommes Frites	Onion Rings	Pommes Puree	Baked Sweet Potato
Broccolini	Shishito Peppers	Brussel Sprouts	Rice Pilaf

### Chefs VIP Platter

ask your server about Chef Carlos' special VIP platter (MP)  
suggested for parties of 4



# SUSHI

## APPETIZERS

### Edamame (GF) - 7

steamed Japanese soy beans, kosher salt

### Rice Cracker - 16

your choice of spicy tuna, salmon, or faux crab, with crispy sushi rice, avocado, pico de gallo, teriyaki, spicy mayo

### Jalapeno Poppers - 15

jalapeno, seafood mix, tempura fried; topped with teriyaki & spicy mayo

### Chefs VIP App Plate - MP

ask your server for details serves 2

### Nigiri Flight (GF) - 20

chefs selection of 4 nigiri sushi, each a different type of fresh fish, atop sushi rice

### Sashimi (GF) - 20

chefs selection of 8 pieces of sashimi, includes 2 pieces each of 4 types of fish

### Wasabi Truffle Ahi Tuna - 20

seared tuna, white truffle oil, horseradish dressing, pico de gallo, teriyaki

## POKE

(1) CHOOSE YOUR FISH add \$2 for cooked fish

Tuna (GF) - 20    Faux Crab (GF) - 18    Salmon (GF) - 18    Tuna & Salmon (GF) - 20

(2) CHOOSE A STYLE

natural    sweet soy marinade

(3) CHOOSE A BASE

spring mix (GF)    white rice (GF)

(4) CHOOSE THREE ADD-INS

cucumber (GF)    sweet onion (GF)    ginger paste (GF)    scallions (GF)  
french fried onion    sweet potato flakes (GF)    edamame (GF)    seaweed (GF)  
avocado (GF)    shiso leaf (GF)

(5) CHOOSE TWO SAUCES

teriyaki    horseradish mayo    jalapeno aioli    lemon mayo  
sweet miso    sweet soy    mango dressing (GF)    sesame oil (GF)  
spicy mayo (GF)    wasabi mayo (GF)    siracha (GF)    soy sauce (GF)

## NIGIRI & SASHIMI (GF)

nigiri includes one piece per order sashimi includes two pieces per order

Maguro	6   9	Hamachi	6   9	Madai	6   9
Namasake	5   8	Shiro Maguro	6   9	Smoked Sake	6   9

## OMAKASE

custom tasting menu with modern japanese cuisine by reservation only, minimum of 4 guests

3 courses - 100    5 courses - 150    7 courses - 200



# SUSHI

# MAKIMONO

## special makimono

### Spicy Crunch - 18

your choice of tuna, salmon, or faux crab, with cucumber, tempura flakes, spicy mayo, teriyaki, & sweet potato flakes

### Caterpillar - 20

spicy tuna and cucumber, topped with sliced avocado and teriyaki

### Godzilla - 16

tempura fried crab sticks, faux crab, cucumber, avocado, tempura flakes, spicy mayo, & teriyaki

### Bistro Crunch - 20

faux crab, tempura sweet potato, cucumber, tempura flakes, topped with spicy sea food mix, teriyaki

### Crazy (GF) - 20

fresh yellowtail, fresh salmon, cucumber, topped with fresh tuna, and our spicy sauce trio

### Rainbow California - 20

faux crab, cucumber, avocado, topped with fresh tuna, salmon, escolar, sliced red onion, teriyaki & lemon dressing

### Lion King - 20

faux crab, tempura shrimp, cucumber, topped with spicy tuna, teriyaki, spicy mayo, & sweet potato flakes

### Miami Tempura - 16

faux crab, asparagus, avocado, fresh salmon, tempura fried whole, topped with teriyaki & spicy mayo

## signature makimono

### Shallots - 25

tempura asparagus, faux crab, cucumber, spicy tuna, avocado, wrapped in soy paper, topped with teriyaki and wasabi mayo

### Crunch Sake - 25

tempura salmon, faux crab, cucumber, avocado, spicy mayo, wrapped in soy paper, topped with teriyaki

### Millenium - 25

tempura shrimp, tempura asparagus, faux crab, avocado, cucumber, tempura flakes, teriyaki & wasabi mayo

### Kani Fire - 25

tempura asparagus, tempura sweet potatoes, tempura flakes, topped with spicy crab stick & teriyaki

### Liger - 25

spicy sea food mix, cucumber, tempura flakes, topped with spicy chili tuna, spicy mayo, teriyaki, sweet potato flakes

### Double Dragon - 25

spicy tuna, cucumber, topped with sliced avocado, spicy tuna, teriyaki

### Mendy - 25

fresh tuna, cucumber, avocado, jalapeno, topped with fresh salmon, spicy mayo, and teriyaki

## traditional makimono

### California (GF) - 7

faux crab, cucumber, avocado

### Spicy Tuna (GF) - 10

spicy tuna, cucumber, spicy mayo

### Spicy Salmon (GF) - 9

spicy salmon, cucumber, spicy mayo

### Negihama (GF) - 10

fresh yellowtail, scallion, cucumber

### Tuna Avo (GF) - 10

fresh tuna, avocado

### Salmon Avo (GF) - 9

fresh salmon, avocado

### Spicy Crab (GF) - 8

spicy faux crab, cucumber, spicy mayo

### Shrimp Tempura - 12

tempura faux shrimp, faux crab, cucumber, avocado, teriyaki

## vegetable makimono

### Mixed Vegetable (GF) - 15

asparagus, avocado, cucumber, wrapped in soy paper

### Veggie Kuma - 16

tempura sweet potato, cucumber, avocado, tempura asparagus, shiitake mushrooms, tempura flakes, teriyaki

### Sweet Potato - 8

tempura sweet potato wrapped in soy paper, topped with teriyaki

### Spicy Vegetable - 18

tempura asparagus, tempura jalapeno, cucumber, avocado, teriyaki, spicy mayo, shiitake mushrooms

### Vegetable Tempura - 15

avocado, cucumber, asparagus, shiitake mushrooms, tempura fried whole, topped with teriyaki



# WINE & BEER

## RED

	GLASS	BOTTLE
<b>CABERNET SAUVIGNON</b>		
Binyamina Reserve, Israel 2017	20	75
Don Alfonso, Chile 2018	9	27
Shilo Shor, Israel 2017	27	85
Weinstock Cellar, Northcoast 2015	18	72
Shilo Shor Secret Reserve, Israel 2016	37	120
Herzog Special Reserve Alexander Valley, 2016	32	110
Herzog Ltd Edition Chalk Hill, Chalk Hill CA 2018	-	200
<b>MERLOT</b>		
Hagafen, California 2015	28	82
Binyamina Reserve, Israel 2011	22	80
<b>PINOT</b>		
Goose Bay, New Zealand 2016	24	72
<b>INTERESTING REDS</b>		
Binyamina The Cave, Israel 2016	-	210
Borgo Reale Bunello di Montalcino, Italy 2017	-	135
Chateau le Crock, France 2016	-	125
Hayotzer Lyrica, Israel 2016	-	125
Shiloh Mosaic, Israel 2016	-	135

## WHITE

	GLASS	BOTTLE
<b>SPARKLING</b>		
Baron Rothschild Brut, France	-	210
Drappier, France	-	155
<b>CHARDONNAY:</b>		
Ben Ami, Israel 2018	8	28
Hrezog Lineage, California 2016	15	52
Hagafen, California 2016	28	92
<b>SAUVIGNON BLANC</b>		
Hagafen, California 2016	20	65
Goose Bay, New Zealand 2018	18	56
<b>PINOT GRIGO</b>		
Goose Bay, New Zealand 2018	20	65
<b>INTERESTING WHITES</b>		
Carmel Selected Moscato, Israel 2017	-	45
Borgo Reale Rose, Italy 2018	12	45
Covenant Mensch Roussane, California 2016	22	75

## BEER

\$6

Stella Artois

Blue Moon

Heineken

Amstel Light

# COCKTAILS

Ask your server about our drink specials. Please drink responsibly. Must be 21+

## SPECIALTY COCKTAILS

**\$16**

### Berry Delicious

rum, triple sec, blueberries, strawberries, cranberry, lime, pineapple

### Whiskey Tango

bourbon, blueberries, mint, lime, hibiscus

### Lemon Drop Martini

citron vodka, lemon, cointreau

### Apple Pie

roasted pecans, apples, canadian whiskey and lemon

### Passion Fruit Martini

vodka, passion fruit, lime, triple sec

### Shallots Chocolate Dream

vanilla vodka, godiva chocolate liqueur, non-dairy cream

### Strawberry Basiltini

gin, strawberries, basil, lime, pineapple, cranberry

## VINTAGE COCKTAILS

**\$16**

### Manhattan

bourbon, sweet vermouth, aromatic bitters

### Moscow Mule

vodka, lime, ginger puree

### Old Fashioned

bourbon, sugar cube, angostura bitters

### The Godfather

bourbon, sugar cube, angostura bitters

### Paloma

tequila, grapefruit, lime, agave, nectar, soda

### Mojito

rum, mint, lime

strawberry | raspberry | blueberry | mango | pineapple | passion fruit | jalapeño

### Margarita

tequila, lime, agave nectar, cointreau

strawberry | raspberry | blueberry | mango | pineapple | passion fruit | jalapeño



# LIQUOR

## SCOTCH

Balvenie 12 Year	20
Balvenie Caribbean Cask 14 Year	19
Glenmorangie 10 Year	12
Johnnie Walker Red	8
Johnnie Walker Black	12
Johnnie Walker Green	15
Johnnie Walker Gold	20
Tomintoul 25 Year	90
Chivas Regal	14
Laphroaig 10 Year	15

## VODKA

Absolut	8
Titos	10
Grey Goose	14

## WHISKEY

Gentleman Jack	8
Crown Royal	9
Jack Daniels	9

## COGNAC

Louis Royer XO	28
Louis Royer VSOP	15

## GIN

Bombay Sapphire	12
Hendrick's	15

## BOURBON

Woodford Reserve	15
Bookers	20
Maker's Mark	12
Knob Creek	14
Basil Hayden	15
Baker's	13
Jim Beam	13

## TEQUILA

Casamigos Blanco	12
Casamigos Reposado	14
Casamigos Anejo	15
Casamigos Mezcal	18
1800 Silver	8
Partida Elegante Extra Anejo	100
Casa Dragones Tequila Joven	50
Casa Dragones Tequila Blanco	25



# DESSERTS

## **The Black Hat - 16**

belgian chocolate cake, molten liquid center,  
seasonal sorbet

## **Strawberry Shortcake - 16**

layers of sugar cookies, whipped cream,  
berry anglaise

## **Peanut Butter Silk Pie - 16**

light & silky peanut butter mousse,  
chocolate ganache, chocolate flakes

## **Churros & Ice Cream - 16**

warm cinnamon sugar churros, vanilla bean  
ice cream, caramel dipping sauce

## **Chocolate Pate - 16**

espresso infused chocolate terrine, chopped almonds,  
sliced strawberries, blueberries, raspberry coulis,  
chocolate sauce, and whipped cream

## **Crème Brulee - 16**

classic caramelized french vanilla custard, topped with  
fresh berries and whipped cream

## **Chocolate Chip Skillet - 16**

chocolate chip cookie, belgian chocolate mousse, topped with  
vanilla bean ice cream

## **Seasonal Fresh Fruit - 16**

fresh varieties served with chocolate dipping sauce

## **House Made Sorbet & Ice Cream Flight - 16**

ask your server about our current seasonal offerings

# AFTER DINNER DRINKS

Fresh Brewed Coffee - 4

regular or decaf

Iced Coffee - 4

regular or decaf

Espresso - 5

Double Espresso - 6.25

Latte - 6.50

Cappuccino 6.50

Seasonal Hot Tea Selection - 6

*Jasmine Green, English Breakfast, Blueberry Merlot,  
Moroccan Mint, Bombay Chai, Black Tea, Chamomile,  
Decaf English Breakfast*