

Gratuïty will be added for parties of five or more adults.

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crispy or steamed dumpling \$8

choice of pork or vegetable gyoza*~
asian slaw, dipping sauce & hot mustard

chilled tomato basil bisque \$6

chilled avocado & yogurt soup \$6`

mixed fruit salad in mint brandy glaze \$6`*

drizzled with balsamic reduction

romaine hearts caesar salad \$7

add grilled shrimp or grilled chicken \$5

*vegan/~vegetarian please advise your server of your dietary needs.

Our sauté oil is a grapeseed-safflower-canola blend that contains NO cholesterol.

We use 100% peanut oil in our fryer. Both contain ZERO trans-fats.

shredded romaine & red cabbage salad \$7*~

cranberry vinaigrette, sliced red onion, bleu cheese & walnuts

crab cake with chili-lime avocado salad \$9

over chopped romaine

edamame with red & grey sea salts \$5*~

tomato & mozzarella salad \$7`

teriyaki-grilled shrimp skewer \$10

over caramelized pineapple & greens in jalapeño vinaigrette

D teriyaki scallops over jasmine rice \$24

ginger dashi vegetables

I pork cutlet in dijon cream sauce \$18

mashed potato

N grilled tuna steak with ginger garlic sauce \$24

jasmine rice with pickled cucumbers

N hanger steak in red wine shallot jus \$20

truffled frites

R veritas farm pork ragout \$17

fusilli pasta

S peppercorn crusted ny strip steak \$23

mashed potato & brandy cream sauce

all served with fries & coleslaw on kaiser roll

take \$4 off & get just a sandwich

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crab cake portobello with chili-lime mayo \$13

ale braised short rib sandwich with creamed spinach \$9

8oz. top choice beef burger \$9

grilled chicken burger with lemon thyme mayo \$9

bbq pulled pork sandwich \$8

steak sandwich with grilled onion & horseradish mayo \$12

grilled tuna & asian slaw sandwich with wasabi mayo \$13

add american, swiss, or cheddar \$.50

add grilled mushrooms, onions or peppers \$.50

add bacon, bleu cheese, avocado or truffle fries \$1

Any of our side dishes are available for \$4.

D all of our desserts are made in-house

key lime tart \$7

passionfruit mousse

coconut panna cotta \$7

pistachio baklava

el rey hot chocolate fondant cake \$8

jane's mint chip ice cream

warm fruit crisp \$7

oatmeal crumb topping & peach gelato

strawberry shortcake \$6

whipped cream & strawberry sauce

T our gelatos & sorbets are all ciao bella products \$4

vanilla or hazelnut gelato mango, lemon or cosmopolitan sorbet

L loose leaf upton tea \$3

francis bissell's special blend

a full bodied blend of ceylon teas

earl grey blue flower

a fragrant light tea scented with bergamot

gunpowder green

slightly sweet chinese green

chamillo blend

chamomile, citrus peels, rose hips, orange blossoms,

lemon grass, mint & hibiscus.

lemon verbena

long enjoyed in france as a digestif, this aromatic, lemony

herbal is especially suited to accompany meals.

peppermint

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please specify if you would like whipped cream

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espresso /double \$3/5

cafe americano \$3

cafe macchiato (frothed) \$4

cappuccino (steamed/frothed) \$5

cafe latte (steamed) \$4

cafe mocha (steamed w/cocoa) \$5

mochaccino

(steamed/frothed w/cocoa) \$5

cafe italiano (amaretto) \$7

café marnier \$7

café keokee (kahlua and brandy) \$7

malibu espresso \$7

irish coffee \$7

millionaire's coffee \$8

(kahlua, baileys, grand marnier, frangelico)

*all of our espresso drinks are made with illy brand espresso.

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roger groult calvados \$8

remy martin VSOP \$7

hennessy VS \$7

philippe latourelle cognac VS \$8

marie duffau bas armagnac \$8

amontillado sherry \$8

grand marnier \$7

baileys \$6

baileys caramel \$6

baileys mint \$6

frangelico \$6.50

disaronno \$6.50

romana sambuca \$6.50

patron XO \$6.50

marolo grappa di moscato \$8

marolo grappa and chamomile \$8

crème de cassis de dijon \$8

crème de pêche de vigne \$8

crème de framboise \$8

godiva \$6

godiva white chocolate \$6