



Lunch Prix Fixe



Please Choose One Item from Each Category

Two Courses – \$24 Per Person | Three Courses – \$29 Per Person

First

TOMATO BASIL SOUP

Served with Mini Grilled American Cheese Sandwiches

WHITE BEAN FRICASSEE

Slow Cooked White Beans, Baguette

CRISPY CALAMARI

Marinara, Citrus Sauce

SOMEWHAT CHOPPED WEDGE

Iceberg, Tomatoes, Onions, Bacon, Julienned Peppers, Cucumbers, Russian Dressing, Crumbled Blue Cheese

HUMMUS

Roasted Root Vegetables, Toasted Flatbread

MUSSELS

Blue Mussels, Garlic, White Wine, Coconut Broth

SPICY TUNA & AVOCADO ROLL +\$4

Spicy Mayo

VEGGIE ROLL

Soy Sauce

KUNG PAO CHICKEN LOLLIPOP

Asian Inspired Hot & Sweet Wings, Crushed Peanuts

CLASSIC BUFFALO WINGS

Blue Cheese Dip, Celery

ALOO TIKKI CHOLE

Classic North Indian Street Food of Crispy Potato Cakes Topped with Spiced Garbanzo Beans and a Trio of Chutneys

PANI PURI

Crispy Wheat Shells, Garbanzo Lentil Filling, Mint Spiked Water

Second

MUSHROOM FLATBREAD

Wild Mushroom, Fontina Asiago Cheese, Extra Virgin Olive Oil, White Wine

MARGHERITA FLATBREAD

Marinara Sauce, Mozzarella Cheese, Basil

VEGETARIAN CASSOULET

Artichoke, Pink Peppercorn, Heirloom Tomato, White Bean, Puff Pastry

BONE-IN BUTTER CHICKEN

Tandoor Marinated Chicken Breast, Indian Inspired Tomato Sauce, Butter Naan

SEARED TUNA STEAK +\$4

Sauteed Spinach, Edamame, Citrus Glaze

ASIAN STYLE GRASS FED

BEEF SHORT RIBS

Tamari, Lemongrass, Thai Bird Chilies, Charred Broccoli, Steamed Basmati

GRILLED SALMON

Citrus Gastrique, Arugula Caper Salad, Watermelon Radish

GRILLED BRANZINO

Roasted Carrots, Basil Chimichurri

NY STRIP STEAK

Sauteed Vegetables, Hasselback Potato, Au Jus

ROGANJOSH

Kashmir Inspired Lamb Curry with Fennel and Ginger, Rice

BOMBAY CHICKEN BIRYANI

Aromatic Layered Dish of Chicken and Rice with Crispy Onions, Mint and Cilantro, Raita

MALAI KOFTA

Summer Vegetables and Indian Ricotta Dumplings in our Signature Tomato Sauce, Butter Naan

Third

CHOICE OF: ICE CREAM OR SORBET

Please Inquire with Your Server for Available Flavors

TIRAMISU

Boudoir, Mascarpone, Kahlua, Happy Hen Eggs, Espresso, Cacao

CHOCOLATE LAVA CAKE

Peppermint Gelato

WARM GULAB JAMUN

Vanilla Ice Cream



Dinner Prix Fixe



Please Choose One Item from Each Category

Three Courses – \$39 Per Person

First

CAESAR SALAD

Hearts of Romaine, Homemade Caesar Dressing (Apple Cider Vinegar, Parmesan, Anchovies), Brioche Croutons

GREEK SALAD

Heirloom Tomatoes, Cucumber, Feta, Peppers, Onions

SOMEWHAT CHOPPED WEDGE

Iceberg, Tomatoes, Onions, Bacon, Julienned Peppers, Cucumbers, Russian Dressing, Crumbled Blue Cheese

TOMATO BASIL SOUP

Served with Mini Grilled American Cheese Sandwiches
Add: Topped with Caviar +\$10

BUTTER CHICKEN FLATBREAD +\$4

Tandoor Marinated Chicken Breast, Indian Inspired Tomato Sauce

BEET CROQUET

Roasted Beet, Arugula, Feta, Balsamic Glaze

CRISPY CALAMARI

Marinara, Citrus Sauce

MUSSELS

Blue Mussels, Garlic, White Wine, Coconut Broth

CILANTRO PESTO SHRIMP +\$4

Large Shrimp, Cilantro, White Cheddar Cheese, Olive Oil, Beet Mayo

KUNG PAO CHICKEN LOLLIPOP

Asian Inspired Hot & Sweet Wings, Crushed Peanuts

SPICY TUNA & AVOCADO ROLL +\$4

Spicy Mayo

AMRITSARI SALMON

An Iconic Crispy Snack from Punjab with a Twist of Salmon Crusted with Chickpea Flour, Onion Seeds and Caraway Seeds, Cilantro Aioli

PANI PURI

Crispy Wheat Shells, Garbanzo Lentil Filling, Mint Spiked Water

NARGISI KOFTA

Lamb and Egg Fritter, Pickled Onion, Mint Mayo

MALAI CHICKEN TIKKA

Overnight Marinated Chicken with Yogurt, Ginger, Garlic, Cardamom and Indian Cheddar Cheese, Cooked to Perfection in our Clay Pit Oven

Second

GRILLED SALMON

Citrus Gastrique, Arugula Caper Salad, Watermelon Radish

CLASSIC ROAST CHICKEN

Bearnaise Sauce, Sautéed Vegetables, Mashed Potatoes

VEGETARIAN CASSOULET

Artichoke, Pink Peppercorn, Heirloom Tomato, White Bean, Puff Pastry

MAINE LOBSTER RAVIOLI +\$6

Lemon Beurre Blanc, Balsamic Glaze

MUSHROOM RAVIOLI

Pepper & Onion Caponata

SEARED TUNA STEAK +\$4

Sautéed Spinach, Edamame, Citrus Glaze

BONE-IN BUTTER CHICKEN

Tandoor Marinated Chicken Breast, Indian Inspired Tomato Sauce, Butter Naan

NY STRIP STEAK

Sautéed Vegetables, Hasselback Potato, Au Jus

SUNNYBROOK FARMS GRASS FED

10 OZ. FILET MIGNON +\$22

Sautéed Vegetables, Hasselback Potato, Classic Demi Glaze

WAGYU SMASH BURGER

Lettuce, Onion, Tomato, Pickle, American Cheese, Chef's Secret Sauce, House Cut Fries

HERB CRUSTED LAMB CHOPS +\$22

Sautéed Vegetables, Hasselback Potato

ROGANJOSH

Kashmir Inspired Lamb Curry with Fennel and Ginger, Rice

BOMBAY CHICKEN BIRYANI

Aromatic Layered Dish of Chicken and Rice with Crispy Onions, Mint and Cilantro, Raita

MALAI KOFTA

Summer Vegetables and Indian Ricotta Dumplings in our Signature Tomato Sauce, Butter Naan

MURGH MASALA

Homestyle Chicken Curry with Aromatic Indian Spices, Butter Naan

PALAK PANEER

Delectable Tempered Spiced Pureed Spinach with Paneer, Butter Naan

Third

TURMERIC CHAI BRULEE

Indian Tea Latte, Nutmeg, Brown Sugar, Berries

CHOCOLATE LAVA CAKE

Peppermint Gelato

CHOICE OF: GELATO OR SORBET

Please Inquire with Your Server for Available Flavors

ETON MESS

Strawberry, Meringue Cookies, Ricotta Whipped Cream, Berry Compote

CARAMELIZED BANANA TART

Banana Crème, Caramel Shards, Candied Walnuts

WARM GULAB JAMUN

Vanilla Ice Cream

Red

		GLASS	BOTTLE
101	Tribute, Cabernet Sauvignon, <i>California</i> 2021	\$10	\$36
102	Imagery, Pinot Noir, <i>California</i> 2021	\$12	\$44
103	Milbrandt, Merlot, <i>Washington</i> 2019	\$13	\$45
104	Ferrari Carano, Cabernet Sauvignon, Dry Greek Valleys, <i>California</i> 2018	\$19	\$72
			BOTTLE
105	Clarendelle, Clarence Dillon, Bordeaux, <i>France</i> 2016		\$82
106	Domaine Faiveley, 1er Cru Les Champs Fulliots, <i>France</i> 2013		\$275
107	Iron & Sand, Paso Robles, Cabernet Sauvignon, <i>California</i> 2021		\$68
108	Domaine Labruyere Coeur de Terroirs Moulin-a-Vent, Burgundy Red, <i>France</i> 2018		\$62
109	Anima Negra AN/2, Mallorca, <i>Spain</i> 2016		\$95
110	Chateau Mont-Redon, cotes-du-Rhone, <i>France</i> 2020		\$68
111	Nino Negri, Quadrio Valtellina Superiore, <i>Italy</i> 2018		\$80
112	Clarendelle, Bordeaux, <i>France</i> 2016		\$85
113	Cavaliere, d'Oro, Toscana, <i>Italy</i> 2016		\$120
114	Domaine, du Vieux Telegraphe, Chateauneuf-du-Pape, <i>France</i> 2015		\$200
115	Lindes, du Remelluri, Vinedos de San Vicente, <i>Spain</i> 2011		\$150
116	Clos Marsalette, Pessac-Leognan, <i>France</i> 2015		\$180

White

		GLASS	BOTTLE
117	Mazzacorona, Pinot Grigio, <i>Italy</i> 2022	\$12	\$40
118	J. Lohr. Chardonnay Rivershore, <i>California</i> 2021	\$14	\$50
119	Blue Quail, Sauvignon Blanc, <i>California</i> 2021	\$12	\$44
120	Frisk, Riesling, <i>Australia</i> 2022	\$12	\$44
121	Tenuta Rapitala, Viviri Grillo, <i>Italy</i> 2020	\$14	\$50
122	Hess Select, Sauvignon Blanc, <i>California</i>	\$12	\$40
			BOTTLE
123	Suavia, Monte Carbonare, <i>Italy</i> 2016		\$150
124	Guillaume Gonnet, Cotes du Rhone Rouge, <i>France</i> 2016		\$120

Champagne

	BOTTLE
Collet, Brut Art Deco, Premier Cru	\$150
Bertrand Senecourt Beau Joie, Special Cuvee, Brut	\$350
Henriot, Souverain Burut	\$120
Veuve, Clicquot Brut	\$150

Bottled & Draft Beer

Please inquire with your Server for our seasonally curated options.

++ Indicates the addition of tax and gratuity.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MENU ITEMS MAY CONTAIN, OR COME INTO CONTACT WITH, CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUT, AND WHEAT. FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, PLEASE CONTACT A TEAM MEMBER.