



## Lunch Prix Fixe



Please Choose One Item from Each Category

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

### First

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#### **BURRATA SALAD**

Arugula, Heirloom Tomato, Caramelized Pear

#### **TOMATO BASIL SOUP**

Mini Grilled American Cheese Sandwiches

#### **CAESAR SALAD**

Hearts of Romaine, Homemade Caesar Dressing,  
Brioche Croutons

Add: Grilled Chicken +\$8 Shrimp +\$12 Salmon +\$12

#### **CHICKEN EMPANADA**

Chimichurri

#### **FISH & CHIPS**

Classic Style, Tartar Sauce

#### **DESI SAMOSA CHAAT**

Crispy Potato and Peas Fritted Topped with  
Assorted Chutneys and Garbanzo

### Second

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#### **HERB BUTTER GNOCCHI**

Sauteed Spinach, Brown Garlic

Add: Grilled Chicken +\$8 Shrimp +\$12  
Salmon +\$12 Vegetables +\$7

#### **SPICY RIGATONI**

Grilled Patty Pan Squash, Calabrian Chili

#### **CHICKEN MARSALA**

Chicken Breast, Marsala Wine, Mushrooms

#### **WAGYU SMASH BURGER**

Lettuce, Onion, Tomato, American Cheese, Chef's  
Secret Sauce, Classic American Hand Cut Fries

#### **PANEER MAKHANI THALI**

Rice, Naan, Dal, Gulab Jamun, Pickles

#### **BUTTER CHICKEN THALI**

Rice, Naan, Dal, Gulab Jamun, Pickles

### Third

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#### **APPLE BLOSSOM**

Vanilla Ice Cream

#### **KULFI POPS**

Rose Syrup, Cardamom



## Dinner Prix Fixe



Please Choose One Item from Each Category

Three Courses – \$46 Per Person

### First

#### BURRATA SALAD

Arugula, Heirloom Tomato, Caramelized Pear

#### TOMATO BASIL SOUP

Mini Grilled American Cheese Sandwiches

#### CAESAR SALAD

Hearts of Romaine, Homemade Caesar Dressing,  
Brioche Croutons

Add: Grilled Chicken +\$8 Shrimp +\$12 Salmon +\$12

#### FISH & CHIPS

Classic Style, Tartar Sauce

#### CRISPY CHILI GARLIC CHICKEN

Chili Garlic Sauce

#### VEGETABLE DUMPLINGS

Chili Garlic Sauce

#### ASIAN STYLE CRISPY BEEF BAO BUNS

Teriyaki Glaze

#### DESI SAMOSA CHAAT

Crispy Potato and Peas Fritted Topped with  
Assorted Chutneys and Garbanzo

### Second

#### HERB BUTTER GNOCCHI

Sauteed Spinach, Brown Garlic

Add: Grilled Chicken +\$8 Shrimp +\$12

Salmon +\$12 Vegetables +\$7

#### SPICY RIGATONI

Grilled Patty Pan Squash, Calabrian Chili

#### CAULIFLOWER STEAK

Warm Couscous, Tzatziki

#### PANEER MAKHANI THALI

Rice, Naan, Dal, Gulab Jamun, Pickles

#### BUTTER CHICKEN THALI

Rice, Naan, Dal, Gulab Jamun, Pickles

#### GRILLED SALMON

Citrus Gastrique, Arugula Caper Salad,  
Watermelon Radish

#### WAGYU SMASH BURGER

Lettuce, Onion, Tomato, American Cheese, Chef's  
Secret Sauce, Classic American Hand Cut Fries

#### GRILLED LAMB CHOPS +\$7

Warm Couscous, Sauteed Vegetables

#### PORK OSSO BUCCO +\$7

Slow Braised, Fresh Herbs, Garlic Mashed Potatoes

### Third

#### APPLE BLOSSOM

Vanilla Ice Cream

#### KULFI POPS

Rose Syrup, Cardamom

#### WARM BROWNIE

Vanilla Ice Cream

## Red

		<b>GLASS</b>	<b>BOTTLE</b>
101	Tribute, Cabernet Sauvignon, <i>California</i> 2021	\$12	\$36
102	Imagery, Pinot Noir, <i>California</i> 2021	\$12	\$44
103	J.Lohr, Merlot, <i>California</i>	\$13	\$45
104	Ferrari Carano, Cabernet Sauvignon, Dry Greek Valleys, <i>California</i> 2018	\$19	\$72
105	Clarendelle, Bordeaux, <i>France</i> 2016	\$20	\$90
			<b>BOTTLE</b>
107	Domaine Faiveley, 1er Cru Les Champs Fulliots, <i>France</i> 2013		\$275
108	Iron & Sand, Paso Robles, Cabernet Sauvignon, <i>California</i> 2021		\$68
109	Domaine Labruyere Coeur de Terroirs Moulin-a-Vent, Burgundy Red, <i>France</i> 2018		\$62
110	Chateau Mont-Redon, cotes-du-Rhone, <i>France</i> 2020		\$68
111	Nino Negri, Quadrio Valtellina Superiore, <i>Italy</i> 2018		\$80
112	Sangiovese, La Salvanella Chianti Classico DOCG		\$120
113	Domaine, du Vieux Telegraphe, Chateauneuf-du-Pape, <i>France</i> 2015		\$200
114	Lindes, du Remelluri, Vinedos de San Vicente, <i>Spain</i> 2011		\$150
115	Clos Marsalette, Pessac-Leognan, <i>France</i> 2015		\$180

## White

		<b>GLASS</b>	<b>BOTTLE</b>
116	Mazzacorona, Pinot Grigio, <i>Italy</i> 2022	\$12	\$40
117	Frisk, Riesling, <i>Australia</i> 2022	\$12	\$44
118	Blue Quail, Sauvignon Blanc, <i>California</i> 2021	\$14	\$44
119	J. Lohr. Chardonnay Rivershore, <i>California</i> 2021	\$14	\$50
120	Dashwood, Sauvignon Blanc, <i>New Zealand</i>	\$15	\$45
121	Tenuta Rapitala, Viviri Grillo, <i>Italy</i> 2020	\$16	\$50
124	Grenache, Rose All Day IGP, Pays D'oc, <i>France</i>	\$13	\$45
125	Ferrari Carano, Pinot Grigio, Dry Greek Valleys, <i>California</i> 2018	\$14	\$54
			<b>BOTTLE</b>
122	Chateau St Jean, Chardonnay, Carneros <i>California</i> 2021		\$120
123	Suavia, Monte Carbonare, <i>Italy</i> 2016		\$150

## Champagne

	<b>BOTTLE</b>
Collet, Brut Art Deco, Premier Cru	\$150
Veuve, Clicquot Brut	\$150
Bertrand Senecourt Beau Joie, Special Cuvee, Brut	\$350

## Martinis

<b>ESPRESSO MARTINI</b>	\$20	<b>DIRTY MARTINI</b>	\$19
Tito's Vodka, Crème de Cacao, Espresso		Vodka, Dry Vermouth, Olive Juice	
<b>LEMON DROP</b>	\$18	<b>FRENCH MARTINI</b>	\$20
Vodka, Triple Sec, Lemon Juice, Simple Syrup		Vodka, Raspberry Liqueur, Pineapple Juice	
<b>CLASSIC MARTINI</b>	\$18	<b>APPLETINI</b>	\$20
Gin, Vermouth, Lemon Twist		Vodka, Apple Schnapps, Cointreau	

## Cocktails

<b>SICILIAN SPRITZ</b>	\$18	<b>THE ROSLYN MOJITO</b>	\$17
Amaro Sfumato, sparkling wine, club soda		Don Q Rum, Chinola, Mint, Lime, Soda	
<b>EAST INDIA TRADING</b>	\$18	<b>HOLLY GO LIGHTLY</b>	\$17
Hendrick's, Cucumber Ginger Syrup, Lime Juice		Tito's Vodka, Aperol, Triple Sec, Lime Juice	
<b>THE BROOKLYN</b>	\$20	<b>THE ATLAS MARGARITA</b>	\$20
Knob Creek Rye, Luxardo, Dry Vermouth		Casamigos Blanco, Cointreau, Blood Orange Puree, Lime	
<b>MEZCAL DAMA</b>	\$20	<b>GARDEN GREYHOUND</b>	\$20
Mezcal, Aged sherry, Grand Marnier, Lime		Ketel one, St Germain, grapefruit, Lemon, Acai Liqueur	

## Beer (Bottled / Draft) & Spirits

CHECK WITH YOUR SERVER FOR OUR SELECTION