



A LA CARTE MENU

APPETIZER

KALE AND PEAR SALAD \$15

Blue Cheese Crumble, Cranberries Maple Dijon Vinaigrette

TUNA TARTARE \$21

Avocado, Wonton Chips, Pickled Onions, Soy Sauce, Sesame Seeds

BEEF SLIDERS \$18

Cheddar Cheese, Pickles, Special Sauce

GUAC & CHIPS \$16

Avocados, Pomogranettes, Mangoes, Pineapple, Cilantro, Serrano

VEGGIE TACOS \$18

Two Mushrooms, Plant Base Meat, Corn, Avocado Sauce, Chile de Arbol Sauce

LAMB LOLLIPOS \$21

Roasted Australian Lam Chops Jerk Style

BUFFALO LILLOPOS \$15

Chicken Lollopos, Blue Cheese, Carrots & Celery

ENTREE

NEW YORK STEAK \$42

Grilled Strip Steak, Au Poivre Sauce, Arugula Salad, Roasted Potatoes

RED SNAPPER \$38

Spicy Honey Glazed Red Snapper, Bok Choy, Broccoli, Fried Rice

CORNISH HEAN \$26

Roasted Cornish Hean, Garlic Mashed Potatoes, Grilled Asparagus, Caper Lemon Sauce

CAULIFLOWER STEAK \$24

Grilled Cauliflower, Kale & Cranberries Salad, Maple Dijon Vinaigrette, Plant Base Sharp Cheddar Cheese

Spaghetti Lobster \$32

Heirloom Cherry Tomatoes, Grilled Corn, Arugula

DESSERT

WARM CHURROS BITES \$12

Dulace De Leche Sauce & Chocolate Sauce

OREO & CONFETTI CHEESE CAKE \$10

Cotton Candy

1604 CHOCOLATE CAKE \$12

Tres Leches, White & Dark Chocolate Pearls

