

*The*  
**GRILL**  
*Dinner*

**menu**

:



GLATT KOSHER



## Appetizers

### **BEEF CARPACCIO**

Cured eye ribeye, truffle pate', balsamic glaze, truffle aioli & garlic confit. Served with herb crostini  
*Add fresh black forest truffles*

### **SMOKED BONE MARROW**

Grilled & topped with ribeye, crisp onion rings, cilantro, red chili & tatemada sauce

### **SHORT RIB TACO BITES**

Tender pulled short rib, crispy corn tortilla, radish, avocado crème & chipotle aioli

### **MAHI CRISP CIGAR**

Roasted salsa roja & verde

### **ITALIAN FOCACCIA**

Toasted & glazed in tender garlic sun dried tomato confit, served with olive tapenade, charred eggplant spread & romesco dip

### **FIRE ROASTED EGGPLANT**

Salt encrusted tender eggplant filet topped tahini & sesame grissini

### **SWEET CORN ARANCINI**

Herb infused golden crisp risotto, local corn, manchego cheese (v), charred tomatillo sauce, avocado mouse

### **RISSOTO VERDE**

Emerald herb oil, flambéed chardonnay leek, peas, asparagus topped vegan parmesan

### **PAN SEARED GNOCCHI**

Fresh & homemade golden shimeji mushrooms  
*Add fresh black forest truffles*



 VEGAN  VEGETARIAN  GLUTEN FREE  WITH NUTS  SPICY

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## Soups & Salads

### SOUP DU JOUR

#### POTATO LEAK SOUP

Creamy caramelized onion cream,  
andied leek, brioche toast

#### BEET ROOT SALAD

Beetroot, apple, quinoa granola,  
candies walnuts, passion fruit vinaigrette,  
honey & berries puree

#### WILD GRILL

#### MUSHROOM SALAD

Spiced cabernet fig marmalade,  
feta citrus crème, herbs  
& shaved vegan parmesan

#### CAESAR SALAD

Romaine hearts, toasted herb crostini,  
heirloom tomatoes, red onion rings,  
pesto aioli, panko crisp, shredded  
vegan parmesan & Caesar dressing

*Add grilled chicken 4oz*

*Add salmon steak 4oz*

## A TASTE OF MEXICO

## Tacos

#### BARBACOA

Grilled onion & cilantro braised  
beef, avocado crème, salsa verde  
*Accompanied Jus shot*

#### SEASONAL VEG

Grilled avocado, tempura crisp  
green beans & crimini mushrooms,  
refried beans & salsa verde

#### TENDER CHICKEN

Chili & lime boneless dark meat, refried  
black beans, pimento relish, avocado  
crème & chihuahua vegan cheese

#### SALMON AL PASTOR

Seared salmon, grilled pineapple,  
fresh avocado, chipotle aioli  
& cabbage slaw

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MODERN TO ITS FINEST

signature  
plates  
:chef's

**SEA BASS SASHIMI**

Mirin cured sesame cucumber,  
torched lime filet, wasabi pea puree,  
piquillo emulsion & turmeric aioli

**CRISPY RICE & BLUE FIN  
TUNA QUENELLE**

Lemongrass Thai chili sauce,  
avocado crème

**PEPPER ENCRUSTED  
KING SALMON**

Crispy quinoa chive sesame  
soy rice vinegar dressing

**HAMACHI NIGIRI**

Torched sweet sauce, salted  
sesame oil, gastric sake mustard  
seeds, tempura crisp, wasabi  
scented pea crème & coral tuile

**Fresh from the Sea** ☒

**GROUPEL FILET**

7 oz  
Charred,  
cauliflower puree,  
vièrge reduction

**PACIFIC SALMON  
MEDALLION**

7oz  
Pan seared, skordalia,  
sautéed vegetables &  
red bell pepper sauce



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**FILET MIGNON**  
8oz

**COWBOY**  
18oz

**BONELESS RIBEYE**  
15oz

**HANGER**  
8oz

**OYSTER**  
12oz

**TOMAHAWK**  
per 100 g  
Ask serve  
for daily weights

**PARRILLADA**  
*Recommended for 2 people*  
Grilled meat platter chef selection of assorted fine cuts. Served with grilled vegetables and two side dishes of your choice.

butcher's cut

mains

**GRILLED BABY CHICKEN STEAKS**

Chili lime marinated, citrus & tarragon sauce.  
*Served alongside chimichurri*

**BBQ BEEF RIBS**

Tender beef rack chef bbq sauce glazed

**LACHMAGINE**

⊕  
Middle eastern marinated lamb, fattoush, toasted seeds & pine nuts, duet tahini

**QUINOA BATTERED CHICKEN CUTLET FILET**

Rosemary balsamic reduction, creamy polenta, green asparagus, sage & charred lemon

**FLAMED OYSTER FILET** ⊕

Black pepper encrusted, coconut peanut sauce, lemon grass infused tomato cherry jam, shallot red wine reduction  
*Served alongside baby arugula pine nuts citrus lime greens*



VEGAN



VEGETARIAN



GLUTEN FREE



WITH NUTS



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# mains

# :side dishes

PRIME BURGERS  
100%

## Burgers

### COWBOY BURGER

Toasted brioche roll, baby arugula, tomato, braised pulled beef, crispy onions, tartar sauce

### THE FRENCH TRUFFLE

Minted lamb, marrow butter, cheddar (v), onion & mushroom jam, truffle parsley tzatziki sauce, baby arugula

### VEGAN BURGER

Tomato, red onion ring, avocado, sangria lettuce, chimichurri, vegan manchego cheese

### MEXICAN RODEO

Prime beef, avocado sliver, pickled jalapeno, cured habanero onions, roasted chiles alioli, tomato & shredded lettuce

*Choice of house fries or cajun wedges*

### MASHED POTATOES

Crisp onions

### ROASTED VEGETABLES

Romesco sauce, toasted almond

### TRUFFLE FRENCH FRIES

Truffle oil & Parsley

### SWEET CORN RIBS

Garlic & chipotle aioli, parsley, crushed chili flakes

### CAJUN POTATO CRISP

Chipotle aioli & lime zest

### GREEN SALAD

Mixed lettuce, cherry tomato, cucumber, avocado

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### KIDS BURGER

Beef burger, lettuce, tomato,  
onion and French fries

### CHICKEN SCHNITZEL



With french fries

### FRUITS SORBET

*Ask for the available flavors*

### GLUTEN FREE PASTA



With smoked tomato sauce

**:kids**

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