

The
GRILL

Friday
CHEF MENU
by RSVP



Glatt Kosher

Grape Juice ~ Upon Request

(Choose One)

Challah Roll or Italian Focaccia



**DIPS & SALADS
TO INCLUDE**

Tahini, Tomato Dip, Jalapeno Aioli
Cabbage Slaw, Beet Salad, Carrot Salad
Mix Green Salad with Citrus Vinaigrette

APPETIZER

(Choose One)

Herb Encrusted Dijon Honey Salmon

or

Classic Caesar Salad: Toasted herb Crostini, Romaine hearts,
Heirloom tomatoes, red onion rings, pesto aioli, Panko crisp
and Caesar dressing

SOUP

(Choose One)

Chicken Matzo Ball Consommé with Noodles

Or

Vegetable Soup

MAIN COURSE

(Duet)

Boneless Short Rib & French Cut Chicken Stuffed with Basmati Herb
Infused rice with apricots and cranberries. With sides of Mashed
Potatoes & Seasonal Grilled Vegetables

DESSERT

Apple Crumble: Almond, caramelized walnut, vanilla ice cream

or

Ice Cream & Sorbet

**KIDS
MENU**

Challah Roll & Mini House Salad
Schnitzel & Chips with Ketchup
Fruit Sorbet



Vegan



Vegetarian



Gluten Free



With Nuts



Glatt Kosher

Prices in Mexican pesos, 16% tax included. Extra charge for additional ingredients. Consuming raw or undercooked products in under responsibility of those who consume it.

OUR SHABBAT LUNCH MENU...

DIPS & SALADS TO INCLUDE

Challah Roll served with:
Eggplant Aioli, Tomato Dip, Sweet Pepper Dip
Cole Slaw, Potato Salad, Cucumber Salad
Mix Green Salad with Citrus Vinaigrette

APPETIZER

Fish Appetizer
Sesame Encrusted Asian style Salmon
Gefilte Fish with Horseradish,

MAIN COURSE

Meat Board to Include
Sliced Schnitzel
Sliced Chicken Breast
Sliced Roast beef
Assorted Cured Deli cuts
Grilled vegetables

DESSERT

Sliced Chocolate Babka
Sliced Fruit

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Grape Juice - Upon Request. Available only on Shabbat, must be ordered in advance no later than Thursday 5:00 pm.