

5 Kg. 2 Kg. 1 Kg.

## Snacks & Starters

- Ask server about our **Daily Oyster Assortment** - Market Price
- **Fire Grilled Clams** with Burnt Grape Tomatoes, garlic, white wine, basil - 15
- **Truffled Deviled Eggs** - 4.5/each
- **Fire grilled wings** - 15  
*Sauces:* Buffalo, Honey-Chipotle, or Garlic Rosemary, Lemon Parmesan
- **Kung Pao chicken dumplings** tossed in a sweet-spicy sauce with ponzu dipping sauce - 13
- **Terrine of Goat Cheese**, Roasted Garlic, Red Bell Peppers, Tomato and Zucchini accompanied by Grilled Bread and Basil Pesto - 16
- **Bacon wrapped fire grilled shrimp** with roasted pickled onions & jalapeños with cilantro - 17
- **Tuna Tartar** with avocado, red onion cilantro, tossed in our spicy soy vinaigrette, wasabi pea crunch, sirachia - 18
- **Panko crusted fried Provolone**, Marinara, Fresh Basil Pesto - 13



## In the Bowl

**Pulled Pork Ramen**  
Slow roasted pulled pork, Julliened Carrot, shitaki Mushrooms, Bok Choy, Kim Chi, Egg - 24



**Korean Rice Bowl**  
Spicy Fried Rice, Bok Choy, Shitaki Mushrooms, Shredded Cabbage, Kim Chi, Julienned Carrots, Sunny side egg - 19

*Marinated: Chicken - 7, Shrimp - 13, Steak - 18*

**Tuna Poke Bowl**  
Cubes of Ahi Tuna tossed with Pineapple, Avocado, pickled fire roasted jalapeños, tossed in a ponzu sesame vinaigrette over sushi rice topped with frizzled onion - 29

**Mardi Gras Penne**  
Blackened Fire grilled Chicken, andouille sausage, Tomatoes, red and poblano peppers, scallions, penne in a spicy cream sauce - 28

**Fresh Cavitelli**  
with Grilled Chicken, Sun-dried tomatoes, baby arugula, crimini mushrooms in a rosemary infused cream sauce - 27

**Mexican Bowl**  
Grilled chicken Breast/ Spanish rice/ Spiced Corn with cojita cheese, Black beans, picked jalapeños and red onions, avocado, diced tomatoes & cilantro, Mexican crema - 25

## Salads



**House Salad** - Mesclun, grape tomatoes, Cucumbers, shredded carrot, red onion - 8.5

**Arugula**, Roasted Beets, Candied almonds, crumbled goat cheese, Honey-Dijon Vinaigrette - 12

**Cucumber Salad**, Kim Chi, Pickled Dikon & Red Onion, Boston Bibb lettuce, Fermented Soy-Rice Wine Vinaigrette - 13

**Cobb Salad** - Chopped Mixed Greens, diced tomato, cucumber, egg, applewood smoked bacon, shredded monterey jack and cheddar, balsamic vinaigrette - 16

**Nicóse Salad** - Rare seared Ahi Tuna, Mesclun Greens, Grape tomatoes, Red bliss potatoes, Hard boiled Egg, Mediterranean Olives, herbed white wine vinaigrette - 20

**Grilled Caesar** - Fire Grilled Romaine Lettuce, house made Caesar dressing, parmesan crisps, & croutons - 12

## Between Bread

*Sandwiches accompanied by mesclun greens & gaufrette potatoes*

**Chicken Ranch Club** - Fire grilled Sliced Chicken, Bacon, tomatoes, romaine lettuce and ranch dressing on triple stacked Texas toast - 15

**Portabello Ban Mi** - Fire Grilled Portobello, Pickled Carrots, diakon, and jalapeños, Cilantro-garlic Aioli, baguette - 15

**Cubano** - Pulled Pork, Black forest ham, pickles, swiss cheese, dijon mustard, pressed Baguette - 16

**Chicken Chorizo Sandwich** - Grilled Chicken Breast, sliced chorizo, Sun-dried tomato-chipotle cheddar spread melt, avocado, tomato, grilled sour dough bread - 16

**Fire Roasted Steak sandwich** - Grilled Sliced Steak, fire roasted red bell and poblano peppers, roasted onion and Monterey Jack-Cheddar cheese, tarragon-garlic butter on Ciabatta roll - 20

## Fire Grilled Burgers

*Our special blend Ground in house daily, accompanied by house cut fries*

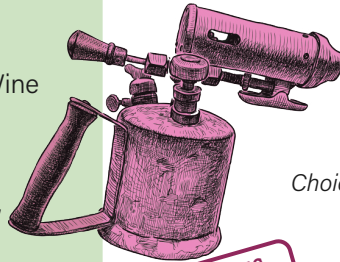
**Pharmacy Burger**  
with lettuce tomato, pickle chips - 17

**Gourmet Burger**  
Hamburger topped with roasted garlic, crimini mushroom, red wine Demi glace - 20

**Surf & Turf Burger**  
Our burger topped with chunks of lobster, and fresh béarnaise sauce - 22

**GOAT Burger**  
hand packed burger topped with cabernet carmelized onions and goat cheese - 20

**Choice of cheese:** Monterey Jack & Cheddar, Gruyer, Swiss, Blue cheese - \$1.50



OUR STEAKS  
ARE PROUDLY  
AGED IN HOUSE  
USDA PRIME

## Over the Flames

*Steaks are accompanied by  
Choice of sauce or compound butter & Choice of potato*

### STEAKS & CHOPS

- 18oz USDA Prime Aged NY Strip Steak - 43
- 10oz USDA Prime Aged Filet Mignon - 45
- 22oz USDA Prime Aged Rib Eye - 49
- 28oz Usda prime T-Bone - 54
- 32oz USDA Prime Aged Porter House - 59

#### Choice of Sauce or Butter

Bernaise Sauce  
Au Poivre sauce  
Red wine Bordelaise  
Smoked tomato and chipotle butter  
Roasted Garlic Crimini & Porchini Demi Glace  
4 herb garlic butter  
Gorgonzola Chive butter  
Chimichurri  
Carmelized Shallot Truffle Butter

#### Choice of Potato

Potatoes Gratine  
Fire Roasted Fingerlings  
House cut French fries  
Garlic Smashed  
Yukon Gold Potatoes

## Entrees

**Grilled Rack of Lamb** - Dijon Mustard, Roast garlic rubbed Rack of Lamb with a red wine rosemary Demi Glace, Garlic smashed potato - 44

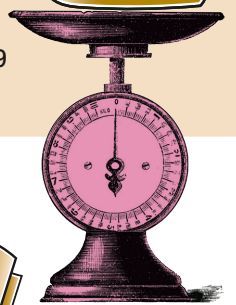
**Smoked half Chicken** - Chimichuri, Spanish rice with Corn, Tomatoes, roasted Poblanos - 29

**Fire Grilled Faroe Island Salmon** - garlic & herb sauteed shitaki and crimini mushrooms, whole grain mustard beurre blanc, fingerling potatoes - 35

**Torgagashi seasoned Ahi Tuna**, Tamari-Shochu Soy Ginger Glaze and Wasabi accompanied by Vegetable stir Fried Forbidden black rice - 39

## Sides

- Creamed Spinach - 10
- Truffle Parmesan Risotto - 12
- Sweet Potato & Plantain puree- 11
- Flame Grilled Asparagus with bearnaise - 11
- Parmesan, Garlic, Rosemary, Lemon Fries - 9
- Herb & garlic grilled zucchini & squash - 10



See our  
Specials



scan  
here

3% will be charged when credit card is used to partially cover processing costs

