

DINNER MENU

APPETIZERS

*** Tuna Tartare \$18**

Tuna, Tomato, Avocado, Spicy Mayo, Soy Sauce, Balsamic Glaze, & Tortilla Chips

*** Shrimp Ceviche \$18**

Cilantro, Red Onions, Lime Juice, Aji Amarillo Pepper, Corn Chips, & Salt

Mediterranean Platter \$17

Lentil Salad, Tomatoes, Sliced Cucumber, Hummus, Tabbouleh, & Pita Bread

Fried Tempura Calamari \$15

Orange Chili Sauce

Stir-Fried Edamame \$10

A Touch of Mild Soy Sauce

*** Patakong \$19**

2 Fried Plantain Sandwiches with Smoked Salmon, Crab, Wakame (Seaweed Salad), Guacamole, Pico de Gallo, Sour Cream, & Blue Cheese

Burrata \$16

Avocado, Basil Salad, & Grape Tomatoes
Add Prosciutto \$5

Spring Rolls \$16

5 Mini Spring Rolls. Choice of Teriyaki or Plum Sauce.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER MENU

SALADS

Greek Salad \$15

Tomato, Cucumber, Red Onion, Greek Kalamata Olives, Homemade Croutons, Feta Cheese, Fresh Oregano, & Olive Oil

Chicken Avocado Chop Salad \$15

All-Natural Chicken Breast, Tomatoes, Avocado, Chopped Romaine, Arugula, Feta Cheese, Corn, Black Beans, Crispy Tortilla Strips & Citrus Chipotle Dressing

Caesar Salad \$16

Homemade Caesar Salad, Parmesan Cheese, Romaine Lettuce, & Garlic Croutons
Add Chicken \$6 Add Shrimp \$6

Caprese Salad \$18

Tomatoes, Fresh Mozzarella, Fresh Basil, & Balsamic Glaze
Add Prosciutto \$5

BOWLS

Spicy Tuna \$25

Raw Wild Tuna, Cilantro Jasmine Rice, Avocado, Cucumber, Arugula, Radish, Scallion, Micro Cilantro, Sesame Seed, & Ponzu Yuzu

Summer Chicken \$20

Chicken, Cilantro Jasmine Rice, Avocado, Sweet Bell Pepper, Pineapple, Carrot, Arugula, Micro Cilantro, Sesame Seed, & Spicy Soy Ginger

Mango Salmon \$26

Oven Roasted Salmon, Avocado, Mango, Pickled Red Onion, Cherry Tomato, Arugula, Quinoa, & Sesame Seed

DINNER MENU

Chicken Kababs \$18

Served with Yellow Rice. Rice is Cooked In Chicken Stock, Onions, & Green/Red Peppers

Lamb Ribs \$44

Rack of Ribs Served with Mashed Potatoes, Fresh Rosemary, Fresh Oregano, Roasted Garlic, Olive Oil, & Rosemary Sauce

NY Steak \$33

16oz Boneless Rib Eye Steak Served with Roasted Potatoes & Vegetables
Garlic or Garlic Rosemary Sauce

Rib Eye \$48

16oz Boneless Rib Eye Steak Served with Roasted Potatoes & Vegetables
Garlic Sauce, Garlic Rosemary Sauce, or Herb Crusted

Mushroom Risotto \$26

Cremeni Mushroom, Parmesan Cheese, & Goat Cheese

Add Shrimp \$7 Add Lobster \$15

Chicken Marsala \$24

Served with Daily Pasta

Chicken Francese \$24

Chicken Breast, White Wine, & Lemon Sauce Served with Daily Pasta

Chicken Parmigiana \$24

Breaded Chicken Breast, Mozzarella Cheese, & Marinara Sauce
Served with Daily Pasta

Caribbean Fried Snapper \$45

Avocado, Tostones, Onion, Carrots, Peppers, & Vinaigrette Sauce

Luxe-Bistro Thai Salmon \$25

Coconut Salmon, Kaffir Leaf, Coconut Milk, & Keylime Juice Served
with Jasmine Rice

Beef Stroganoff \$28

Sliced Beef In A Mushroom, Egg Noodles, & Onion Demi Glaze Sauce

Luxe King Yakimeshi \$24

Stir-Fried Rice, Chicken, Beef, Shrimp, & A Fried Egg On Top

Riyan's Stir Fried Rice with Vegetables \$18

Choice of An Optional Fried Egg On Top

DINNER MENU

5 Cheese Ravioli \$25

Choose between Alfredo, Marinara, Pesto, or Pink Sauce

Artichoke & Spinach Ravioli \$25

Choose between Alfredo, Marinara, Pesto, or Pink Sauce

Potato Gnocchi \$21

Choose between Alfredo, Marinara, Pesto, or Pink Sauce

PIZZA

Cheese \$12

Pepperoni \$18

Meatlovers \$24

Pepperoni, Meatball, Sausage, Ham, Marinara, & Mozzarella Cheese

Margarita \$19

Fresh Tomato, Fresh Garlic, Fresh Basil, Fresh Mozzarella, & Marinated In Olive Oil

Diavola \$21

Spicy Salami, Tomato Sauce, & Mozzarella Cheese

Hawaiian \$20

Pineapple, Ham, Mozzarella Cheese, & Marinara Sauce

Veggie \$20

Diced Tomatoes, Red Onions, Mushrooms, Green/Red Peppers,
Olives, Mozzarella Cheese, & Marinara Sauce

DESSERT

Homemade Crème Brûlée \$14

Smooth Creamy Base of Custard, Egg Yolk, Sugar, & Vanilla

Homemade Tres Leches \$15

Cookies & Cream Ice Cream, Homemade Dulce de Leche Topped
with Strawberry Bites

Chocolate Kamikaze \$21

A Suicidal Chocolate Ice Cream Bar In Creamy Chocolate Fondant
& Our Famous Homemade Nutella

Tiramisu \$15

Mascarpone Cheese, Egg Yolks, Sugar, & Dark Chocolate Powder
Served On A Homemade Cake

Mini Dessert Cups 3 for \$18

Choose 3 Flavors from Chocolate, Vanilla/Raspberry, Tiramisu, & Lemon Meringue