

ENTREES

BUTTER CHICKEN \$23

BUTTER CHICKEN & JASMINE RICE TOPPED WITH TOASTED PINE NUTS & ALMONDS
CAN BE MADE VEGETARIAN- "BUTTER CHICKPEA"

BEEF SHORT RIB \$25

BRAISED BEEF SHORT RIB TOPPED WITH A RED WINE DEMI GLAZE & CRISPY FRIED ONIONS SERVED WITH MASHED & VEGGIES

LOBSTER STUFFED SALMON \$28

LOBSTER STUFFED SALMON WITH A SUNDRIED TOMATO LEMON BEURRE BLANC SERVED WITH RICE

80Z SIRLOIN

80Z CENTRE CUT STEAK COOKED JUST THE WAY YOU LIKE IT

STEAK ADD ONS:

CARMELIZED ONIONS \$3

CAJUN LOBSTER CREAM SAUCE \$9

ROASTED MUSHROOMS \$4

SPICY SHRIMP & CHORIZO RAGU SAUCE \$8

SAUTEED GARLIC SHRIMP \$7

BEEF BRISKET SHEPARD'S PIE \$24

BRAISED BEEF BRISKET, CARROTS, PEAS, CELERY & ONIONS, BAKED WITH ROASTED GARLIC MASHED & CHEDDAR CHEESE

PIZZAS

6 slice

CLASSIC \$18

CUP & CHAR PEPPERONI & CHEESE

MEDITERRANEAN \$18

PESTO BASE, PORTABELLO MUSHROOMS, ROASTED RED PEPPER, SPINACH, RED ONIONS, BLACK OLIVES, MOZZARELLA & FETA

CHICKEN FUNGI \$19

WHITE SAUCE, MOZZARELLA, MUSHROOMS, CARAMALIZED ONIONS, CHILIS, GRILLED CHICKEN, TRUFFLE OIL DRIZZLE

BRISKET BLUE CHEESE \$20

BBQ SAUCE, BRAISED BRISKET, RED ONION, SPINACH, MOZZARELLA, CREAMY BLUE CHEESE DRIZZLE

BBQ CHICKEN PIZZA \$20

BBQ SAUCE BASE, CHICKEN, MOZZARELLA, GOATS CHEESE, ROASTED RED PEPPERS, CARMELIZED ONIONS