

# One98Eight

Global Cuisine - Made from Scratch

## Dinner Menu 3pm – 8pm

### APPETIZERS

<b>BRUSCHETTA</b> [MCN/V] <b>18</b> Cherry tomato, garlic, brioche bread, red onion, basil, olive oil, balsamic glaze	<b>TANDOORI CARROTS</b> [VGO/GF/N/V] <b>16</b> Yogurt, carrots, one98eight spice blend, pomegranate seeds, roasted cashews
<b>BEET SALAD</b> [GF/N/V] <b>17</b> Roasted and pickled beets, sweet yogurt, candied pistachios, lemon dressing	<b>TUNA CRUDO</b> [S/SE/SO] <b>21</b> 6oz yellowfin tuna, one98eight gochujang tahini dressing, crostini, fried capers, pickled fennel
<b>MUSSELS</b> [S] <b>22</b> 1 lb mussels, one98eight curry broth, garlic brioche bread	<b>ONE98EIGHT CAESAR</b> [P/MCN] <b>18</b> Mixed green, house caesar dressing, lardons, croutons, parmesan, pickled fennel

### MAIN'S

<b>BUTTER CHICKEN</b> [N] <b>28</b> One98eight makhani sauce, chicken thighs, jeera rice, mini naan	<b>MIX VEG CURRY</b> [N/] <b>24</b> Stir fry veg, one98eight makhani sauce, jeera rice, mini naan
<b>GNOCCHI</b> [V] <b>26</b> Mushroom blend, cream, arugula, one98eight ricotta gnocchi, truffle oil, parmesan	<b>LAMB SHANK</b> [GF/GA/NF] <b>38</b> Saffron risotto, broccolini, braised lamb shank, jus
<b>DUCK CONFIT</b> [DF/GF] <b>30</b> Confit duck, roasted potatoes, seasonal veg, balsamic glaze	<b>CHICKEN ARRABIATA</b> 🌶️ <b>25</b> Pasta of the day, arrabiata sauce, chicken thighs, parmesan, garlic bread
<b>SALMON</b> [S/GF] <b>32</b> 6oz salmon, curry cream sauce, roasted potatoes, seasonal veg	<b>VEG LASAGNA</b> [V/MCN] <b>26</b> Tomato sauce, mozzarella, mushroom duxelle, spinach, ricotta, side salad
<b>CANNELLONI</b> [V] <b>24</b> 3 cannelloni, spinach, ricotta, mushroom, garlic, parmesan, tomato sauce, mozzarella, olive oil	<b>RIBEYE</b> [GF/MCN] <b>35</b> 8oz rib eye steak, roasted potatoes, seasonal veg, jus

### DESSERT

<b>PANNA COTTA</b> <b>8</b> ask your server for today flavor	<b>TRES LECHES</b> [D/G] <b>10</b> ask your server for todays flavor
	<b>ICE CREAM / SORBET</b> <b>7</b> made in house in small batches. ask your server for todays flavor

Kindly inform your server of any allergies. 20% gratuity added for groups of 6+

#### Dietary Codes:

D: Dairy | G: Gluten | GF: Gluten-Free | V: Vegetarian | VG: Vegan | S: Seafood | N: Nuts | GA: Garlic | P: Pork  
| SE: Sesame | SO: Soy | MCN: May contain nuts