



WESTERN CLASSICS



START + SHARE



ROASTED TOMATO-BASIL BISQUE

V 10

Blend of roasted tomatoes, fennel, touch of cream, long cheese crostini

CRISPY FRIED CALAMARI

18

Salt & pepper breaded, lemon with chipotle aioli and Pickled crudité

SHRIMP DYNAMITE

18

Lightly coated, big bang sauce, tangy slaw, scallions

CHICKEN WINGS

16

Salt & pepper, honey garlic, BBQ, hot served with ranch & house pickled crudité

FISH TACOS

14

Crispy battered cod, soft flour tortilla, corn salsa, tangy pickled red onions, creamy slaw, jalapeño, chipotle aioli, side of sour cream

LAMB & FETA SLIDERS

18

Juicy lamb patties, caramelized onion, whipped feta yogurt, pickled cucumber, mini brioche bun

MACARONI & CHEESE BITES

V 13

Golden, deep-fried, molten cheese centre, paprika dust, house made tomato basil sauce, parmesan



BOWLS + HANDHELDS



(ALL HANDHELDS COME WITH A SIDE CHOICE OF FRIES OR MIXED GREENS)

MEDITERRANEAN POWER SALAD

V 15

Quinoa, roasted chickpeas, English cucumbers, red onions, tomatoes, kalamata olives, crumbled feta cheese, pumpkin seeds, lemon-herb dressing and tzatziki drizzle

Add Grilled Chicken 8 | Pan-Seared Salmon 13 | Garlic Shrimp 10

GREEK SALAD

V

10

Crisp romaine, vine-ripened tomatoes, cucumber, red onion, Kalamata olives, and creamy feta, tossed in a zesty lemon-oregano vinaigrette.

CAPRESE PESTO SANDWICH

V

16

Fior Di latte mozzarella, heirloom tomatoes, baby greens, basil aioli, balsamic glaze, toasted sourdough bread

STRIPLOIN STEAK SANDWICH

29

grilled 5 oz Striploin steak, sautéed mushrooms, caramelized onions, melted Swiss cheese, toasted sourdough bread served with beef gravy

CLASSIC CHEESEBURGER

19

Beef burger patty, Lettuce, tomato, onions, pickles, Swiss cheese, burger sauce, toasted brioche bun
(Add crispy bacon \$2, Savory sautéed mushroom \$2)

CRISPY CHICKEN PARM SANDWICH

20

Crispy buttermilk-fried chicken breast, topped with melted mozzarella and Parmesan, house-made basil marinara, on a toasted brioche bun.



AROUND THE WORLD

CHICKEN MARSALA

26

Pan-seared flattened chicken breasts, Garlic, mushroom wine sauce, fresh herbs, side of mashed potatoes, seasonal vegetables

BLACKENED MAHI MAHI

28

Pan-seared, tropical corn and black bean medley, lime-infused cilantro rice, grilled vegetables, chipotle aioli drizzle.

HERB-CRUSTED PARMESAN SALMON

29

Oven-baked salmon fillet, garlic mashed potatoes, sautéed vegetables, sundried tomato, basil white wine cream sauce

ROSEMARY & DIJON LAMB RACK

37

1/2 rack of lamb, roasted to perfection glazed with Dijon mustard and herb butter, served with garlic mash potatoes, seasonal vegetables, red wine sauce

BUILD YOUR OWN PASTA

16

Pasta: Penne, Fettuccine or Pappardelle

Protein: Grilled Chicken 8 | Pan-Seared Salmon 13 | Garlic Shrimp 10

Sauce: Basil Tomato Sauce or Mushroom Cream Sauce

SHORT RIB RAGU WITH PAPPARDELLE

35

Slow-braised short ribs in a rich red wine savoury tomato ragu, served over delicate, wide pappardelle pasta

RED WINE BRAISED BEEF SHORT RIBS

38

Succulent, bone-in beef short ribs slow-braised in a rich red wine sauce with aromatic herbs, creamy mashed potatoes, side of roasted root vegetables, braising sauce

LOBSTER RAVIOLI

30

Hand-crafted ravioli filled with succulent lobster meat, creamy lobster bisque sauce, finished with a drizzle of truffle oil, wilted spinach, cherry tomatoes, pair of grilled shrimps

STEAK FRITES

35

7 oz Sirloin steak AAA, crispy fries, peppercorn sauce

Add Grilled shrimp \$5(2 pc)

RIB EYE AAA

50

Herb Butter Grilled Rib Eye 10 oz , mashed potatoes, seasonal vegetables, red wine demi
Add Grilled shrimp \$5

ADD ONS

MASHED POTATOES \$5

TRUFFLE PARM FRIES \$5

GARLIC BREAD(2PC) \$5

CAESAR SALAD \$5

GREEK SALAD \$5

SEASONAL VEGETABLES \$5

V - Vegetarian

* Food items may come in contact with common allergens *

Please talk to your server about your specifications such as spice level and doneness.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A gratuity of 18% will be automatically added to the bill for groups of 6 or more.

ASIAN TEASERS

MANCHOW SOUP

V 8

Umami flavoured broth, vegetables, crispy noodles

Add chicken \$3

CAESAR SALAD

V 8

Crisp Romaine Lettuce, croutons, parmesan cheese

Add Bacon \$2/Tikka paneer \$4/chicken \$5

SAMOSA CHAAT

V 14

Crispy samosas, curried chickpea, topped with yogurt, chutneys

DECONSTRUCTED ALOO TIKKI CHAT

V 14

Fried Crispy potato cakes, crispy sev, zesty chutney, sweet yogurt

CHILI PANEER/GOBI

V 14

Batter fried, tossed with bell pepper and onions, Indo-Chinese sauce

MASALA CORN CROQUETTES

V 14

Fried crisp sweet corn, mozzarella rolls, sweet chili sauce

VEGGIE SPRING ROLLS

V 12

Golden fried, house sweet chili dipping sauce

DELHI MOMOS

16

Fried dumplings tossed in chili garlic **or** Tandoori marinated chargrilled

Paneer or Chicken

CHICKEN 65

18

Marinated chicken, deep-fried to crispy perfection, tossed in spicy sweet chili sauce

DESI TACOS

16

PANEER/CHICKEN/SHRIMP

Achari mango corn salsa, pickled onion, cheese, Chipotle aioli

KEBABS & TIKKAS

PANEER TIKKA

V 18

Choice of Achari, Chipotle, Malai cottage cheese, grilled vegetable

SOYA CHAAP MALAI

V 16

Textured Soy protein, vegetables, malai sauce

TANDOORI SALMON TIKKA

26

chutney, pickled onion

PISTACHIO LAMB CHOPS

36

Salt pepper vegetables, chutney

TANDOORI TIGER PRAWNS

26

Blend of aromatic spices, turmeric yogurt, grilled to perfection

GILAFI LAMB SEEKH KEBAB

22

Soft tortilla, topped with chopped mushrooms, diced tomatoes cilantro mix, chutney

CHICKEN TIKKA

20

Choice of Achari, chipotle, malai chicken infused in creamy marinade

CHOP HOUSE SIZZLER

40

Sizzler salmon tikka, malai chicken tikka, pistachio lamb chops, tandoori shrimp

VEG CHOP HOUSE SIZZLER

V

30

Tandoori soya chaap, malai paneer tikka, corn croquette, spring roll, Tandoori momos

RICE & BIRYANI'S

VEGETABLE DUM BIRYANI

V 17

raita, salad

PANEER DUM BIRYANI

V 18

raita, salad

CHICKEN DUM BIRYANI

20

raita, salad

LAMB DUM BIRYANI

25

raita, salad

STEAMED RICE

6

SAFFRON PILAF

6

All prices are subject to applicable taxes.

MAINS VEGETARIAN

DAL MAKHANI

Slow cooked Black lentil stew, enriched with garlic, tomato, fenugreek, cream

V 16

ALOO GOBHI

Cauliflower florets and cubed potato cooked in a delicious blend of spices

V 14

PANEER KHURCHAN

Batons of paneer along with onions, peppers, tomatoes enhanced with spices

V 16

PANEER TIKKA MASALA

Tandoori grilled paneer, peppers, creamy tikka masala sauce

V 16

CHANA MASALA

Piquant chickpeas cooked in a tomato gravy flavoured with spices

V 14

SOYA CHAAP MASALA

Protein rich chewy chaap in masala gravy finished with cream

V 14

NAVRATTAN KORMA

Mixed Vegetables, paneer, dried fruits, cashew cream sauce

V 16

SHAHI PANEER

Cottage cheese delicately simmered in nutty cream sauce

V 16

NON-VEGETARIAN

BUTTER CHICKEN

Classic chicken tikka, makhani gravy

22

MASALA CHICKEN CURRY

Boneless chicken chunks in homestyle gravy

22

SHAHI MURG KORMA

Chicken pieces cooked in a rich creamy nut sauce

22

CHICKEN TIKKA MASALA

Chicken chunks simmered in tomato fenugreek sauce

22

CHICKEN KADHAI

Succulent chicken, bell pepper, onion tomato gravy

22

LAMB ROGAN JOSH

Marinated overnight, slow braised in aromatic spices

25

LAMB KADHAI

Boneless lamb, onion tomato gravy with peppers

25

GOAT RAJASTHANI

Spicy robust bone in goat, vibrant red sauce

25

PRAWN MASALA FRY

Sauteed with a blend of onion tomato sauce, crunchy bell peppers

24

SALMON TIKKA MASALA

Grilled salmon pieces cooked in thick tomato cream masala

26

BREADS

PLAIN/BUTTER TANDOORI ROTI

3/3.5

PLAIN NAAN/ BUTTER NAAN

3/3.5

GARLIC NAAN

4

LACHHA PARANTHA

PLAIN/PUDINA/MIRCHI

5

ONION KULCHA

5

AMRITSARI KULCHA

6

ASSORTED BREAD BASKET

10

SIDES

MASALA FRIES

5

RAITA (BOONDI/MIXED VEG)

5

KACHUMBER SALAD

5

MIXED GREENS

5

PAPPADUMS

4

PICKLE

1.5

STEAMED VEGETABLES

5