



# Family Style Restaurant Menu

Please Choose Option Level & Menu For The Entire Group to Enjoy.  
Items Will Be Served On Large Platters To Be Passed Around The Table.

## LEVEL I | 54

1 Starter  
1 Salad  
2 Entrees

## LEVEL II | 62

2 Starters  
1 Salad  
2 Entrees

## LEVEL III | 68

2 Starters  
1 Salad  
2 Entrees  
1 Dessert

### STARTERS

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JAPANESE MILK BREAD (V)  
Lilikoi Butter

FRIED CORN RIBS  
Smokey Rub, Chimichurri Aioli

SALMON CAKES  
Curry Walnut Sauce, Greens, Shaved Fennel, Red  
Onion, Pickled Golden Raisin

FALAFEL BOARD (V, VN)  
Peppadew Peppers, Beet Hummus, Pita Points,  
Pickled Red Onion, Cucumber

### ENTRÉES

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*SERVED WITH A SIDE OF SEASONAL  
VEGETABLES AND FINGERLING POTATOES*

PAN SEARED SALMON (GF)  
Pistachio Pesto

AIRLINE CHICKEN BREAST (GF)  
Herbed White Wine Demi-Glace

CHANA MASALA (GF, V, VN)  
Chickpea Curry, Rice, Pickled Red Onion,  
Zucchini, Squash

GRILLED NY STEAK (GF)  
Chipotle Bourbon Sauce

*if 5 or fewer guests are vegetarian,  
please preorder from the restaurant menu*

### SALADS

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GOLDEN BEET SALAD (GF, V, VN)  
Baby Kale, Pickled Golden Raisins, Red Onion,  
White Balsamic Vinaigrette

CAESAR  
Romaine Lettuce, Pickled Golden Raisins,  
Pecorino Cheese, Sourdough Croutons

### DESSERTS

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FLOURLESS CHOCOLATE TORTE (GF)

RASPBERRY WHITE  
CHOCOLATE CHEESECAKE

Prices do not reflect a 2% service fee and current sales tax. A gratuity of 20% is recommended.  
V vegetarian | VN vegan | GF gluten free