

Happy Hour Special

\$5

Mac & Cheese

Three cheeses & garlic cream

Mixed Olives

Spicy Buffalo Wings

Celery, blue cheese & hot sauce

Beef Tenderloin Kushiyaki

Green scallion, shiitake & tare glaze

*Salmon Skin Roll

Wasabi, pickle ginger & shoyu

*Spicy Tuna Roll

Wasabi, pickle ginger & shoyu

California Roll

Wasabi, pickle ginger & shoyu

*Little Neck Clam \$1/pc

*Local Oysters 1/1pc

*Kumamoto Oyster (California) \$3/pc

*Blue Point (Long Island, NY.) \$2/pc

Drinks Special

House White & Red Wines by the glass \$5

Champagne Cocktails \$5

Rail Drinks \$5

Miller Lite \$2.5

Shinner Bock \$3

*Monday – Friday 4pm-8pm
Available at our bar and lounge only*

Little Bites \$8

American Kobe Beef Sliders

Sharp cheddar, caramelized onion

Crab Cake Sliders

Pickle onion & chipotle aioli

Xian's Cumin Lamb

Cilantro, green onion, jalapeno & flat bread

Grass Fed Beef Short Rib Tiger Bites

Crushed peanuts, cilantro, green onion & steamed bao

Pork Belly Tiger Bites

Crushed peanuts, cilantro, green onion & steamed bao

Tandoori Chicken

Cucumber, tomato, cilantro, sautéed onion & flat bread

Grilled Flat Breads 9

Brie Cheese & Membrillo

Goat cheese, Eggplant, Piquillo Pepper

Halloumi & Medjoul Dates

Crispy Cornmeal Crusted Calamari 10

Chipotle tomato salsa

Gulf Shrimp and Crab Meat Spring Rolls 12

Apricot mustard & sweet chili sauce

**Spicy Tuna Tartar 13*

Sticky rice, avocado, seaweed salad, tobiko

**Fire & Ice Hiramasa Ceviche 14*

Thai chili, garlic, cilantro, lime, red onion

& pomegranate ice

PEI Mussels 15

Steeped in white wine, jalapeno, garlic,

ginger, cilantro & sweet soy

**Akaushi Beef Burger 14*

Caramelized onion, sharp cheddar & garlic herb fries

Grilled Lamb Tenderloin Skewers 15

Cucumber, grape tomato, feta & chermoula

Jumbo Shrimp Cocktail 15

Classic cocktail sauce & horseradish

Hudson Valley Foie Gras Mousse 15

Brioche toast, caramelized apple, pomegranate

& medjool date chutney