

Gratuuity will be added for parties of five or more adults.

# STARTERS

crispy or steamed dumpling \$8

choice of pork or vegetable gyoza\*~

asian slaw, dipping sauce & hot mustard

chilled tomato basil bisque \$6

chilled avocado & yogurt soup \$6

mixed fruit salad in mint brandy glaze \$6\*\*

drizzled with balsamic reduction

romaine hearts caesar salad \$7

add grilled shrimp or grilled chicken \$5

\*vegan /~ vegetarian please advise your server of your dietary needs.

Our sauté oil is a grapeseed-safflower-canola blend that contains NO cholesterol.

We use 100% peanut oil in our fryer. Both contain ZERO trans-fats.

shredded romaine & red cabbage salad \$7\*~

cranberry vinaigrette, sliced red onion, bleu cheese & walnuts

crab cake with chili-lime avocado salad \$9

over chopped romaine

edamame with red & grey sea salts \$5\*~

tomato & mozzarella salad \$7

teriyaki -grilled shrimp skewer \$10

over caramelized pineapple & greens in jalapeño vinaigrette

# DINNERS

teriyaki scallops over jasmine rice \$24

ginger dashi vegetables

pork cutlet in dijon cream sauce \$18

mashed potato

grilled tuna steak with ginger garlic sauce \$24

jasmine rice with pickled cucumbers

hanger steak in red wine shallot jus \$20

truffled fries

veritas farm pork ragout \$17

fusilli pasta

peppercorn crusted ny strip steak \$23

mashed potato & brandy cream sauce

all served with fries & coleslaw on kaiser roll  
take \$4 off & get just a sandwich

# SANDWICHES

crab cake portobello with chili-lime mayo \$13

ale braised short rib sandwich with creamed spinach \$9

8 oz. top choice beef burger \$9

grilled chicken burger with lemon thyme mayo \$9

bbq pulled pork sandwich \$8

steak sandwich with grilled onion & horseradish mayo \$12

grilled tuna & asian slaw sandwich with wasabi mayo \$13

add american, swiss, or cheddar \$.50

add grilled mushrooms, onions or peppers \$.50

add bacon, bleu cheese, avocado or truffle fries \$1

Any of our side dishes are available for \$4.

# DESSERT

all of our desserts are made in-house

**key lime tart \$7**

*passionfruit mousse*

**coconut panna cotta \$7**

*pistachio baklava*

**el rey hot chocolate fondant cake \$8**

*jane's mint chip ice cream*

**warm fruit crisp \$7**

*oatmeal crumb topping & peach gelato*

**strawberry shortcake \$6**

*whipped cream & strawberry sauce*

**our gelatos & sorbets are all ciao bella products \$4**

*vanilla or hazelnut gelato mango, lemon or cosmopolitan sorbet*

# LOOSE TEA

loose leaf upton tea \$3

**francis bissell's special blend**

a full bodied blend of ceylon teas

**earl grey blue flower**

a fragrant light tea scented with bergamot

**gunpowder green**

slightly sweet chinese green

**chamillo blend**

chamomile, citrus peels, rose hips, orange blossoms,

lemon grass, mint & hibiscus.

**lemon verbena**

long enjoyed in france as a digestif, this aromatic, lemony

herbal is especially suited to accompany meals.

**peppermint**

please specify if you would like whipped cream

# ESPRESSO

espresso / double \$3/5

cafe americano \$3

cafe macchiato (frothed) \$4

cappuccino (steamed/frothed) \$5

cafe latte (steamed) \$4

cafe mocha (steamed w/cocoa) \$5

mochaccino

(steamed/frothed w/cocoa) \$5

cafe italiano (amaretto) \$7

cafe marnier \$7

cafe keokee (kahlua and brandy) \$7

malibu espresso \$7

irish coffee \$7

millionaire's coffee \$8

(kahlua, baileys, grand marnier,

frangelico)

**\*all of our espresso drinks are made with illy brand espresso.**

# SPIRITS

roger groult calvados \$8

remy martin VSOP \$7

hennessy VS \$7

philippe latourelle cognac VS \$8

marie duffau bas armagnac \$8

amontillado sherry \$8

grand marnier \$7

baileys \$6

baileys caramel \$6

baileys mint \$6

frangelico \$6.50

disaronno \$6.50

romana sambuca \$6.50

patron XO \$6.50

marolo grappa di moscato \$8

marolo grappa and chamomile \$8

crème de cassis de dijon \$8

crème de pêche de vigne \$8

crème de framboise \$8

godiva \$6

godiva white chocolate \$6