



*please choose one item per category*

## Starters

### CRISPY CALAMARI

*jalapeño, tartar sauce, lemon*

### SESAME GINGER GYOZA

*seared pork dumplings, sesame shoyu, garlic chili oil*

### LITTLE CAESAR SALAD G

*crispy bacon, garlic croutons, aged padano, signature dressing*

### DYNAMITE ROLL

*crispy prawn, spicy mayo, sweet soy glaze*

## Entrées

### BISTRO STEAK FRITES G

*7oz certified angus beef® sirloin,  
caramelized shallot jam, herb butter, fresh cut fries*

### BLACKENED CHICKEN FETTUCCINE ALFREDO

*bacon, roasted garlic cream, aged padano, garlic toast*

### #28 DRAGON BOWL 🌿

*teriyaki chicken or crispy tofu, coconut rice,  
wok fired vegetables, red cabbage, onion, spicy yogurt*

*Sandhill Pinot Gris (6oz) 10¾*

### POTATO CRUSTED COD BOWL G

*icelandic cod, tartar sauce, coconut rice, cowboy salad*

*Gray Monk Rosé (6oz) 11½*

## Housemade Desserts

### KEY LIME PIE 🌿

*toasted coconut, whipped cream,  
graham cracker crumble, lime*

### OREO® COOKIE JAR 🌿

*whipped cheesecake, crushed OREO® cookie*

*\$45 per person*

*price does not include tax*

