

# NINE DAYS MENU



## APPETIZERS

<b>Sushi Tower</b>	<b>29</b>
Salmon, tuna, avocado, spicy mayo, Chef's special sauce	
<b>Tuna Pizza</b>	<b>26</b>
Avocado crème, capers, red onions, black olives, serrano pepper, micro greens, teriyaki drizzle	
<b>Salmon Carpaccio</b>	<b>27</b>
Potato crunch, truffle oil	
<b>Fish Tacos (3)</b>	<b>26</b>
Hand-crafted corn and flour tortilla, flash-fried white fish, red cabbage, homemade tartar sauce	
<b>Mini Burgers (3)</b>	<b>26</b>
House-ground beef blend patty, pickle, homemade BBQ sauce	
<b>Chicken Lollipops</b>	<b>21</b>
<i>Pan fried, sweet chili &amp; hot sauce, sesame seeds</i>	
<b>Porcini &amp; White Mushroom Soup</b>	
<i>Truffle oil, croutons</i>	
<b>Masabacha</b>	<b>21</b>
Israeli salad, dukkah, grilled pita	
<b>Guacamole</b>	<b>16</b>
Chef's family home-style recipe, house made tortilla chips	
<b>Fennel Citrus Salad</b>	<b>22</b>
Citrus segments, baby arugula, toasted almond, lemon vinaigrette	
<b>Caesar Salad</b>	<b>18</b>
<b>Edamame</b>	<b>14</b>
<b>Shishito Peppers</b>	<b>12</b>

## ENTREES

<b>Delmonico Steak</b>	<b>90</b>
Roasted potatoes, teriyaki glaze, fried onions	
<b>Classic Plaza Burger</b>	<b>31</b>
House-ground 8oz beef patty, grilled onion, pickle, lettuce, tomato, homemade BBQ sauce	
<b>Sesame Seared Tuna Steak</b>	<b>42</b>
Honey-ginger sauce, sautéed cremini mushrooms and haricot vert	
<b>Pan Roasted Alaskan Salmon Fillet</b>	<b>39</b>
Asian glaze, jasmine rice, stir fried vegetables	
<b>Crispy-Seared Mediterranean Branzino</b>	<b>43</b>
Lemon-caper sauce, grilled zucchini & yellow squash	
<b>Potato Gnocchi</b>	<b>30</b>
Basil pesto, blistered cherry tomatoes, toasted pine nuts	

## SIDES 14

Seasoned Hand-Cut Fries	Mashed Potatoes	Creamed Spinach	Roasted Seasonal vegetables
Japanese Eggplant & Sweet Chili Sauce	Cumin & Curry Fried Cauliflower	Sautéed Cremini Mushrooms & Red Onions	Truffled Hand-Cut Fries
			<b>15</b>