

# MENU

## *Appetizers*

Chicken Soup 12

Mushroom Bisque 14

Deconstruct Falafel 22

Falafel tartare on bed of Creamy Hummus, topped with Israeli sauces, Radish and Fried pita on the side

Sweet Chili Cauliflower 14

Panko coated cauliflower croquette with Sweet Chili sauce

Fish Taco 24

3 Butter fried fish tacos, pico de gallo, guacamole, black beans, soft parve cheese and micro cilantro

Sliders 32

Beef, Lamb and smoked short rib sliders serve on pretzel bone

Arayes 22

Grilled pita with Spiced ground lamb, tahini, parve tzatziki and schug

Matana Hummus 17

Creamy Hummus with Tahini, paprika, Schug and green oil, Serve with fried pita

Loaded fries 22

Meat ragu, jalapeno, Lamb bacon, scallion, Truffle aioli

Israeli Chicken Wings 18

Tossed in harrissa sauce, served with pickled vegetables and side of Israeli salad

Beef Tartare 26

Fried capers, Garlic confit, Balsamic concentrate, aioli, soy cured egg yolk, crunchy phyllo

### *Salads*

Chef garden salad 18

Add chicken 8    Add Salmon 12

Surprise cut steak salad 32

Mesclun salad mix, Asian vinaigrette, crispy croutons, cherry tomato, red onions

### *Chicken*

Bourbon BBQ Pargiot 37

Over Garlic mashed potato

Sous-vide grilled Chicken breast 38

Au jus, green vegetables

Half herbs roasted chicken 46

Serve with Garlic mashed potato and green vegetables

### *Beef*

America's best Kosher Rib eye steak 87

Garlic mashed potato, green zucchini, Smoky Chimichurri

Filet and onions 58

Center cut fillet, Caramelized onion, sweet potato puree

Smoked Short Rib 64

Braised and Smoked Short-Rib over Creamy Hummus and roasted garlic

Chateaubriand Filet 290

Brandy Mushroom sauce, Mashed potato, seasonal vegetables. Served table side

*Veal*

Viennese Schnitzel 68

Breaded Veal Cutlet, Arugula, tomato, citrus vinaigrette

Veal chops 68

Veal demi glass, Smoked tomatoes salad

*Lamb*

Lamb Osso Bucco 58

Mashed potato, lamb au jus

Lamb chops 87

Smoked Chimichurri, Mushroom Risotto

*Fish*

Pan seared Salmon 38

Teriyaki glaze, couscous salad, green zucchini

Chilean Seabass 54

Lemongrass coconut Harissa emulsion, Sunchoke puree, Heirloom carrots

*Sides 9*

Smash potato fries

Garlic mashed potato

Truffle Fries

Side Garden Salad

Stir-fried green vegetables

Sweet Potato Fries

### *Sandwiches*

Chicken Schnitzel Sandwich 24

Matbucha, Fried eggplant, Tahini, Spicy Aioli, serve on a sweet challah twist

Pulled Beef topped Smoked Burger 34 Add Cheese: 2 Add Pastrami: 4

Bourbon BBQ, Caramelized onions, pickled cucumbers, tomato, lettuce, serve on a pretzel bun

10oz Lamb Burger 29 Add Cheese: 2 Add Pastrami: 4

Lettuce, tomato, onion, Israeli pickles, serve on a pretzel bun

### *Kids Menu*

Kids burger and Fries 14

Hot Dog and Fries 12

Chicken Fingers and Fries 12