

## NINE DAY MENU

### APPETIZERS

**Sushi Tower \$29**

Salmon, Tuna, Avocado, Spicy mayo, Chefs special sauce

**Tuna Pizza \$30**

Avocado crème, Capers, Red onions, Black olives, Serrano pepper, Micro greens, Teriyaki drizzle

**Salmon Carpaccio \$27**

Potato crunch, Truffle oil

**Fish Tacos (3) \$26**

Hand-crafted corn and flour tortilla, Flash-fried white fish, Red cabbage, Homemade tartar sauce

**cauliflower soup \$18**

**Mini Burgers (3) \$26**

House-ground beef blend patty, Pickle, Homemade BBQ sauce

**Chicken and Waffle Nuggets \$25**

Maple aioli

**guacamole \$18**

Chef's family home-style recipe, House made tortilla chips

**Cesar salad \$20**

Romaine, Roasted garlic-anchovy Caesar dressing

**Mediterranean salad \$25**

Cherry tomatoes, Cucumbers, Black olives, Hearts of palm, Lemon cumin vinaigrette

### SUSHI

**Tuna tataki \$30**

Asian vegetables, Ponzu sauce

**Nigiri Flight \$20**

Tuna, Salmon, Spicy tuna, Teriyaki salmon

**Tropical Roll \$28**

Salmon, Mango, Avocado, Fried onion, Spicy mayo

**Veggie Roll \$20**

Carrot, Cucumber, Avocado

### ENTREES

**Dover Sole \$70**

Asparagus, Meunier white sauce

**Pan Roasted Alaskan Salmon Fillet \$40**

Asian glaze, Summer vegetables

**Crispy-Seared Mediterranean Bronzino \$48**

Lemon-caper sauce, Grilled zucchini, Yellow squash

**Potato Gnocchi \$30**

Basil pesto, Blistered cherry tomatoes

**Linguine Pasta and Salmon \$34**

Vodka sauce

**Delmonico Steak \$90**

Roasted potatoes, Teriyaki glaze, Fried onions

**Classic Plaza Burger \$32**

House-ground 8oz beef patty, Grilled onion, Pickle, Lettuce, Tomato, Homemade BBQ sauce

**Chicken Marsala \$36**

Mashed potatoes, Green beans

### SIDES \$14

Seasoned Hand-Cut Fries - Mashed Potatoes - Japanese Eggplant & Sweet Chili Sauce

Roasted Seasonal vegetables - Mushrooms & Red Onions \$20