



STEAK HOUSE & GOLF COURT

DINNER MENU



APPETIZERS

CAULIFLOWER TEMPURA - \$15

Fried cauliflower with dipping sauce

SPICY MOROCCAN CIGARS - \$17

3 cigars served with tahini and Amba (spicy mango sauce)

FALAFEL LOLIPOP - \$17

5 crispy falafel balls on tomato steak with preserved lemon, tahini, and warm pita bread

CHARRED SHISHITOS - \$15

Grilled shishitos, lemon garlic aioli, smoked sea salt and grilled lemon

LIVER PÂTÉ - \$21

Smooth liver spread served with brioche bread and cherry tomato jam

BRANZINO FISH TACOS - \$28

Tacos filled with branzino fish

WAGYU BEEF LASAGNA - \$27

Rich layers of Wagyu beef and pasta

MINI SHORT RIB RAGÙ DOUGHNUTS - \$27

Baked with caramelized onions and powdered sugar. Warm sauce injection

TUNA TARTAR - \$25

Raw tuna with herbs and spices

RAW WAGYU CARPACCIO - \$28

Served on a hot stone butcher block with thyme and rosemary. Side sauces: House-made Harissa with preserved lemon, garlic confit, pepper, and mustard sauce



GRILLED ASIAN BABY CHICKEN TWO SKEWERS - \$27

Served on a bed of rice noodles

EGGPLANT SILAN CARPIACCIO - \$24

Served with tahini and crumbed pistacchio

COLORFUL TRIO GYOZAS - \$28

Beet dumpling with brisket. pumpkin & sweet potato dumpling with lamb, prune, & pine nut mix. spinach & parsley dumpling with corned beef, wasabi, & mustard mix

HUMMUS MIX - \$25

Plain, Mushroom, Beef

SPICY PLATTER - \$14

Spicy roasted long green pepper, Red and green Sechug, Tahini, preserved lemon served with house bread

CRISPY CORN FINGERS - \$17

Served with dipping sauce

EGGPLANT CROQUETTE - \$18

Filled with chicken spread, carmelized onion and pine nuts in panko mix on a bread of tomato cream

WILD EXOTIC MUSHROOM RISOTTO - \$28

Creamy risotto with a mix of wild mushrooms



SUSHI

**SALMON, AVOCADO, CUCUMBER, TOPPED WITH TORCHED
SALMON, TOGARACHI, WASABI MAYO - \$24**

**NORI, TUNA, AVOCADO, CRUNCHY ONIONS AND CUCUMBER -
\$26**

**NORI, HAMASHI, MUSHROOMS UNAGUI,
TOPPED WITH SALMON, TUNA AND AVOCADO - \$20**

**NORI, TUNA, CRISPY ONION, MASAGO, TOPPED WITH
TORCHED TUNA, TRUFFLE OIL AND SPICY EEL
SAUCE - \$24**

**MAMENORI, SALMON, AVOCADO, CHIVES TOPPED WITH
HAMASHI, ACEVICHADA SAUCE, LEMON
JUICE, WHITE FISH, RED ONIONS, PEPPER, AND
CRUNCHY QUINOA - \$28**

**NORI, SALMON, AVOCADO, CHIVES, TOPPED WITH
TORCHED MAYO ALIOLI AND CRISPY QUINOA. - \$28**

**NORI, SPICY TUNA, CHIVES , CUCUMBER, TOPPED
WITH TUNA, SIRACHA AND JALAPEÑO - \$26**

**MAMENORI, CRUNCHY SALMON, TEMPURA
FLAKES, MASAGO, AVOCADO TOPPED WITH
TRUFFLE SALMON TARTAR - \$28**

**NORI, MUSHROOMS UNAGUI, AVOCADO,
CUCUMBER, TOPPED WITH AVOCADO CRUNCHY
ONIONS AND PONZU TRUFFLE SAUCE - \$24**

**NORI, SALMON, CUCUMBER, TOPPED WITH
TORCHED SPICY MAYO AND TEMPURA FLAKES - \$22**



STEAK HOUSE & GOLF COURT

TIRADITOS

**SALMON, CRISPY ONIONS, CHIVES AND MAYO WASABI -
\$14**

HAMASHI, TRUFFLE PONZU, JALAPEÑOS AND CHIVES - \$15

**TUNA, SESAME TRUFFLE OIL, PONZU, SESAME SEED WHITE,
CHIVES - \$12**

CEVICHE

**SALMON, TUNA, HAMASHI, RED ONIONS, RED PEPPERS,
CILANTRO AND LIMÓN SAZÓN JUICE - \$25**

**SALMON, LIMÓN SAZÓN JUICE, CHIVES AND CRISPY
ONIONS - \$20**

NIGIRIS

BLUEFIN TUNA - \$10
YUZU KOSHO, GOLD LEAF

SALMON \$8
SMOKED SALT, SERRANO, KIZAMI, TZUKE

HAMACHI \$9
PONZU SOY SAUCE, LEMON ZEST

HAMACHI \$9
GINGER, RED YUZU KOSHO

BLUEFIN CHUTORO \$11
SMOKED MALDON SALT

BLUEFIN OTORO \$13
SMOKED TRUFFLE SALT

BLUEFIN TORO FLIGHT \$13
AKAMI, CHUTORO, OTORO PÁRRAFO



STEAK HOUSE & GOLF COURT

SOUP

CHICKEN SOUP - \$10

Chicken broth with fluffy matzo balls and veggies

MOROCCAN SOUP - \$10

lentils, hummus and mushrooms

ORANGE SOUP - \$10

Butternut squash, carrots and sweet potato

SOUP OF THE DAY - \$10



STEAK HOUSE & GOLF COURT

BREAD

HOUSE BREAD - \$12

Baked fresh, brushed with olive oil and garlic, served with Skordalia and tahini

AMERICAN FLATBREAD - \$22

Corned beef with aioli on crispy flatbread

ZANZIBAR BREAD - \$22

topped with chipotle, asado, salsa, smoked pineapple, and corn

ROASTED VEGETABLE FLATBREAD - \$20

roasted eggplants, peppers, and onions



STEAK HOUSE & GOLF COURT

SALADS

CAESAR SALAD BOUQUET - \$16

Served in a toasted bread vessel, lightly seasoned with olive oil and lemon

PINEAPPLE PAPAYA SALAD - \$18

Refreshing mix in chili lime dressing, with cucumber, topped with cashews

SMASHED POTATO GREEK SALAD - \$22

On focaccia with olive oil, garlic confit, kalamata olive tapenade, oven-baked potato bites, roasted vegetables, poached eggs, and arugula

TERIYAKI SALMON BITES - \$27

A zesty marinated delight served with a side of rainbow peppers, spiced ginger, and basil, presented in a unique and artistically crafted rice shell

BEET CARPACCIO - \$18

Sliced beets with balsamic drizzle

BURIK SALAD - \$18

Bulgur wheat, cucumbers, cherry tomatoes, herbs

ASIAN CHICKEN SALAD - \$22

Grilled chicken, greens, wonton strips, mandarin oranges, almonds, sesame ginger dressing



STEAK HOUSE & GOLF COURT

SANDWICHES

CRISPY CHICKEN SANDWICH - \$22

Fried chicken with lettuce, tomato, and mayo

WAGYU BURGER - \$29

Wagyu beef with fresh tomato, young baby leaves, fresh onion with BBQ home made qioli on Jerusalem buns style

IMPOSSIBLE BURGER - \$25

Vegan burger with fresh tomato, young baby leaves, fresh onion with BBQ home made qioli on Jerusalem buns style

CARNIVORE BURGER - \$34

Wagyu beef, beef bacon, Sunny side-up eggs and pulled brisket

RIBEYE FOCACCIA - \$34

Ribeye steak with onions on focaccia



STEAK HOUSE & GOLF COURT

MAIN COURSE

WHITE GLOVE BUTCHER MEAT DISPLAY - \$360

Perfect for 4 or more, enjoy ribeye steak, lamb chops, kabobs, pargiot skewers, merguez sausages, beef skewers, pulled lamb and pulled brisket and chicken breast. Comes with 2 sides and a chef salad

COWBOY STEAK - \$80

24oz bone-in prime aged ribeye, chimichuri sauce

RIBEYE - \$58

14oz Aged boneless ribeye, chimichuri sauce

CENTER CUT - \$60

12oz center cut steak, chimichuri sauce

LAMB CHOPS - \$89

3 herb marinated lamb chops, mojo verde sauce

TOMAHAWK FOR TWO - \$160

Bone in prime aged 54oz steak, Coca-cola shallots, Maldon salt. choice of two sauces

RESERVED CUT - \$55

8oz aged top of the rib steak, chimichuri sauce

W STICKY RIBS (UPON AVAILABILITY) - \$59

Chuck beef rib rack, served with pickled onions and choice of BBQ, bourbon glaze or dry rub

SIX-PACK CHICKEN BREAST - \$30

Grilled chicken breasts, juicy and tender

W CHICKEN SCHNITZEL - \$30

Tender crusted chicken breast served with your choice of one side dish

PARGIOT - \$30

Baby chicken served with your choice of one side dish



STEAK HOUSE & GOLF COURT

SIDE DISH

ROOT MASH POTATO - \$8

SWEET POTATO FRIES - \$8

HOUSE SALAD - \$7

COLESLAW - \$7

RICE - \$8

SEARED BROCCOLI - \$8

STRING BEANS - \$8

ANTIPASI VEGETABLES - \$8



STEAK HOUSE & GOLF COURT

FISH

WHOLE BRONZINO GRILLED /FRIED - \$51

Fresh daily whole branzino served with your choice of one side dish

SEARED PAN TUNA - \$49

Seared pan tuna steak wrapped with sesame, served with your choice of one side dish

GRILLED SALMON - \$44

9oz Salmon fillet with teriyaki sauce /Lemon or tarter sauce, served with your choice of one side dish



STEAK HOUSE & GOLF COURT

FRIES

W FRIES - \$10

Fried potatoes served with homemade ketchup, aioli and BBQ sauce

ZAATAR FRIES - \$10

Mixed with olive oil and zaatar

LEMON GARLIC FRIES - \$10

Lemon-infused garlic fries

RAGU FRIES - \$18

Topped with smoked Ragù and cooked in truffle oil



KIDS MENU

CHICKEN FINGERS - \$14

HAMBURGER - \$16

SALMON SCHNITZEL - \$16

HOTDOGS - \$12



STEAK HOUSE & GOLF COURT

DESSERTS

BROWINES COOKILIDA - \$17

Served with vanilla gelato

STRAWBERRY FRUIT SKEWERS - \$14

Chocolate coated

MALABI PUDDING - \$14

Mediterranean Malabi in cherry syrup and carmalized pistacchios

SULTAN SHOKOBI MILKSHAKE - \$30

Creamy chocolate milkshake or Vanila comes with donuts, homemade chocolate and marshmellow bar, whipcream and icecream cake

NAPOLEON CAKE - \$17



WINE

Red

THE BUTCHER'S DAUGHTER - \$30
CABERNET SAUVIGNON

THE BUTCHER'S DAUGHTER - \$12
PINOT NOIR

CHATEAU CAMPLAY - \$35

CHATEAU JAUMARD - \$35

CANTINA GABRIELE CHIANTI - \$30

CANTINA GABRIELE PINOT NOIR - \$30

TWIN SUNS CABERNET - \$35

TWIN SUNS CABERNET RESE - \$50

UNORTHODOX CAB SAUVIGNON - \$30

TISHBI MERLOT - \$47

TISHBI PETIT VERDOT - \$47

ISAAC'S RAM CABERNET - \$80

PARDESS MERLOT - \$80

ISAAC'S RAM CABERNET FRANK - \$80

FIVE STONES MOBILITY - \$100

PUZZLE CABERNET - \$60

PUZZLE MALBEC - \$60

PUZZLE RED BLEND - \$60

MONY "M" CABERNET - \$35

MONY "M" MERLOT - \$35

MONY RESERVE CABERNET - \$56

MONY RESERVE MALBEC - \$56

White

THE BUTCHER'S DAUGHTER - \$30
SAUVIGNON BLANC

THE BUTCHER'S DAUGHTER - \$30
CHARDONNAY

CG PINOT GRIGIO - \$30

TWIN SUNS CHARDONNAY - \$35

O'DWYERS GREEK SAUVIGNON BLANC - \$35

FIVE STONES NOBILITY WHITE - \$100

MONY RES SAUVIGNON BLANC - \$56

DESERT

THE BUTCHER'S DAUGHTER - \$30
ROSE

CANTINA GABRIELE ROSATO - \$20

CANTINA GABRIELE - \$30
MOSCATO ROSE

375ML CANTINA GABRIELE - \$15
MOSCATO

MONY "M" WAVE SEMI SWEET - \$35

MONY RESERVE ROSE - \$56

SPARKLING

CANTINA GABRIELE - \$30
SPUMANTE WHITE

CONTESSA PROSECCO - \$35

LOUIS DE SACY BRUT - \$150

LOUIS DE SACY ROSE - \$160

Special Reserved

MERON JERMAEK - \$340

FIVE STONES VIRTUOUS - \$170

MOUNT HEVRON CAB RESERVE - \$120

ARMAGEDON - \$300

VIEUX LAVERGNE - \$100

