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- SMALL PLATES -

Soup of the Day 10

French Onion Soup 10

Olive Tapenade 12  
Rustic Toast

Scallops 16  
Celery Root Puree, Grapefruit Vinaigrette, and Dill

Vegetable Spring Rolls 14  
Sweet Chili Sauce

Grilled Octopus Salad 18  
Chickpeas, Vegetable Julienne, and Lime

Seared Tuna 16  
Wasabi, Pickled Ginger, and White Soy

- SALADS -

Kitano Salad 12  
Sliced Mozzarella, Sliced Tomato, Greens, Black Olives, Herb Oil and Balsamic Reduction

Field Greens and Arugula Salad 12  
Citrus Segments, Caramelized Walnuts, Cherry Tomatoes, Feta, and Balsamic Vinaigrette

East Side Salad 18  
Grilled Chicken, Roasted Seasonal Vegetables, and  
Fresh Mozzarella on Arugula with Hazelnut Vinaigrette

Caesar Salad 14  
Romaine Hearts, Shaved Reggiano, and Herb Croutons  
Add Chicken 5, Add Salmon 6, Add Grilled Shrimp 7

- SANDWICHES -

Grilled Half Pound Natural Angus Burger 19  
Sherry Braised Onions, Aged White Cheddar, and Arugula

Tuna Steak 18  
Grilled Tuna, Red Onions, Pickled Ginger, Arugula, and Basil Aioli

- ENTREES -

Pan Seared Mahi Mahi 26  
Coconut Chili Sauce, Spring Onions, Celery Root Puree,  
Roasted Tomatoes, and Sugar Snap Peas

Grilled Atlantic Salmon 24  
Ginger-Soy, Sautéed Spinach, and Mashed Potatoes

Grilled Murray Hill French Cut Chicken Breast 23  
Buttermilk Smashed Potato, Sugar Snap Peas, Mustard Jus

Lime-Chili Marinated Grilled Pork Chop 23  
Grilled Tomatoes, Japanese Rice, and Chef's Selection of Vegetable

28 Day Dry-Aged Steak Topped with Caramelized Onions 34  
Asparagus, Roasted Garlic Potato Puree, and Natural Jus

Risotto 20  
Asparagus Tips, Herbs, and Sugar Snap Peas  
Add Shrimp and Scallops 10

Seafood Fettuccine 27  
Scallops, Shrimp, Calamari, and Spicy Tomato Sauce

Roasted Baby Lamb Chops 34  
Seasoned Chick Peas, Potato, Eggplant, Tomato, and Olive Tapenade

SUSHI

Available 6:00PM – 9:45PM  
Tuesday– Sunday

Edamame 9

Sushi Rolls (6 Pieces per roll)

Vegetable 12	California 14
Salmon & Avocado 16	Spicy Tuna 18

**Music Charge**

\*each set per person

Monday & Tuesday  
\$15 Minimum

Wednesday & Thursday  
\$15 Cover + \$20 Minimum

Friday & Saturday  
\$30 Cover + \$20 Minimum

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## -WINE LIST-

### White Wine

	Glass	Bottle
Chardonnay – Stuhlmuller   Alexander valley   California <i>Vibrant cool citrus aromas as well as notes of pear and green pineapple.</i>	16	64
Riesling –Chateau Ste Michelle  Columbia Valley   WA <i>Sweet lime and peach with subtle mineral notes.</i>	14	50
Sancerre – Pascal Jolivet  Loire Valley  France <i>Fresh, cleanwithracyacidity. Dry and elegant.</i>	18	75
Fume Blanc – Ferrari Carrano   Sonoma   California <i>Peach, grapefruit and lemonflavors. Bright acidity and crispfreshnesswithsublteoakcharacter.</i>	14	62
Sauvignon Blanc – Rodney Strong   Sonoma   California <i>Light, crisp and highly aromatic.Peach, tangerine and pineapple character.</i>	14	52
PinotGrigio – Pighin  Grave del friuli   Italy <i>Fruity and floral, banana, pineapple and wisteriaflowers. Excellentbody.</i>	14	50
Rosé – Jean-LucColumbo  Provence   France <i>Dry, round, and full of finesse. Surprisinglycomplexwith notes of raspberries, cherries, black olives &amp;fennel.</i>	12	46

### Red Wine

	Glass	Bottle
Cabernet – Kaiken -   Mendoza   Argentina <i>Notes of ripe plum with subtle spice hints and black olives. Well rounded with touch of bitter chocolate &amp; vanilla.</i>	12	48
Cabernet   Merlot–Newton Claret   Napa  California <i>Spicy aromas of clove and cinnamon layered with dark fruit flavors of black cherry and blackberry.</i>	18	70
Pinot Noir – Estancia   Central Coast   California <i>Aromas of raspberry, baking spice, cigar box, black cherry and oak on the nose. Palate of jammy dark fruits.</i>	16	64
Merlot – Simi   Sonoma   California <i>Nose of nutmeg, oak and clove. Layers of red and black fruit. Medium boded.</i>	16	64
Cotes Du Rhone – Perrin and Fils   Rhone   France <i>Intense aromas of macerated cherries and licorice on the nose.Palate of fruit and herb with full body.</i>	14	56
Malbec – Don David   Cafayate Valley   Argentina <i>Nuttyoakon the nose. Balancedflavors of blackcherry, toastyoak and creamyblueberryfruit.</i>	16	60
Shiraz – Penfolds  Adelaide  Australia <i>Rich fruit flavors of plums and blueberries layered with a touch of pepper and spice.</i>	14	52
Opus One 2010 Vintage– Robert Mondavi   Napa   California 2010 <i>Aromas of blackberries, rose petals, chocolate and espresso accentuate fruity and earthy nuances.</i>		360