

### STARTERS

- Soup of the Day 9
- French Onion Soup 9
- Olive Tapenade 11  
Rustic Toast
- Jumbo Shrimp Cocktail 14  
Cocktail Sauce, Lemon
- Crispy Calamari Rings 12  
Marinara Sauce or Buffalo Sauce
- Crab Cakes 18  
Spicy Chipotle Sauce
- Grilled Octopus Salad 15  
Chickpeas, Vegetable Julienne, and Lime
- Vegetable Spring Rolls 12  
Sweet Chili Sauce

### SANDWICHES

**Includes your choice of Sea Salt Fries or Mesclun Greens**

- The Kitano Club 15  
Grilled Chicken, Swiss Cheese, Avocado, Bacon, Lettuce, and Tomato
- Grilled Half Pound Natural Angus Burger 16  
Sherry Braised Onions, Aged White Cheddar, and Arugula
- California Wrap 14  
Grilled Chicken, Avocado, Tomato, Salsa, and Jack Cheese  
In a Black Bean Wrap
- Grilled Vegetable and Goat Cheese 12  
Portobello Mushrooms, Peppers, Zucchini, Onions, and Eggplant  
On Multigrain Bread
- Tuna Steak Sandwich 17  
Grilled Tuna, Red Onions, Pickled Ginger, Arugula, and Basil Aioli

### SALADS

- Tomato Mozzarella 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, and  
Balsamic Vinaigrette
- Cobb Salad 17  
Grilled Chicken, Romaine, Bacon, Avocado, Tomato, Cucumber,  
Hard Boiled Egg, and Blue Cheese Dressing
- Caesar Salad 12  
Romaine Hearts, Reggiano, Herb Croutons  
Add Chicken 6, Add Salmon 7, Add Grilled Shrimp 8

### PIZZA

- Margherita 16

### ENTREES

- Grilled Atlantic Salmon 22  
Ginger-Soy, Sauteed Spinach, and Mashed Potatoes
- Grilled Murray Hill French Cut Chicken Breast 21  
Buttermilk Smashed Potato, Sugar Snap Peas, Mustard Jus
- Lime-Chili Marinated Grilled Pork Chop 21  
Grilled Tomatoes, Japanese Rice, and Chef's Selection of Vegetable
- 28 Day Dry-Aged Steak Topped with Caramelized Onions 28  
Asparagus, Roasted Garlic Potato Puree, and Natural Jus
- Yukon Gold Potato Gnocchi 20  
Wild Mushrooms, Baby Spinach, Roasted Garlic, and  
Shaved Reggiano Cheese
- Seafood Fettuccine 21  
Scallops, Shrimp, Calamari, and Spicy Tomato Sauce

### LUNCH SPECIAL

Available  
Monday - Friday from 11:30AM - 2:00PM

DAILY SOUP or ½ HOUSE SALAD and  
SANDWICH 19

#### SANDWICHES:

The Kitano Club or California Wrap

TWO-COURSE LUNCH 22

#### FIRST COURSE:

Daily Soup or House Salad

#### MAIN COURSE:

**Choice of any Entrée**  
Extra for Steak 8

### DESSERTS 9

- New York Cheesecake  
Tiramisu  
Chocolate Fondant Cake  
Fresh Seasonal Berries with Vanilla Ice Cream  
Chocolate, Vanilla, and Strawberry Ice Cream

REPUBLIC ICED TEA 7

- Darjeeling
- Pomegranate Green Tea
- Raspberry Quince
- Ginger Peach

INDIVIDUAL POT OF TEA 7



Organic Breakfast | Earl Gray | Darjeeling Choice Estate  
Green Tea | Chamomile Citrus | Mint Melange

COFFEE 6 | ESPRESSO 7 | DOUBLE ESPRESSO 9 | CAPPUCCINO 8

**Everyday Breakfast Buffet**  
7:00AM – 10:30AM  
**30**

**Sunday Brunch Buffet**  
Seatings (12:00PM-2:00PM)  
**40**

**SPARKLING WINE**

**GLASS | BOTTLE**

- NV BRUT – NICOLAS FEUILLATTE | EPERNAY | 187ML | 21
- PROSECCO – LA MARCA | ITALY 187ML | 15

**WHITE WINE**

**GLASS | BOTTLE**

- CHARDONNAY - Stuhlmuller 16 | 64
- SANCERRE - Pascal Jolivet 18 | 75
- FUME BLANC - Ferrari Carrano 14 | 62
- PINOT GRIGO - Pighin 14 | 50
- RIESLING – Chateau Ste Michelle 14 | 50
- ROSE - Jean-Luc Colombo 12 | 46
- SAUVIGNON BLANC – Rodney Strong 14 | 52
- SAKE – Hakkaisan Tokubetsu Junmai, 300ml | 30

**RED WINE**

**GLASS | BOTTLE**

- CABERNET - Newton Claret 18 | 70
- PINOT NOIR - Estancia 16 | 64
- MERLOT - Simi 16 | 64
- MALBEC - Don David 16 | 60
- COTES DU RHONE - Perrin and Fils 14 | 56
- SHIRAZ - Penfold's 14 | 52

**BEER**

- Brooklyn Lager 8
- Sapporo Light 8
- Asahi Super Dry 8
- Heineken 8
- Kirin Ichiban 8
- Amstel Light 8
- Corona 8



**SPECIALS**

**DRAUGHT BEER: Glass 7**