



- SMALL PLATES -

Soup of the Day 10

French Onion Soup 10

Olive Tapenade 12
Rustic Toast

Scallops 16
Celery Root Puree, Grapefruit Vinaigrette

Vegetable Spring Rolls 14
Sweet Chili Sauce

Grilled Octopus Salad 18
Chickpeas, Vegetable Julienne, and Arugula, 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
\$17 Cover + \$20 Minimum

Friday & Saturday
\$32 Cover + \$20 Minimum

- DESSERT -

Tiramisu 10
New York Cheesecake 10
Chocolate Fondant Cake 10
Fresh Seasonal Berries with Vanilla Ice Cream
10
Chocolate, Vanilla, and Strawberry Ice Cream
10

- TEA AND INFUSIONS -

Black Teas

Organic Breakfast
Organic Earl Grey
Darjeeling Choice Estate

Herbal Infusions

Chamomile Citrus
Organic Mint Melange
White Orchid
Individual Pot of Tea 7

- COFFEE-

Coffee 6
Regular and Decaffeinated
Espresso 7 | Double Espresso 9
Regular and Decaffeinated
Cappuccino 8
Regular and Decaffeinated

3-COURSE PRIX FIXE

MENU 38

Available Monday to Thursday
5:00pm – 7:00pm
(Last order by 7:00pm)
Sunday 5:00pm – 10:00pm

Appetizer

Choice of one

Soup of the Day
Chef's House Salad

Main Course

Choice of one

Grilled Atlantic Salmon
Ginger-soy, Sautéed Spinach, and
Mashed Potatoes
Grilled Murray Hill French Cut
Chicken Breast
Buttermilk Smashed Potato, Sugar Snap
Peas, Mustard Jus
Risotto
Asparagus Tips, Herbs, and Sugar Snap Peas

Dessert

Tiramisu
Chocolate Fondant Cake
Ice Cream

Coffee or Hot Tea

-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 &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 & vanilla.</i>	16	60
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

