

MENU



STARTERS

SALMON CAKES* 18

4 hors d'oeuvre size salmon cake plated w/ remoulade and a lime crema

FRIED CHICKEN WINGS 17

6 wings brined & fried crispy in Tempura batter. Sauces: pineapple heat, buffalo, chili-caramel, lemon pepper-wet or dry

EGG ROLLS 16

Trio of cabbage, greens, chicken breast served w/ 2 Asian-inspired house sauces

SPRING ROLLS 16

3 rice wraps filled w/ vegetables, & rice noodles served w/ soy peanut butter sauce
+Can be made vegan

SANDWICHES

BRUN BURGER* 20

8oz-lettuce, tomatoes, onions, cheddar, topped chipotle aioli served w/ house fries. Add egg \$1.50 Add bacon \$2.50

CHICKEN SANDWICH* 17

Chicken breast fried or grilled-lettuce, tomato, & onion. Add egg \$1.50 Add bacon \$2.50

CLUB SANDWICH 16

Ham, turkey, cheese, bacon, lettuce, tomato, garlic aioli spread, stacked between 3 slices of toasted white bread

PROTEINS

RIBEYE STEAK* 30

10-oz USDA Grade-A Beef

LAMB LOLLIPOPS* 25

4 oven-roasted rack of lamb cuts served with house-made chimichurri

SALMON* 21

8-oz seared cut with orange soy glaze, finished w/ toasted sesame seeds

SALADS 14

House Salad
Caesar Salad

+Salmon or Chicken-add \$12

SIDES

FRIES 8

RICE 8

BROCCOLINI 10

MAC N' CHEESE 13