



SMALL PLATES & SNACKS

Mezze Platter 24
Served with pickled vegetables and grilled pita
Traditional Hummus
Beet Hummus
Baba Ghanoush

Guacamole 16
Chef's family home-style recipe,
house made tortilla chips

Marinated Olives 9
Orange, rosemary, garlic

Shishito Peppers 12

Edamame 14

SUSHI

Crispy Tuna Rice 24
Spicy tuna, teriyaki, chef's special sauce

Sushi Tower 29
Salmon, tuna, avocado, spicy mayo, teriyaki, sesame

Nigiri Flight 20
Tuna, Salmon, Spicy tuna, caramelized teriyaki salmon

Tropical Roll 22
Salmon, mango, avocado, fried onions, spicy mayo

Veggie Roll 18
Carrot, cucumber, avocado

APPETIZERS

Tuna Pizza 26
Avocado crème, capers, red onions, black olives,
serrano pepper, micro greens, teriyaki drizzle

Beef Tenderloin Carpaccio 30
Fried shitake mushrooms, baby arugula, truffle aioli

Spiced Kefta Meatballs 22
Tomato-roasted garlic sauce, cumin, cayenne,
cinnamon, parsley, cilantro

Mini Burger Sliders (3) 25
House-ground beef blend patty, grilled onion, pickle,
homemade BBQ sauce

Beef Potstickers 26
Pan-seared beef dumplings, scallions, shiitake
mushrooms, sesame seeds, ponzu sauce

Grilled Steak Tacos (3) 26
Hand-crafted flour and corn taco,
pico de gallo, guacamole

Curried Lamb Samosas 26
Mango salsa, potato crunch, truffle oil

Chicken Lollipops 21
Pan-fried, sweet Thai chili and hot sauce,
sesame seeds

SOUPS

Porcini & White Mushroom 18
Truffle oil, croutons

Chicken Matzoh Ball 18
Zucchini, yellow squash, carrots, dill

GRILLED SPECIALTIES

Center Cut Rib Eye 68
Rosemary fuego aioli

Delmonico 90
Teriyaki glaze

Fillet Mignon Au Poivre 75
Peppercorn sauce

Lamb Chops (3) 75
Mint pesto

Boneless Half Chicken 38
Lemon-tarragon sauce

MAINS

Crispy-Seared Mediterranean Branzino 43
Grilled lemons, fresh herbs, roasted seasonal
vegetables

Pan Roasted Alaskan Salmon Fillet 39
Asian glaze, sesame jasmine rice

Veal Chop Schnitzel 75
Baby arugula, cherry tomatoes, baby cucumber,
Kalamata olives, roasted potatoes

Braised Boneless Short Ribs 70
Prunes, red wine, balsamic, mashed potatoes

Roasted Half Duck 57
Apricot-lemon zest sauce, herbed cous cous

Classic Plaza Burger 31
House ground 8 oz patty, lettuce, grilled onion,
pickle, tomato, homemade BBQ sauce.
Served with hand-cut fries

BBQ Short Rib Sandwich 33
Slow-cooked pulled beef, grilled onions
Served with hand-cut fries

Spaghetti Primavera 27
Seasonal vegetables, lemon-garlic-white wine sauce
zaatar, parsley

Potato Gnocchi 35
Short rib ragout, spiced tomatoes

SALADS

Mediterranean 22
Tomatoes, cucumber, red onion, Kalamata olives,
lemon-cumin vinaigrette

Cesar 18
Romaine, pita croutons, roasted garlic-anchovy
Caesar dressing

Pickled Beets 24
Baby arugula, cherry tomato, pistachio, tahini dressing

Add Chicken 12 Add Salmon 14 Add Steak 21

SIDES 13

Seasoned, Hand-Cut Fries
Truffled Hand-Cut Fries (\$15)

Mashed Potatoes
Creamed Spinach
Japanese Eggplant, *sweet chili sauce*

Seasonal Roasted Vegetables
Sautéed Cremini Mushrooms and Red Onions
Cumin and Curry Fried Cauliflower

Raymondo Sanchez, Chef de Cuisine