

CHALLAH  
&  
GRAPE JUICE

For the Table



### ***ADULTS' SHABBAT DINNER MENU***

*(Make One Choice for Each Course)*

#### **APPETIZERS**

##### **Chicken Lollipops**

*Pan-fried, sweet Thai chili and hot sauce, sesame seeds*

##### **Grilled Steak Tacos**

*Hand-crafted flour and corn taco, pico de gallo, guacamole*

##### **Sushi Tower**

*Salmon, tuna, avocado, spicy mayo, teriyaki, sesame seeds*

##### **Plaza Salad**

*Romaine, chickpeas, baby corn, hearts of palm, red onion, cherry tomatoes, lemon-honey vinaigrette*

#### **ENTREES**

##### **Braised Short Ribs**

*Mashed potatoes, string beans*

##### **Pan-Roasted Alaskan Salmon**

*Asian glaze, jasmine rice, stir-fried vegetables*

##### **Pan-Sauteed Chicken Scallopini**

*Lemon caper sauce, herbed mashed potatoes*

##### **Potato Gnocchi**

*Blistered tomatoes, toasted pine nuts*

#### **DESSERTS**

##### **Molten Chocolate Cake**

*Vanilla ice cream*

##### **Pavlova**

*Coconut lemon cream & sumac strawberries*

##### **Mango Sorbet or Vanilla Ice Cream**

**\$90 per person, plus tax & gratuity**

*Includes two glasses of house wine*

### ***CHILDREN'S SHABBAT DINNER MENU***

*(Make One Choice for Each Course)*

#### **ENTREES**

##### **Mini Burger Sliders (3)**

*House-ground beef blend patty, grilled onion, pickle, house made BBQ sauce*

*French Fries*

##### **Chicken Fingers & French Fries**

**Pasta**

*Olive oil & string beans*

#### **DESSERTS**

**Vanilla Ice Cream Mango Sorbet Molten Chocolate Cake**

*Vanilla ice cream*

**\$55 per child, plus tax & gratuity**

*Includes two soft drinks*

**Additional Items Available for Pre-Purchase. See Shabbat Dinner Order Form**

## SHABBAT DINNER ENHANCEMENT DISHES

### SMALL PLATES & SNACKS

<b>Mezze Platter</b>	<b>24</b>
<i>Served with pickled vegetables &amp; grilled pita</i>	
<i>Traditional Hummus Beet Hummus Baba Ghanoush</i>	
<b>Guacamole</b>	<b>16</b>
<i>Chef's family home-style recipe, house made tortilla chips</i>	
<b>Marinated Olives 9</b>	
<i>Orange, rosemary, garlic Shishito Peppers</i>	<b>12</b>
<b>Edamame</b>	<b>14</b>

### SOUPS

<b>Porcini &amp; White Mushroom</b>	<b>18</b>
<i>Truffle oil, croutons</i>	
<b>Chicken Matzoh Ball</b>	<b>18</b>
<i>Zucchini, yellow squash, carrots, dill</i>	

### SUSHI

<b>Crispy Tuna Rice</b>	<b>24</b>
<i>Spicy tuna, teriyaki, chef's special sauce</i>	
<b>Sushi Tower</b>	<b>29</b>
<i>Salmon, tuna, avocado, spicy mayo, teriyaki, sesame</i>	
<b>Nigiri Flight</b>	<b>20</b>
<i>Tuna, Salmon, Spicy tuna, caramelized teriyaki salmon</i>	
<b>Tropical Roll</b>	<b>22</b>
<i>Salmon, mango, avocado, fried onions, spicy mayo</i>	
<b>Veggie Roll</b>	<b>18</b>
<i>Carrot, cucumber, avocado</i>	

### APPETIZERS

<b>Tuna Pizza</b>	<b>26</b>
<i>Avocado crème, capers, red onions, black olives, serrano pepper, micro greens, teriyaki drizzle</i>	
<b>Beef Tenderloin Carpaccio</b>	<b>30</b>
<i>Fried shitake mushrooms, baby arugula, truffle aioli</i>	
<b>Spiced Kefta Meatballs</b>	<b>22</b>
<i>Tomato-roasted garlic sauce, cumin, cayenne, cinnamon, parsley, cilantro</i>	
<b>Mini Burger Sliders (3)</b>	<b>25</b>
<i>House-ground beef blend patty, grilled onion, pickle, homemade BBQ sauce</i>	
<b>Beef Potstickers</b>	<b>26</b>
<i>Pan-seared beef dumplings, scallions, shiitake mushrooms, sesame seeds, ponzu sauce</i>	
<b>Grilled Steak Tacos (3)</b>	<b>26</b>
<i>Hand-crafted flour and corn taco, pico de gallo, guacamole</i>	
<b>Curried Lamb Samosas</b>	<b>26</b>
<i>Mango salsa, potato crunch, truffle oil</i>	
<b>Chicken Lollipops</b>	<b>21</b>
<i>Pan-fried, sweet Thai chili and hot sauce, sesame seeds</i>	

### SALADS

<b>Mediterranean</b>	<b>22</b>
<i>Tomatoes, cucumber, red onion, Kalamata olives, lemon-cumin vinaigrette</i>	
<b>Caesar</b>	<b>18</b>
<i>Romaine, pita croutons, roasted garlic-anchovy Caesar dressing</i>	
<b>Pickled Beets</b>	<b>24</b>
<i>Baby arugula, cherry tomato, pistachio, tahini dressing</i>	

### SIDES

<b>Seasoned, Hand-Cut Fries</b>	<b>13</b>
<b>Truffled Hand-Cut Fries</b>	<b>15</b>
<b>Mashed Potatoes</b>	<b>13</b>
<b>Creamed Spinach</b>	<b>13</b>
<b>Japanese Eggplant, sweet chili sauce</b>	<b>13</b>
<b>Seasonal Roasted Vegetables</b>	<b>13</b>
<b>Sautéed Cremini Mushrooms and Red Onions</b>	<b>13</b>
<b>Cumin and Curry Fried Cauliflower</b>	<b>13</b>