

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

ROASTED SHELLFISH

TIGER SHRIMP GF miso butter 17

ALASKAN KING CRAB GF 28

PACIFIC OYSTERS CBGF chili breadcrumbs 3pcs for 12 I 6 pcs for 24

MAINE LOBSTER GF half 32 whole 64

SHELLFISH PLATTER CBGF oysters, shrimp, lobster, king crab 88

SALADS & SOUP

CRAB & THAI COCONUT SOUP

tofu, radish, sweet peas, chili oil 15

TRUFFLE CAESAR VEG, CBGF

parmesan cheese, garlic streusel 15

QUINOA & KALE GF, VEG

avocado, cucumber, radish, cranberries, pumpkin seeds, ginger vinaigrette 16

THE ‘WEDGE’ GF

crumbled bacon, baby iceberg, tomatoes, blue cheese, egg, buttermilk ranch 16

SMALL PLATES

AYESHA’S FRESH BAKED CORNBREAD

thai red curry butter 2pcs/6.50

“TOKYO” FRIED CHICKEN

ginger-soy marinade, furikake, sriracha aioli 17

AHI TUNA SASHIMI GF

crispy onion, jalapeño, micro cilantro, yuzu ponzu 19

‘PEKING’ PORK BELLY BAO BUNS

cucumber, green onion, chicharon, bbq-hoisin sauce 2 pcs/16

SPICY THAI BEEF LETTUCE CUPS

thai basil, angus beef, chili glaze, toasted rice 15

VEGETABLES

WHOLE CAULIFLOWER V, GF

tehina sauce, golden raisins, pistachio, pomegranate seeds 15

MAMA MINA’S FALAFEL V

hummus, cucumber, endive crudité, tomato jam 14

ROASTED ASPARAGUS GF, CBGF

spring onion vinaigrette 15

INTERNATIONAL ENTREES

‘SINALOAN’ STYLE MARY’S CHICKEN GF achiote, salsa macha, sauce pastor, sweet potato, avocado 34

CHARBROILED SALMON GF asparagus, sesame seeds, korean glaze, king trumpet mushrooms 36

ROASTED PACIFIC WILD HALIBUT GF roasted potato, sugar snap peas, pea puree, meyer lemon vinaigrette 39

FROM THE SMOKER

ALL NATURAL ST. LOUIS CUT PORK RIBS GF

our chefs have tastefully created the perfect spice blend for our ribs and then finished them with out own signature international sauce selection:

AMERICAN BBQ GF I KOREAN GOCHUIJANG GF I CHIPOTLE GF

half rack 24 whole rack 44 rib trio 59

SMOKE KOREAN STYLE PRIME SHORT RIB GF

cucumber kimchi, white rice, scallions, apple-soy glaze 51

FROM THE WOOD-FIRED GRILL

we proudly cook all of our steaks over a wood-fired grill with flavor combinations influenced from around the world.

Select one preparation for your steak:

red wine sauce  
pearl onions  
roasted potatoes GF

yuzu ponzu  
trumpet mushrooms  
scallions GF

ADD SURF:  
shrimp 16  
king crab 28  
half lobster 32

90Z PRIME FLAT IRON  
160Z DELMONICO RIB EYE

39  
61

80Z CENTER-CUT FILET MIGNON  
140Z NEW YORK STRIP STEAK

53  
51

SIDES

CRAB FRIED RICE GF eggs, garlic butter 17

GARLIC ROSEMARY FRIES GF, CBV 11

TRUFFLE WHIPPED POTATOES GF, VEG 16

ROASTED CARROTS GF, V chemoula, crispy shallots 14

MAC N’ CHEESE

RIB TIP MAC N’ CHEESE cornbread crumble 16

TRUFFLE MAC N’ CHEESE french onion, gruyere cheese 25

CHEF/PROPRIETORS MICHAEL MINA + AYESHA CURRY

Executive Chef: Joseph Cadina

The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase you risk or foodbourne illness. kindly be sure to inform your server/bartender of any allergies or dietary restrictions.

GF gluten free I VEG vegetarian I V vegan I CBV can be vegan I CBGF can be gluten free