

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

STARTERS

AYESHA'S FRESH BAKED CORNBREAD (2ea)
thai red curry butter **9** *contains shellfish

TOKYO FRIED CHICKEN
ginger-soy marinade, furikake, sriracha aioli **19**

BUFFALO STYLE FRIED SHRIMP
carrots, celery, blue cheese **24**

PEKING' PORK BELLY BAO BUNS (2ea)
cucumber, scallion, chicharron, bbq-hoisin sauce **19**

SALADS

Add: shrimp +23 | salmon* +32
chicken +11 | filet mignon* +36

BLACK TRUFFLE CAESAR
sweet onion crema, garlic streusel, truffle vinaigrette **21**

CLASSIC WEDGE SALAD GF
bacon, blue cheese, tomato, onion, buttermilk-ranch **21**

GARDEN SALAD GF,VEG
radish, tomato, cucumber, red onion, chive, champagne vinaigrette **18**

SPICY SALMON TATAKI*
toasted sesame seeds, ginger, chives **19**

CHICHARRONES & DIP
onion dip, chives, barbecue spices **15**

ROASTED CAULIFLOWER GF,V
pistachio, pomegranate, golden raisin, fried shallots, tehina **21**

MAINS

HOT HONEY FRIED CHICKEN
calabrian chili, cornbread **half 38 | whole 65**

CRISPY ROASTED SALMON*
soy vinaigrette, asparagus, beech mushrooms **48**

BLACK ANGUS BURGER*
8oz, classic toppings, secret sauce **34**

JAMAICAN OXTAIL GF
red beans, coconut rice, green seasoning **48**

MISO-BROILED CHILEAN SEABASS
mushrooms, bok choy, ginger dashi **56**

PREMIUM CUTS

meticulously selected to deliver unparalleled tenderness, flavor, and satisfaction *(limited daily)*

SMOKED KOREAN STYLE PRIME SHORT RIB
cucumber kimchi, white rice, apple-soy glaze **59**

SMOKED 16oz PRIME RIB*GF
loaded baked potato, horseradish cream, beef jus **85**

SALT & PEPPER BRISKET GF
spicy slaw, Carolina bbq **62**

WOODFIRE STEAKS

add: shrimp +23 | lobster +36

16oz RIB EYE*GF **67**

14oz NEW YORK STRIP STEAK*GF **58**

8oz CENTER-CUT FILET MIGNON*GF **72**

10oz SKIRT STEAK*GF **59**

FROM THE SMOKER

ALL NATURAL ST. LOUIS CUT PORK RIBS

SELECT FROM

AMERICAN BBQ GF | **KOREAN GOCHUJANG** | **VIETNAMESE** GF

CHOOSE SIZE

half rack **30** | whole rack **55** | rib trio **80**

SIDES

PORK BELLY FRIED RICE GF eggs, scallions, peas **20**

TRUFFLE MASHED POTATOES GF,VEG black truffle **22**

LOADED BAKED POTATO GF,CBVEG cheddar, bacon, sour cream, chives **18**

TRUFFLE MAC & CHEESE VEG black truffle, chives **28**

add: lobster +12

GARLIC-ROSEMARY FRIES GF,CBV lemon aioli **13**

BROCCOLINI GF,V chili, garlic, lemon **19**

ASPARAGUS CBGF,V soy caramel **20**

RIB TIP MAC & CHEESE cornbread crumble, scallions **22**

CHEF/PROPRIETORS MICHAEL MINA + AYESHA CURRY

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

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