

INTERNATIONAL *Smoke*

WOODFIRED STEAK | SEAFOOD | RIBS

STARTERS

- AYESHA'S FRESHLY BAKED CORNBREAD VEG** 9
(2ea) thai red curry butter
- SMOKEY BABAGANOUSH & GRILLED PITA VEG** 16
charred eggplant, whole roasted garlic, toasted pinenuts
- TOKYO FRIED CHICKEN BITES** 19
ginger-soy marinade, furikake, sriracha aioli
- 'SHAKING BEEF' LETTUCE CUPS** 26
bahn mi pickles, jalapeño, crispy onions, nuoc cham
- ROASTED CAULIFLOWER GF, V** 28
pistachio, pomegranate, golden raisins, fried shallots, tehina
- MARINATED BIG EYE TUNA GF** 29
crispy falafel, whipped tahina, salata baladi
- 'PEKING' PORK BELLY BAO BUNS (2ea)** 21
cucumber, scallion, chicharron, hoisin sauce
- BROILED OYSTERS** 24
smoked chorizo butter, garlic bread crumbs, salsa cruda, cilantro

SALADS

- add: shrimp 23 | salmon* 32 | chicken 11 | filet mignon* 36**
- BLACK TRUFFLE CAESAR VEG** 21
sweet onion crema, garlic streusel, truffle dressing
- CHOPPED WEDGE SALAD CB CBVEG** 21
bacon, blue cheese, tomato, onion, buttermilk ranch
- MICHAEL'S 'WALDORF' SALAD CBGF, V** 19
celery, green apples, grapes, walnuts, poppy-yogurt dressing

My Egypt Feast

85 PER PERSON OR 110 PER PERSON WITH MY EGYPT COOKBOOK

STARTERS (FOR THE TABLE)	MAINS (FOR THE TABLE)	DESSERT (FOR THE TABLE)
SMOKEY BABAGANOUSH & GRILLED PITA VEG charred eggplant, whole roasted garlic, toasted pinenuts MARINATED BIG EYE TUNA GF crispy falafel, whipped tahina, salata baladi MICHAEL'S 'WALDORF' SALAD VEG celery, green apples, grapes, walnuts, poppy-yogurt dressing TOKYO FRIED CHICKEN BITES ginger-soy marinade, furikake, sriracha aioli	AMERICAN ST. LOUIS CUT PORK RIBS GF cabbage slaw, cider vinaigrette TOMATO-GINGER GLAZED SALMON GF saffron couscous, cherry tomato, dill yogurt 14 oz. NEW YORK STRIPLOIN GF matbucha, charred scallion, herbed sweet potato CHARRED BROCOLINI V chili-garlic crunch, lemon RIB TIP MAC & CHEESE american cheese sauce, chives	CINNAMON SPICED RICE PUDDING caramelized mission figs TOASTED S'MORE dark chocolate ganache, graham cracker marshmallow fluff

SIDES

- PORK BELLY FRIED RICE GF** eggs, scallion, sesame 20
- ROASTED GARLIC WHIPPED POTATOES** whole roasted garlic 17
- LOADED BAKED POTATO GF** cheddar, bacon, sour cream, chives 19
- CHARRED BROCOLINI V** chili-garlic crunch, lemon 19
- GARLIC-ROSEMARY FRIES GF, VEG** lemon aioli 14
- SAFFRON BASMATI RICE GF, VEG** vadouvan spiced, crispy shallots 19
- FRIED BRUSSELS SPROUTS GF, VEG** soy-lime caramel 18
- RIB TIP MAC & CHEESE** american cheese sauce, chives 22

SIGNATURES

- SMOKED KOREAN STYLE SHORT RIB** 63
cucumber kimchi, steamed rice, gochujang glaze
- MISO-BROILED CHILEAN SEABASS** 56
wild mushrooms, bok choy, ginger dashi
- SMOKED PRIME RIB EYE ROAST GF** 85
loaded baked potato, horseradish cream, beef au jus
- TOMATO-GINGER GLAZED SALMON GF** 49
saffron couscous, blistered cherry tomato, dill yogurt
- ## SLOW COOKED & WHOLE ROASTED
- SMOKED PERI PERI CHICKEN CBGF** 42
chimichurri, saffron rice, fresno chili pepper
- AMERICAN ST. LOUIS CUT PORK RIBS GF** 36 | 59
smokey mama bbq sauce, cabbage slaw, cider vinaigrette
- KOREAN GOCHUJANG ST. LOUIS CUT PORK RIBS GF** 36 | 59
toasted sesame, scallion, cabbage slaw, cider vinaigrette
- SLOW-COOKED 'PORK & BEANS' CBGF** 45
white bean stew, pork shank confit, grilled ciabatta
- OVEN-ROASTED BRANZINO GF** 62
citrus-oregano vinaigrette, capers, cherry tomato, fresh herbs
- ## OAK WOOD-FIRED GRILLED STEAKS
- add: shrimp 23 | lobster 36**
- 18 oz. BONE-IN COWBOY RIBEYE** 74
- 14 oz. NEW YORK STRIP STEAK** 59
- 8 oz. CENTER-CUT FILET MIGNON** 72

CELEBRATING THE INGREDIENTS, FLAVORS, AND TECHNIQUES FROM HIS HERITAGE, CHEF MICHAEL MINA INTRODUCE HIS MOST PERSONAL PROJECT YET:

My Egypt: Cooking from My Roots

WE ARE EXCITED TO SHARE DISHES FROM THIS NEW PROJECT, INSPIRED BY THE CULINARY JOURNEY THAT HAS SHAPED MICHAEL INTO THE CHEF AND PERSON HE IS TODAY.