

INTERNATIONAL *Smoke*

WOODFIRED STEAK | SEAFOOD | RIBS

STARTERS

- AYESHA'S FRESHLY BAKED CORNBREAD** **VEG** (2ea) 9
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** 21
pistachio, pomegranate, golden raisins, fried shallots, tehina
- PEKING PORK BELLY BAO BUNS** (2ea) 21
cucumber, scallion, chicharron, hoisin sauce
- BROILED OYSTERS*** **GF** 27
smoked chorizo butter, garlic bread crumbs, salsa cruda, cilantro

SALADS

- add: shrimp 23 | salmon* 32 | chicken 11 | filet mignon* 36**
- BLACK TRUFFLE CAESAR** **VEG** 22
sweet onion crema, garlic streusel, truffle dressing
- CHOPPED WEDGE SALAD** **CBVEG** 21
bacon, egg, blue cheese, tomato, onion, buttermilk ranch

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** 89
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 HALF 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
- OVEN-ROASTED BRANZINO** **GF** 64
citrus-oregano vinaigrette, capers, cherry tomato, fresh herbs

OAK WOOD-FIRED GRILLED STEAKS

- add: shrimp 23 | lobster 36**
- 18 OZ. BONE-IN COWBOY RIBEYE*** **GF** 79
- 14 OZ. NEW YORK STRIP STEAK*** **GF** 64
- 8 OZ. CENTER-CUT FILET MIGNON*** **GF** 72

NYE FUEGO

95 PER PERSON (2 OR MORE GUEST)

COMPLIMENTARY CHAMPAGNE TOAST

STARTERS (for the table)	MAINS (for the table)	DESSERT (for the table)
<p>AYESHA'S BAKED CORNBREAD thai red curry butter</p> <p>CHARRED SHRIMP COCKTAIL gin-spiked cocktail sauce, horseradish</p> <p>TRUFFLE CAESAR SALAD sweet onion crema, garlic strusel</p> <p>KOREAN SIRLOIN SKEWERS korean bbq, sesame, green onion</p>	<p>NEW YORK STRIP STEAK* pepper jus, greek chimichurri add: shrimp 23</p> <p>OVEN-ROASTED BRANZINO citrus-oregano vinaigrette, capers cherry tomato, fresh herbs</p> <p>SUPPLEMENT +29</p> <p>SMOKED PRIME RIB EYE ROAST* GF loaded baked potato, horseradish cream beef au jus</p>	<p>TOASTED S'MORE dark chocolate ganache, graham cracker marshmallow fluff</p> <p>ENHANCEMENT +19</p> <p>VICTORIAN ESPRESSO MARTINI vanilla vodka, espresso, cookie butter</p>

SIDES

- PORK BELLY FRIED RICE** **GF** eggs, scallion, sesame 20
- GARLIC WHIPPED POTATOES** whole roasted garlic 17
- LOADED BAKED POTATO** **GF** cheddar, bacon, onion dip, chives 19

- CHARRED BROCCOLINI** **V** chili-garlic crunch, lemon 19
- GARLIC-ROSEMARY FRIES** **GF, VEG** lemon aioli 14
- FRIED BRUSSELS SPROUTS** **CBGF, V** soy-lime caramel 18
- RIB TIP MAC & CHEESE** american cheese sauce, chives 22