



# STARTERS

## SOUP OF THE DAY 11

|                                                                                                                           |           |                                                                                               |           |
|---------------------------------------------------------------------------------------------------------------------------|-----------|-----------------------------------------------------------------------------------------------|-----------|
| <b>BURRATA (GFA, V)</b>                                                                                                   | <b>20</b> | <b>ROASTED BEET SALAD (GF)</b>                                                                | <b>12</b> |
| Almond Herb Pesto, Heirloom and Beefsteak Tomatoes, Frisee, Arugula, Balsamic Reduction, Charred Sourdough Bread Croutons |           | Golden and Purple Beets, Shaved Fennel, Orange Segments, Goat Cheese, Maple Dijon Vinaigrette |           |
| <b>CAESAR SALAD (GFA)</b>                                                                                                 | <b>14</b> | <b>POACHED PEAR SALAD (GF)</b>                                                                | <b>15</b> |
| Romaine, Croutons, Homemade Caesar Dressing, Grana Padano Cheese                                                          |           | Mesclun Greens, Avocado, Walnuts, Blue Cheese, Raspberry and Strawberry Dressing              |           |
| <b>GRILLED OCTOPUS (GFA)</b>                                                                                              | <b>23</b> | <b>SALMON CRUDO (GF)</b>                                                                      | <b>23</b> |
| Crispy Potatoes, Kalamata Olives, Frisee, Arugula, Orange Segments, Chimichurri Sauce                                     |           | Pomegranate, Mandarin Segments, Jalapeno Pepper, Crunch, Yuzu Emulsion                        |           |
| <b>CRAB CAKES (GF)</b>                                                                                                    | <b>18</b> | <b>FRENCH ONION SOUP</b>                                                                      | <b>11</b> |
| Spicy Chipotle Sauce                                                                                                      |           |                                                                                               |           |

Add Grilled Chicken \$8, Shrimp \$10, Salmon \$12, Steak \$13 to any Salad

# MAINS & SANDWICHES

|                                                                                       |           |                                                                                                                       |           |
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| <b>CHILEAN SEABASS</b>                                                                | <b>45</b> | <b>CHICKEN MILANESE</b>                                                                                               | <b>25</b> |
| Macadamia Crusted, Baby Bok Choy, Sushi Rice, Sesame, Champagne Citrus Beurre Blanc   |           | Lightly Breaded in an Almond Crust and Sauteed, Blue Cheese, Arugula, Tomatoes, Pickled Red Onions, Lemon Vinaigrette |           |
| <b>BRAISED SHORT RIB RAGU</b>                                                         | <b>27</b> | <b>SALMON CREAM LINGUINE</b>                                                                                          | <b>24</b> |
| Fresh Cavatelli Pasta, Roasted Bone Marrow, Beef Jus, Balsamic Tomato, Basil          |           | With Mimolette Cheese                                                                                                 |           |
| <b>BUTTERNUT SQUASH RAVIOLI</b>                                                       | <b>21</b> | <b>THE KITANO CLUB SANDWICH</b>                                                                                       | <b>20</b> |
| Spinach, Candied Pecan Crumble, Sage Butter, Truffle Oil (V)                          |           | Grilled Chicken, Swiss Cheese, Avocado, Bacon, Lettuce, Tomato, Mayonnaise                                            |           |
| <b>CALIFORNIA WRAP</b>                                                                | <b>20</b> | <b>GRILLED HALF POUND NATURAL ANGUS BURGER (GFA)</b>                                                                  | <b>24</b> |
| Grilled Chicken, Avocado, Tomato, and Jack Cheese in a Flour Wrap with Chipotle Aioli |           | Onions, Cheddar, and Red Leaf Lettuce<br>Add Bacon 3                                                                  |           |
| <b>TUNA STEAK SANDWICH</b>                                                            | <b>22</b> |                                                                                                                       |           |
| Grilled Tuna, Red Onions, Arugula, Pickled Ginger, and Wasabi Aioli                   |           |                                                                                                                       |           |

Sandwiches include your choice of Sea Salt Fries or Mesclun Greens

# BRUNCH

Saturday and Sunday 11:00AM to 1:30PM

|                                                                                                        |                                                                                              |
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| <b>STEAK AND EGGS (GFA)</b> 27                                                                         | <b>AVOCADO TOAST</b> 16                                                                      |
| Ribeye Steak and Eggs any style, Chimichurri Sauce                                                     | Poached Egg, Almonds, Focaccia, Crispy Potato                                                |
| <b>BELGIAN WAFFLE</b> 15                                                                               | <b>NEW YORK STYLE BAGEL</b> 22                                                               |
| Light and Fluffy Waffle, Mixed Berries, Compote with Zabaione                                          | Smoked Salmon, Cream Cheese, Tomato, Onion, Capers <b>(GFA)</b>                              |
| <b>FRENCH TOAST</b> 15                                                                                 | <b>BUTTERNUT SQUASH RAVIOLI</b> 21                                                           |
| Caramelized Bananas, Walnuts, Fig Mascarpone                                                           | Spinach, Candied Pecan Crumble, Sage Butter, Truffle Oil <b>(V)</b>                          |
| <b>THREE EGGS OMELETTE (GFA)</b> 20                                                                    | <b>CHICKEN SANDWICH</b> 19                                                                   |
| Choice of Mushrooms, Tomatoes, Onions, Peppers, Bacon, Ham, Cheese<br>Served with Home Fries and Toast | Fried Chicken, Shaved Romaine, Pickles, Pepper Jack, Garlic Aioli, Brioche Bun, French Fries |
| <b>EGGS BENEDICT</b> 22                                                                                | <b>GRILLED HALF POUND NATURAL ANGUS BURGER (GFA)</b> 24                                      |
| English Muffin, Canadian Bacon, and Hollandaise Sauce<br>Add Smoked Salmon 5                           | Red Onions, Cheddar, and Red Leaf Lettuce.<br>Add Bacon 3                                    |

GF- GLUTEN FREE, GFA - GLUTEN FREE AVAILABLE, V- VEGETARIAN

For parties of 6 and more, 20% gratuity will be added

## DESSERTS

|                                        |                                             |
|----------------------------------------|---------------------------------------------|
| <b>Triple Chocolate Mousse Cake</b> 12 | <b>Fresh Berries with Ice Cream</b> 12      |
|                                        | *Choice of Chocolate, Vanilla or Strawberry |
| <b>New York Cheese Cake</b> 15         | <b>Ice Cream</b> 10                         |
|                                        | *Choice of Chocolate, Vanilla or Strawberry |

### Champagne Wine & Beer

|                                           |
|-------------------------------------------|
| <b>Louis Roederer Collection</b> 25   103 |
| <b>PRSECCO La Marca 187ML</b> 17          |
| <b>Chardonnay, Cakebread</b> 26   104     |
| <b>Sauvignon Blanc, Cakebread</b> 18   84 |
| <b>Rose, Domaines</b> 18   68             |
| <b>Pinot Noir, Carpe Diem</b> 20   80     |
| <b>Cabernet, Bella Union</b> 25   100     |

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| <b>Brooklyn Lager   Heineken   Sapporo Light   Kirin</b> 14 |
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### Soft Drinks & Coffee, Tea

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| <b>Coke   Diet Coke   Ginger Ale   7UP   Fiji Water   Perrier</b> 8 |
| <b>Coffee</b> 8                                                     |
| <b>Espresso</b> 8                                                   |
| <b>Double Espresso</b> 11                                           |
| <b>Cappuccino</b> 10                                                |
| <b>Hot Chocolate</b> 9                                              |
| <b>Selection of Tea:</b>                                            |

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| <b>English Breakfast   Darjeeling   Earl Gray   Green Tea   Chamomile   Peppermint</b> 8 |
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