



# **DINNER MENU**



## APPETIZERS

### **CAULIFLOWER TEMPURA - \$15**

Fried cauliflower with dipping sauce

### **SPICY MOROCCAN CIGARS - \$17**

3 meat cigars served with tahini and amba

### **EGGPLANT SILAN CARPACCIO - \$18**

Served with tahini and crumbled pistachio

### **"W" ASADO EGGROLL-\$22**

2 Filled with homemade prime rib, tahini and pickles

### **CHICKEN POPPERS - \$20**

White meat Panko-crust chicken, fried and tossed in  
"W" special sauce

### **ARAYES - \$24**

Ground beef and Middle Eastern spices, stuffed with fresh  
tortilla and drizzled with tahini and mango sauce

### **THE W COMBO - \$28**

3 Moroccan vegetarian meat cigars, 3 Potato Pastels,  
3 Kibbeh and 3 falafel balls

### **ASSORTED MEDITERRANEAN SALAD - \$20**

6 artisanal salads, personally selected by our culinary team

### **"W" FRIES - \$18**

Fries served with beef and homemade BBQ sauce

### **MINI SHORT RIB RAGÙ CROISSANT - \$27**

Pulled short rib, caramelized onions and powdered sugar

### **TUNA TARTAR - \$25**

Raw tuna with herbs and spices

### **ARANCINI - \$26**

Fried truffle risotto served with pink sauce

### **CHICKEN LIVER PATTE - \$21**

served with onion jam and toasted bread

### **MEAT CARPACCIO - \$27**

served with confit garlic, capers, olive oil, balsamic, aioli  
mustard and toasted bread

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## **Hummus Selections**

### **HUMMUS TAHINI - \$20**

served with a side of warm pita

### **TAHINI - \$18**

served with a side of warm pita

### **HUMMUS MUSHROOM - \$21**

served with a side of warm pita

### **HUMMUS LAMB - \$25**

served with a side of warm pita

### **HUMMUS MIX - \$25**

Plain, Mushroom, Beef served with a side of warm pita

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# SUSHI

## **WASABI SALMON ROLL - \$24**

Salmon, avocado, cucumber, topped with torched salmon, togarashi, wasabi mayo

## **CRUNCHY TUNA ROLL - \$26**

Nori, tuna, avocado, crunchy onions and cucumber

## **RAINBOW ROLL - \$20**

Nori, hamachi, mushrooms unagi, topped with salmon, tuna and avocado

## **TRUFFLE TUNA ROLL - \$24**

Nori, tuna, crispy onion, masago, topped with torched tuna, truffle oil and spicy eel sauce

## **CEVICHE ROLL - \$28**

Mamenori, salmon, avocado, chives topped with hamachi, acevichada sauce, lemon juice, white fish, red onions, pepper, and crunchy quinoa

## **SALMON AIOLI ROLL - \$28**

Nori, salmon, avocado, chives, topped with torched mayo aioli and crispy quinoa

## **SPICY TUNA ROLL - \$26**

Nori, spicy tuna, chives, cucumber, topped with tuna, siracha and jalapeño

## **CRUNCHY SALMON TARTAR ROLL - \$28**

Mamenori, crunchy salmon, tempura flakes, masago, avocado topped with truffle salmon tartar

## **VEGAN ROLL - \$24**

Nori, mushrooms unagi, avocado, cucumber, topped with avocado crunchy onions and ponzu truffle sauce

## **SPICY SALMON - \$22**

Nori, salmon, cucumber, topped with torched spicy mayo and tempura flakes

## **CALIFORNIA ROLL - \$15**

Imitation crab sticks, avocado, cucumber

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## TIRADITOS

### **SALMON TIRADITO - \$14**

Salmon, crispy onions, chives and mayo wasabi

### **TRUFFLE TIRADITO - \$15**

Hamachi, truffle ponzu, jalapeños and chives

### **TUNA TIRADITO - \$12**

Tuna, sesame truffle oil, ponzu, sesame seed white,  
chives

## CEVICHE

### **MIX CEVICHE - \$25**

Salmon, tuna, hamachi, red onions, red peppers, cilantro  
and limón sazón juice

### **SALMON CEVICHE -20**

Salmon, limón sazón juice, chives and crispy onions

## NIGIRI

### **BLUEFIN TUNA - \$10**

Yuzu kosho, gold leaf

### **SALMON \$8**

Smoked salt, serrano, kizami, tzuke

### **HAMACHI \$9**

Ginger, red yuzu kosho

### **BLUEFIN CHUTORO \$11**

Smoked maldon salt

### **BLUEFIN OTORO \$13**

Smoked truffle salt

### **BLUEFIN TORO FLIGHT \$13**

Akami, chutoro, otoro párrafo

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## **SOUP**

**SOUP OF THE DAY - \$10**

**CHICKEN VEGETABLE SOUP - \$10**

## **BREAD**

**HOUSE BREAD - \$12**

Baked fresh, brushed with olive oil and garlic, served with Skordalia and tahini

**SHORT RIB FLATBREAD - \$24**

Short rib served with Asian cabbage with toasted sesame

**LAMB FLATBREAD - \$24**

Raw tahini with toasted almond

**ROASTED MIX MUSHROOM FLATBREAD - \$22**

## **SALADS**

**CAESAR SALAD - \$17**

Classic Caesar salad seasoned with olive oil and lemon

**CRISPY SWEET POTATO SALAD- \$20**

Romaine lettuce, mixed greens, cherry tomato, cucumber, green pepper, red onion, topped with crispy sweet potato strips

**ASIAN CHICKEN SALAD - \$28**

Grilled chicken, greens, wonton strips, mandarin oranges, almonds, sesame ginger dressing

### **Dressings**

Caesar dressing, Balsamic, Lemon Italian, 1000 Island

Add on -Grilled chicken breast/grilled salmon/schnitzel \$10

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## SANDWICHES

### **CRISPY SCHNITZEL SANDWICH - \$28**

Served with matbucha, tahini, and fried eggplant

### **WAGYU BURGER - \$30**

Wagyu beef with fresh tomato, young baby leaves, fresh onion with BBQ homemade aioli on Jerusalem buns style

### **IMPOSSIBLE BURGER - \$25**

Vegan burger with fresh tomato, young baby leaves, fresh onion with BBQ homemade aioli on Jerusalem buns style

### **CARNIVORE BURGER - \$36**

Wagyu beef, beef bacon, Sunny side-up eggs and pulled brisket

### **LAMB BURGER - \$36**

8.OZ Lamb burger served with lettuce tomato and onion

## FISH

### **WHOLE BRANZINO GRILLED /FRIED - \$51**

Fresh daily whole branzino served with your choice of one side dish

### **GRILLED SALMON - \$44**

9oz Salmon fillet with teriyaki sauce /Lemon or tartar sauce, served with your choice of one side dish

## KIDS MENU

Chicken fingers - \$15

Hamburger - \$16

Hotdog - \$12

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## MAIN COURSE

served with one side dish

### **WHITE GLOVE BUTCHER MEAT DISPLAY - \$360**

Perfect for 4 or more, enjoy ribeye steak, lamb chops, kabobs, pargiot skewers, merguez sausages, beef skewers, pulled lamb, pulled brisket and chicken breast. Comes with 4 sides and a chef salad

### **COWBOY STEAK - \$110**

24oz bone-in prime aged ribeye, chimichurri sauce

### **AMERICAN RIBEYE - \$65**

14oz Aged boneless ribeye, chimichurri sauce

### **CENTER CUT - \$64**

12oz center cut steak, chimichurri sauce

### **LAMB CHOPS - \$89**

3 herb marinated lamb chops, mojo verde sauce

### **TOMAHAWK FOR TWO - \$220**

Bone in prime aged 54oz steak, coca-cola shallots, Maldon salt, choice of two sauces served with 2 side dishes

### **RESERVED CUT - \$68**

8oz aged top of the rib steak, chimichurri sauce

### **"W" STICKY RIBS (UPON AVAILABILITY) - \$69**

Chuck beef rib rack, served with pickled onions and choice of BBQ, bourbon glaze or dry rub

### **SIX-PACK CHICKEN BREAST - \$36**

Grilled chicken breasts, juicy and tender

### **"W" CHICKEN SCHNITZEL - \$36**

Tender crusted chicken breast

### **PARGIOT - \$36**

Grilled baby chicken

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## **SIDE DISH**

Root mashed potato - \$8	Sweet potato fries - \$8
House Salad - \$7	French fries- \$8
String beans - \$8	Antipasti vegetables -\$8
Rice - \$8	Cole slaw - \$8

## **DESSERTS**

<b>CHURROS - \$17</b>
<b>CHOCOLATE SOUFFLET - \$17</b>
<b>CHOCOLATE MACAROON - \$17</b>
<b>PASSIONFRUIT MOUSSE - \$17</b>
<b>CHOCOLATE MOUSSE - \$17</b>
<b>LEMON SORBET - \$12</b>
<b>PINEAPPLE SORBET - \$12</b>
<b>CHEESECAKE - \$17</b>
<b>APPLE STRUDEL - \$17</b>
<b>VANILLA/CHOCOLATE ICE CREAM - \$17</b>

An 18% service charge will be added to your bill. If you feel the service was exceptional, please feel free to leave an additional tip for your server. Service tips are subject to sales tax

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