

Noble November

Chicken and Corn Chowder Cup 5⁰⁰ Bowl 7⁰⁰

Butternut Squash Soup Cup 5⁰⁰ Bowl 7⁰⁰

Veal Sweetbreads 13⁰⁰

Sautéed Veal Sweetbreads Bathed in a Sauce of Wild Mushrooms, Sun Dried Tomatoes, Fresh Thyme, Shallots, Red Wine, Stock and a Splash of Cream

Tuna Tartar^{1*2} 14⁷⁵

Finely Chopped Raw Tuna Tenaciously Tossed with a Delightful Ginger Lime Dressing
Served with Crispy Smoke Salt Flat Bread

Baked Brie 11⁵⁰

A Petite Wheel of Brie Cheese Baked until Warm, Soft, and Yummy, Glazed with Ken's Homemade Jalapeno Glaze, Served with our Fresh Baked Rhythm Bread

Bobotie 9⁰⁰

Our Version of a South African Staple, Ground Turkey, Nuts, Fruit and a Variety of Spices, Covered with Custard, Gently Baked, then Graced by a Delightful Peach Chutney



Wiener Schnitzel 25⁰⁰

Thinly Whipped Scaloppini of Veal, Lightly Breaded, Gently Fried, Accompanied by our Scrumptious Braised Red Cabbage

Pork Rib Eye¹ 20⁰⁰

A 10 Ounce Pork Ribeye Massaged with a Garam Masala and Brown Sugar Rub, Pan Seared, Accompanied by Our Dark Sweet Cherry Chutney

Smoked Chicken Penne¹ 19⁵⁰

Slices of Our House Smoked Boneless Chicken Breast, Tossed in a Luxurious Cream Sauce with Diced Tomato, Chopped Fresh Basil, and Sprinkled with Grated Parmesan Cheese

Lamb Shank¹ 22⁰⁰

Lamb Shank Slowly Braised until Melt in Your Mouth Tender, Bathed in a Succulent Lamb Demi-Glace Sauce

Tonight's Fresh Fish²



Mahi-mahi¹ 19⁰⁰

Kingklip 24⁰⁰



Yellowtail Snapper 28⁰⁰

Salmon 24⁰⁰

