

Appetizers

SOUP OF THE DAY	CUP \$4⁰⁰	BOWL \$6⁰⁰	DUSTED GRILLED SHRIMP	\$.7⁹⁵
			with brazil nut dust, ginger dipping sauce over crunchy slaw & mango	
DAILY ANTIPASTO PLATE	SMALL \$9⁰⁰	LARGE \$18⁰⁰	WATERMELON & WINGS	\$.7⁷⁵
			bowl o wings in white szechwan pepper, sugar dust, sweet chile lime sauce, greens, toasted cashews, sweet watermelon	
TAIL ON FIRE	\$.7⁰⁰		TAQUERIA BAR	\$.5⁹⁵
braised oxtail with automatic slim's jamaican jerk sauce, tostones & horseradish cream			Choice of Chicken, Beef Asada, Charred Fish, or Tempeh & Vegetables, roasted meats with two homemade corn or flour tortillas, cilantro, white onions, lime, salsa & vegetable escabeche	
TOKYO STYLE BROILED OYSTERS	\$.7²⁵		HASS GUACAMOLE A LA MESA	\$.7⁵⁰
spicy tobiko caviar, scallions & spicy aioli			traditional condiments of charred nortena salsa, cotija cheese, escabeche of vegetables, fresh lime juice, tortilla crisps, Charred Tortilla Pizettes	
WHITE TUNA SASHIMI	\$.9⁹⁵		ASIAN AHI TUNA	\$.10⁰⁰
pickled red onions, sizzling garlic, smoked pasilla chile, kaffir lime, extra virgin olive oil drizzle, challah toast points			japanese BBQ sauce, tomatoes, cabbage, red onion, cucumbers, chile, avocado & spicy aioli	
CLAY POT THAI MUSSELS	\$.7⁷⁵		GRILLED SEASONAL VEGETABLES	\$.7⁵⁰
in a chile, garlic, citrus broth with fresh herbs, topped with fennel, cheese corn grit cake			BBQ tempeh, seasonal vegetables, tomatoes, maytag blue & tropical salsa	
CHARRED BEEF TENDERLOIN CARPACCIO	\$.9⁷⁵			
with parmesan reggiano, port wine gastrique, fried capers & arugula chiffonade with challah toast points				

Salads

BEAUTY SHOP SALAD	\$.5⁵⁰	PROSCIUTTO PARMA, AND SEASONAL MELON	\$.7⁷⁵
seasonal greens with sweet mini tomatoes & candied lemon zest		arugula, grilled peaches, maytag blue, roasted pecans & balsamic syrup	
SPINACH LEAF & HERB SALAD	\$.6⁰⁰	TOMATO CAPRESE SALAD	\$.6²⁵
macadamia nuts, french feta, arugula-ginger oil		paper thin tomatoes, herbed goat cheese, opal basil vinaigrette & grilled ciabatta	
LEAF CAESAR	\$.6⁰⁰	"THAI COBB" SALAD CARIBE	\$.9⁵⁰
herb challah crostini, slivered parmesan & lemon zest		hacked crispy duck, shredded lettuce, ripey tomatoes, grated eggs, green beans, homemade jerky, avocado, mango, gouda goat, and mint green goddess dressing	
MOZZARELLA, ROASTED TOMATOES, OPAL BASIL	\$.6⁵⁰		

Dinner Entrees

CHAR SU SUGARCANE TUNA CHOP	\$.21⁹⁵
red currant & ginger jus over herb cheese grits with golden raisin, kaffir lime, olive & caper relish	
ANTONIA'S ITALIAN NEW YORK STRIP	\$.21⁰⁰
herb butter, flat leaf parsley, garlic & cracked black pepper, red wine drizzle with truffle parmesan frites	
CLAY POT THAI MUSSELS WITH FRITTES	\$.14⁵⁰
bowl o mussels in tom yum broth, fresh herbs & fries with a cayenne sugar dusted frites	
CHINATESELE SMOKED TURKEY LEG	\$.13⁵⁰
oaxacan coloradito red mole, toasted sesame seeds, lime, plantains, white onions & warm tortillas	
HACKED CRISPY DUCK	\$.22⁰⁰
tossed in cinnamon, paprika & pepper sugar with rice wine hoisin vinaigrette over rice noodle salad with mango, cucumber, red onion & fresh cilantro, tossed with a sweet & spicy nouc mam sauce	
HERB ENCRUSTED RACK OF LAMB	\$.22⁰⁰
over arugula, with mini caipirinha, extra virgin olive oil & truffle reggiano garlic frites	
CRISPY WHOLE STRIPED BASS	\$.22⁰⁰
stuffed with fresh ginger, over sweet & spicy black bean sauce, topped with salad of cilantro, mint, scallions & shredded cabbage with coconut ginger rice	
BACON WRAPPED FILET MIGNON	\$.23⁹⁵
tri-color peppercorn dust, maytag blue over a yuzu sambal oil & king onion rings with sirachi aioli	
PANKO ENCRUSTED SOFT-SHELL CRAB, SPICED GRILLED SHRIMP & GRILLED SQUID SALAD	\$.19⁹⁵
with mango, cucumber, rice noodle & sweet spicy vinaigrette, all served with trio of dipping sauces	
GRILLED DOUBLE LOIN PORK CHOP	\$.16⁹⁵
crusted in a coriander, mustard, fennel, chile salt dust, grilled seasonal fruit with mexican vanilla rum marinade, crispy onions & blueberry vinaigrette	
CUBAN STYLE CHICKEN, APPLE WOOD SMOKED	\$.15⁰⁰
spiced soupy black beans, brown rice, sweet plantains, and slivered pineapple	
VEGETARIAN PASTADAILY