



Indian Cuisine – Quick Lunch

All entrees served with salad/dal/rice/indian bread

VEGETARIAN \$19.95 (SELECT ONE)

Paneer Tikka Masala

Cubed Indian Cheese with Creamy Makhni Sauce
35

Channa Masala

Chickpeas cooked in a tangy tomato-based gravy.

Lamb \$24.95

Lamb Rogan Josh

Slow-cooked lamb in a rich, aromatic Kashmiri curry with yogurt and warm spices.

CHICKEN \$22.95 (SELECT ONE)

Chicken Pepper Fry

Chicken stir-fried with crushed black pepper and onions.

Butter Chicken

Tender chicken in a creamy tomato-based sauce with butter and mild spices.

Shrimp \$24.95

Shrimp Moilee

Shrimp simmered in a mild coconut curry with mustard seeds and curry leaves.

Malabar Shrimp Curry

Shrimp cooked in a tangy coconut-based sauce with Goan spices and kokum.

20% Auto Gratuity will be added to all parties



American Cuisine – Quick Lunch (\$19.95)

Choice of One Soup

French Onion Soup (NV)

Rich and savory onion broth topped with golden parmesan cheese.

Red Lentil Soup (GF) (Vegan)

Red lentils simmered to a smooth texture, seasoned with herbs and spices. Naturally gluten-free and vegan.

Tuscan Pasta Fagioli

A hearty soup with pasta, beans, and vegetables in your choice of a savory chicken or vegetable broth.

Asparagus Soup CGF

A smooth blend of fresh asparagus and herbs, finished with a touch of cream. Vegan option available.

Chef's Seasonal Creation

A rotating selection of seasonal ingredients crafted into a fresh, flavorful soup.

and

Choose One Salad

Caesar Salad GF

Romaine Lettuce, parmesan & croutons.

Golden Beetroot Medley GF

Roasted beets with goat cheese, arugula, and candied walnuts, drizzled with balsamic glaze.

Quinoa Protein Salad GF

Quinoa with Fuji apples, toasted walnuts, bleu cheese, and lime vinaigrette.

Creamy Burrata Garden GF

Creamy burrata paired with cherry tomatoes, fresh basil, and arugula, topped with a balsamic drizzle.

Athenian Fresh Bowl GF

Crisp cucumbers, tomatoes, olives, and feta, tossed in a zesty olive oil and oregano dressing.

Sandwiches & Burgers

(served with french fries)

Chicken Sandwich (Grilled / Crispy)

Choose between tender grilled or crispy chicken, layered with lettuce, tomato, and pickles.

Savory Steak Sub

Sliced grilled steak served with caramelized onions, arugula, and horseradish aioli on a toasted roll.

Garden Grilled Veggie Stack

A house-made veggie patty grilled served with lettuce, tomato, and a smoky chipotle mayo.

Wagyu Burger

Wagyu beef patty topped with gourmet ingredients, lettuce, tomatoes, onions, wasabi mayo and brioche.

Entrees

Truffle Ravioli

Ricotta, Truffles, Asparagus, Mushroom, Sherry Sauce.

Lemon Ricotta Pasta

Shell Pasta, artichoke, roasted garlic, parmigiano Reggiano, lemon zest.

Penna Pasta

Penne Pasta coated in a vibrant basil pesto sauce, garnished with cherry tomatoes and parmesan.

Gnocchi

Soft Potato dumplings sautéed in butter, served with rich tomato basil sauce and shaved parmesan.

or

or

Please advise your server of any food allergies.
According to the FDA, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% Gratuity will be assessed to all parties