



**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 CARPIACCIO - \$24

Served with tahini and crumbled pistachio

“W” ASADO EGGROLL-\$20

Filled with homemade prime rib, tahini and pickles

CHICKEN POPPERS - \$18

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

ARAYES - \$20

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

THE W COMBO - \$25

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

ASSORTED MEDITERRANEAN SALAD - \$18

6 artisanal salads, personally selected by our culinary team

“W” FRIES - \$10

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

WILD EXOTIC MUSHROOM RISOTTO - \$28

Creamy risotto with a mix of wild mushrooms

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, cevichada 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

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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

BREAD

HOUSE BREAD - \$12

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

AMERICAN FLATBREAD - \$22

Corned beef with aioli on crispy flatbread

ZANZIBAR BREAD - \$22

Topped with chipotle, asado, salsa, smoked pineapple, corn

ROASTED VEGETABLE FLATBREAD - \$20

Roasted eggplants, peppers, and onions

SALADS

CAESAR SALAD BOUQUET - \$16

Served in a toasted bread vessel, lightly seasoned with olive oil and lemon

TOSSED SALAD CHICKEN / SALMON \$25

Romain hearts mixed greens arugula served with house dressing and fresh vegetables

CRISPY SWEET POTATO SALAD- \$25

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

BURIK SALAD - \$18

Bulgur wheat, cucumbers, cherry tomatoes, herbs

ASIAN CHICKEN SALAD - \$22

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

Dressings

Caesar dressing, Balsamic, Lemon Italian, 1000 Island

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SANDWICHES

CRISPY CHICKEN SANDWICH - \$22

Fried chicken with lettuce, tomato, and mayo

WAGYU BURGER - \$29

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 - \$34

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

PULLED RIBEYE FOCACCIA - \$34

Ribeye steak with onions on focaccia

FISH

WHOLE BRANZINO GRILLED /FRIED - \$51

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

SEARED PAN TUNA - \$49

Pan seared tuna steak wrapped with sesame, 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 a choice of two side dishes)

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 2 sides and a chef salad

COWBOY STEAK - \$80

24oz bone-in prime aged ribeye, chimichurri sauce

RIBEYE - \$58

14oz Aged boneless ribeye, chimichurri sauce

CENTER CUT - \$60

12oz center cut steak, chimichurri sauce

LAMB CHOPS - \$89

3 herb marinated lamb chops, mojo verde sauce

TOMAHAWK FOR TWO - \$160

Bone in prime aged 54oz steak, coca-cola shallots, Maldon salt, choice of two sauces

RESERVED CUT - \$55

8oz aged top of the rib steak, chimichurri sauce

“W” STICKY RIBS (UPON AVAILABILITY) - \$59

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

SIX-PACK CHICKEN BREAST - \$30

Grilled chicken breasts, juicy and tender served with one side dish

“W” CHICKEN SCHNITZEL - \$30

Tender crusted chicken breast served with one side dish

PARGIOT - \$30

Baby chicken served with one side dish

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SIDE DISH

Root mashed potato - \$8

Sweet potato fries - \$8



House Salad - \$7

String beans - \$8

Rice - \$8

French fries- \$8

Antipasti vegetables -\$8

Cole slaw - \$8

DESSERTS

BERRY MOUSSE - \$17

CHOCOLATE MOUSSE - \$14

WATERMELON SORBET - \$17

PINEAPPLE SORBET - \$17

NAPOLEON CAKE - \$17

KEYLIME PIE - \$17

PECAN PIE - \$17

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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