



Bambu Caesar
Romaine Hearts, Garlic-Ginger and Citrus Dressing with Wonton Chips
Sm.4.00 Reg.7.50

Colossal Shrimp Tempura
Buttermilk Fried Green Tomato and Sweet Chili and Vegetable Syrup
Sm.5.50 Reg.10.00

Organic Mixed Baby Greens
Vinaigrette with Herb from our Garden, Citrus Segment,
Goat Cheese and Walnuts
Sm.3.75 Reg.7.00

Blackened Ahi Tuna Steak
Haricot Vert, Furikaki Seasoned Rice, Sweet and Spicy Mango Sauce
Sm.10.50 Reg.20.50

“Buckhead” Beef Sirloin
Mixed Mushroom Risotto, Baby Veggies and Crimini-Kabayaki Sauce
Sm.10.00 Reg.19.50

Baby Spinach and Arugula Leaves
Candied Pecans, Green Apple and Cognac-Gorgonzola Dressing
Sm.4.00 Reg.7.50

Sushi Maki Roll
Maguro Ahi Tuna and California Roll
Sm.5.50 Reg.10.50

Nuevo Latino Beef Spring Roll
Green Papaya Salad and Pineapple Salsa
Sm.7.00 Reg.13.50

Upside-Down Sushi Bowl
Salmon, Octopus, Maguro Ahi Tuna, Seabream and Avocados
Sm.10.50 Reg.20.50

Sweet English Pea Vichyssoise
Cumin Oil and Crunchy Leeks
Sm.3.50 Reg.6.50

Mediterranean Style Mussels
Toasted Kalamata Olive Bread, Tomato, Garlic, Chorizo Broth
Sm.8.50 Reg.16.50

Mushroom and Clam Chowder
Pesto and Wonton Croutons
Sm.4.00 Reg.7.50

Pesto Scented Risotto
Garlic and Olive Oil Vegetable Medley and Truffle Essence
Sm.7.50 Reg.14.50
Add Chicken 4.00, Shrimp 6.00, Scallops 8.00

Goat Cheese Ravioli
Sweet Peas, Julienne Vegetables and Spicy Tomato Broth
Sm.8.50 Reg.16.50

Southern-Asian BBQ “White Marble Farm” Pork Chop
wasabi Mashed Potatoes and Baby Vegetables
22.75

Duo of Atlantic Salmon Fillet and Tiger Shrimp
Fried Plantain, Coconut Milk-Curry Broth and Korean Red Rice
26.50

Diver Sea Scallops
Apple Smoked Bacon and Napa Cabbage Fondue, Asparagus
and Baby Carrots
27.00

22 Oz Prime Rib-Eye Cow Boy Steak
Lemon-Thyme Scented Fingerlings, Haricot Vert and Port Reduction
32.50

Skillet Roasted Maple Leaf Farm Duck Breast
Baby veg, Giant Cous Cous Quinoa and Moroccan Spiced Jus
24.00

Sauteed Beef Filet Mignon
Wasabi Mashed Potatoes, Spinach-Almond Ragout and Truffle Cream
26.50

Sweets and Treats

Bourbon Vanilla Bean Crème Brulee
Chocolate Cigarette and Fresh Strawberry
Sm.3.50 Reg.6.50

Warm Granny Smith Apple Galette
Calvados-Caramel Sauce and Vanilla Ice Cream
Reg.7.50

Warm Poached South Carolina Peach
Port-Honey and Ginger Syrup and Vanilla Ice Cream
Sm.3.50 Reg.6.50

Croissant Bread Pudding
Chocolate Chips and Bourbon Creme Anglaise
Reg.6.50

Bittersweet Warm Chocolate Surprise
Chocolate Delight Sauce and Vanilla Ice Cream
Reg.6.75

Upside-Down Pumpkin Mousse Tartelette
Raspberry-Cranberry Syrup
and Graham Cracker Crust
Reg.6.00

Banana Foster Sundae
Rum-Caramel Sauce and Vanilla Ice Cream
Reg.5.75