



24 S. 2nd Street Philadelphia, PA 19106

FIRST COURSE

(Choice of one)

DIJON MUSTARD ROMAINE SALAD

ROMAINE HEART, RED ONIONS, CHERRY TOMATOES, SLICED CUCUMBER, TOSSED IN DIJON MUSTARD VINAIGRETTE.

CALAMARI TEMPURA

FLOUR-DUSTED FRIED CALAMARI, SERVED WITH MARINARA SAUCE.

VEGETABLE SPRING ROLL

TWO FRESHLY-MADE, HAND-ROLLED VEGETABLE SPRING ROLLS SERVED WITH SWEET CHILI SAUCE.

CHICKEN OR SHRIMP DUMPLINGS

SIX FRIED DUMPLINGS FILLED WITH YOUR CHOICE OF CHICKEN OR SHRIMP, SERVED WITH CITRUS SOY SAUCE.

HUMMUS

A CLASSIC HUMMUS PLATE SEASONED WITH PAPRIKA AND OLIVE OIL. SERVED WITH WARM PITA BREAD AND SLICED CUCUMBER.

RESTAURANT

WEEK

20% GRATUITY WILL BE ADDED TO YOUR CHECK

SECOND COURSE

(Choice of one)

GRILLED FILET MIGNON

8OZ FILET MIGNON, CRUSTED WITH PEPPER AND SERVED WITH JULIENNE VEGETABLES, GOLD YUKON MASHED POTATOES AND SHALLOT DEMI SAUCE.

COGNAC TILAPIA

FRIED TILAPIA FILET, COATED WITH SEASONED FLOUR, SERVED WITH JULIENNE VEGETABLES, GOLD YUKON MASHED POTATOES AND A COGNAC CREAMY SAUCE.

CAJUN SALMON

GRILLED ATLANTIC SALMON SERVED WITH JULIENNE VEGETABLES, GOLD YUKON MASHED POTATOES AND LEMON GINGER AIOLI.

SHRIMP FONDUE

ROWS OF SHRIMP SKEWERS RUBBED WITH HERBS, WITH A SIDE OF SPRING MIX AND SERVED WITH A MANGO SATAY DIPPING SAUCE.

CHICKEN FONDUE

SESAME-CRUSTED GRILLED CHICKEN SKEWERS, WITH A SIDE OF SPRING MIX AND SERVED WITH A PEANUT SATAY DIPPING SAUCE.

THIRD COURSE

CHEESECAKE

RESTAURANT

WEEK

20% GRATUITY WILL BE ADDED TO YOUR CHECK