

Starters	NIS	Specials	NIS
<b>Our Bread</b>		<b>Parker House and Asado</b>	
Brioche bread, spicy hot plate, tahini, and tomato salsa	24	Grilled brioche bun brushed with goose fat, fried onion aioli, pulled Asado beef in barbecued sauce, mustard greens, pickles and shifka pepper sauce	94
<b>Veal Carpaccio</b>		<b>New Orleans Hot Chicken</b>	
Salsa verde, remoulade aioli, and mustard greens. Served with bread	85	Crispy cornflake- crusted chicken thigh in a peanut butter & coconut milk marinade, brioche bread, smoked avocado, jalapeño pepper aioli, homemade lemongrass sriracha, scallions	87
<b>Mississippi</b>		<b>Trio</b>	
Mixed greens, cherry tomatoes, cucumber, red onion, chipotle aioli, cornflake-crusted chicken nuggets	74	300 grams (10½ oz) entrecôte, 250 grams (9 oz) sirloin, 125 grams (4.4 oz) tenderloin, garlic confit and grilled greens. Served with a side dish of your choice	425
<b>Caesar Salad</b>		<b>Lamb Chops Trio</b>	
Caesar aioli, romaine lettuce, French toast, red onion, chicken breast, soft-boiled egg	58	250 grams (9 oz) sirloin, 200 grams (7 oz) lamb chops, 60 grams (2 oz) foie gras, garlic confit and grilled greens. Served with a side dish of your choice	288
<b>Greens</b>		<b>Lamb Chops</b>	
Mixed greens, endive, Granny Smith apple, spiced pecans, mustard greens, green honey & ginger vinaigrette	59	400 grams (14 oz) lamb chops, garlic confit, Dijon mashed potato.	225
<b>Fish carpaccio</b>		<b>Bone-In Prime Rib</b> Weight varies, 52 NIS per 100 grams (3½ oz)	
Kohlrabi salsa, sun-dried tomatoes, ginger, chopped almonds, tabasco and eggplant aioli	78	Grilled greens and a side dish of your choice	
<b>Hot Wings</b>			
Chicken wings with homemade American hot chili sauce, sesame seeds and scallions	63		
<b>Chicago</b>			
Stir-fried wild mushrooms and green vegetables, garlic, onion, spinach, white wine and parsley	63		

We offer prime beef shipped from Nebraska. Also known as the 'Beef State', Nebraska has 24 million acres of rangeland and pasture, and produces the best tasting beef in the world! The beef is dry-aged in our climate-controlled refrigerators until it has reached the desired level of maturation.

Mains	NIS	Sides	
<b>Beef Tenderloin</b>		<b>Mixed Potato &amp; Sweet Potato</b>	24
High quality beef tenderloin, olive oil mashed potato, and onion cream		Fries seasoned with salt	
250 grams/ 9oz	172	<b>Fried Torn Potatoes</b>	24
500 grams/1lb	315	with barbecue powder and garlic	
750 grams/1.65 lb	435	<b>Olive Oil Mashed Potato</b>	24
<b>Entrecôte</b>		<b>Foie Gras Medallion</b>	70
14-day aged Nebraska entrecôte steak, garlic confit, potatoes, salsa verde		(60 grams /2oz)	
300 grams/10½ oz	165	<b>Tempura Onion</b>	30
500 grams/1lb	275	with turmeric, nigella seeds, honey & jack Daniels glaze	
<b>Sirloin (250 grams/ 9oz)</b>	156	<b>Spicy Hot Plate</b>	18
14-day aged steak, garlic confit, potatoes, salsa verde		<b>Bone Marrow</b>	42
<b>Lamb Spareribs</b>	159		
Lamb ribs with barbecue sauce, grilled vegetables and garlic confit		<b>Kids</b>	NIS
<b>Barbeque Chicken</b>	92	<b>Crispy schnitzel</b>	58
grilled half chicken, barbecue sauce and olive oil- mashed potatoes		<b>Hamburger (160 grams/ 5.6oz)</b>	65
<b>Grilled Seabass Fillet</b>	135	in our house bun	
Tomato vinaigrette, chard salad, white eggplant cream, thassos olives, and roasted tomatoes			
<b>Ranch Burger</b>	92		
300 grams (10 1/2 oz) chuck and rib cap, brioche bun, and aioli			
<b>Toppings:</b>			
Homemade pickles 4 NIS			
Fried onions 12 NIS,			
Fried mushrooms 12 NIS			
Pulled asado beef			
in barbecue sauce 25 NIS			
Foie gras (60 grams) 70 NIS			
<b>Linguine Aglio e Olio</b>	64		
with Parsley, sun-dried tomatoes, garlic and red chili pepper			

## Desserts

### **Meringue & Piña Colada**

Cassis meringue, citrus coulis,  
coconut & pina colada crème  
pâtissière, seasonal fruits 48

### **Crack Pie**

American Oatmeal cake, served with  
vanilla ice cream 52

### **Chocolate Nemesis**

Hot chocolate cake, chocolate  
ganache, sea salt and vanilla ice cream 52

### **Lemon & Yuzu**

lemon & yuzu cream, cornflakes and  
white chocolate crumble, seasonal  
fruits, browned meringue  
and lemon zest 48