

Restaurant Month Dinner Menu

Sunday through Saturday

\$30.95 plus tax + gratuity

\$40.95 [with a glass of wine] plus tax + gratuity



First Course

BUTTERNUT SQUASH SOUP

roasted apples /carrots/celery/onions
LDC spices

DRUNKEN CHOPPED SALAD

fresh green lentils / baby cauliflower
baby carrots / cucumbers / cherry tomatoes
blue cheese / onions / drunken dressing
croutons** *GF OPTION NO CROUTONS**

SO DRUNK I'LL FALL SALAD

jicama / mango / watercress / frisee greens
fennel / drunken
goat cheese / balsamic vinaigrette dressing
crispy pita*/ *GF OPTION NO PITA*

GAMBAS AL AJILLO

tiger prawn / garlic / chili / spicy / tomato sauce
served with crostini
let your server know if you are gluten free

GOAN CALAMARI

tangy red chili / Portuguese spice blend / garlic

LASOONI GOBI

cauliflower florets / garlic chilli sauce

LEMONGRASS CHILI WINGS

sweet chili / lemon / peanuts/ scallions

CHICKEN EMPANADAS

shredded chicken / ricotta cheese / bell peppers / to-
matoes / corn / spicy salsa

Entrees

STEAK FLATBREAD

Steak/peppers/ onions/ jack pepper cheese
chipotle sauce

CHICKEN KEBAB PLATTER

basmati rice /pickles onions /mints chutney
pappadum

ALL AMERICAN BURGER

succulent juicy home made BEEF patty
grilled onions / American cheese
smoked bacon / fries

STEAK TACO

hanger steak / pico de gallo / guacamole
chipotle / queso fresco

SAAG PANEER

spinach puree / light cream / roasted
spices / paneer cheese

CHICKEN TIKKA PLATTER

boneless / ground spices / basmati rice
pickled onions / mint chutney

LAMB CHOPS

mashed potatoes / grilled asparagus
baby cauliflower

MARTHA'S FISH BURGER

fresh halibut / pico de gallo / coleslaw
tartar / fries

Desserts

CHOCOLATE LAVA CAKE

strawberry / whipped cream garnish

DULCE DE LECHE CHURROS

freshly fried + rolled in cinnamon sugar
chocolate sauce

Kids Menu

BUTTERNUT SQUASH SOUP

BBQ FLATBREAD
pork / bacon / cheddar

MAC & CHEESE

pasta / cheese / bacon

CHICKEN TENDERS AND FRIES

Kids Dessert

MINI CAMPFIRE CREPE

or

DULCE DE LECHE CHURROS