



APPETIZERS

HUMMUS & PITA 9

Kalamata olives, Za'atar-spiced pita, and extra virgin olive oil

ARTICHOKE & KALAMATA OLIVE DIP 10.50

Served with toasted bâtard

SHRIMP & CALAMARI FRITTI 16

Served with mango coconut cocktail sauce and chipotle sour cream

GARLIC BREAD 7.50

Hearty portion of broiled ciabatta bread, garlic butter, pecorino Romano cheese and chives

GOAT CHEESE BRUSCHETTA

Tomato 11

Smoked Salmon 16.50

Andouille and Caramelized Onion 15

CAJUN LIVER PÂTÉ 10.50

A rich pate of chicken livers sautéed in butter, mushrooms, sherry, red wine on toasted bâtard

KYUURI TUNA 16

Yellowfin tuna seared rare and sliced, pickled cucumber salad, tsume, and wasabi

HOUSE BREAD 3

Tribeca bâtard with compound butter

SMOKED SALMON PÂTÉ 11.50

Honey hot smoked salmon, cream cheese, sour cream, horseradish, and dill on toasted bâtard

SOUP & SALADS

CUBAN BLACK BEAN SOUP

5 CUP / 7 BOWL

A 30 year house soup tradition, black beans, vegetable stock, cumin, smoked paprika, onions, celery, and bell peppers, served with house toasted tortilla strips

CAESAR SALAD

8.50 SMALL / 10.50 LARGE

Fried capers, garlic-herb croûtons, and Romano cheese tossed in Caesar dressing

HOUSE SALAD 8

Romaine, red cabbage, grape tomatoes, red onion, carrot, and cucumber

MESCLUN SALAD 10.50

A blend of 14 organic baby lettuces with Gorgonzola cheese, grape tomato, red onion, Kalamata olives, and toasted walnuts

SPINACH SALAD

8.50 SMALL / 10.50 LARGE

Baby spinach, strawberries, apple slices, Gorgonzola, and candied pecans tossed in a red raspberry vinaigrette

GREEK SALAD

8.50 SMALL / 10.50 LARGE

Romaine, cucumber, Kalamata olives, grape tomatoes, red onion, and feta cheese, tossed in an oregano vinaigrette

STEAK HOUSE WEDGE SALAD 10.50

Chilled iceberg lettuce wedge, crispy bacon, hard boiled egg, and diced tomato served with house made Danish bleu cheese dressing

SALAD ADDITIONS

*Pan-Seared Salmon Filet 7 / 6 oz Long Island Strip Steak 13
Jumbo Shrimp 8 / Grilled Chicken Breast 6 / Saku Tuna 14*

HOUSE MADE DRESSINGS

*Creamy: Danish Bleu Cheese, Sesame, Creamy Garlic
Vinaigrette: Sherry, Mustard, Red Raspberry, Oregano*

SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE

THE NEW YORKER 17

One-half pound char-grilled Certified Angus hamburger served on a toasted brioche bun, with lettuce, tomato, pickle, onion, and mayonnaise, and choice of cheddar, Swiss, or Gorgonzola cheese

ARARAT CHICKEN PITA 15

Tender chicken breast marinated in olive oil, rosemary, and garlic, char-grilled and sliced, then rolled into warm pita with lettuce, aioli, tomato, onion, and cucumber

IMPOSSIBLE™ BURGER 17.50

100% plant based protein burger served on a toasted brioche bun, with lettuce, tomato, red onion, and Tzatziki sauce

SIDES

6.50 EACH

UPTOWN MAC 'N' CHEESE

BASMATI RICE

STEAK FRIES

DAILY VEGETABLE

MASHED POTATOES

FRIED RED ONIONS

SAUTÉED SPINACH

CHEDDAR JALAPEÑO GRITS

Please alert our staff to any food allergies · A service charge of 20% may be applied to parties of six or more



STEAKHOUSE GRILL

SERVED WITH YOUR CHOICE OF SIDE

GORGONZOLA FILET MIGNON M.P.
Char-grilled 8 oz filet mignon, browned Gorgonzola cheese crust, and Port-shallot demi-glace

GRILLED NEW YORK STRIP M.P.
Char-grilled 14 oz center cut strip steak, garlic butter, and fried red onions

PEPPERCORN MEDALLIONS M.P.
Two 4 oz beef tenderloin medallions grilled and served with a green peppercorn brandy cream reduction

CAJUN CREOLE CUISINE

SHRIMP AND GRITS 18
Four jumbo shrimp, char-grilled andouille sausage, cheddar jalapeño grits

CAJUN MEATLOAF 15
Char-grilled and served with Creole sauce and choice of side

CHICKEN, ANDOUILLE & TASSO GUMBO 16
A hearty Louisiana stew served with rice, try it 'Hoosier style' with mashed potatoes!

SEAFOOD GUMBO 21
A light tomato based Gumbo with mild spice, jumbo shrimp, oysters, crawfish, scallops, and mussels, served with rice

RED BEANS & RICE 13
with char-grilled andouille sausage 15

CREOLE BBQ SHRIMP 29
Sautéed jumbo shrimp in a zesty cream sauce, served with white rice

LOUISIANA HOT PEPPER CHICKEN 20
Crispy strips of chicken breast, Creole spices, cheesy hot pepper cream sauce, sour cream, and choice of side substitute jumbo shrimp 22

CRAWFISH ÉTOUFFÉE 20
Dark, smoky Cajun roux, tender crawfish tails, basmati rice substitute jumbo shrimp 20

PASTA & BEYOND

POLENTA MARINARA 18
Baked polenta layered with goat cheese and spinach substitute bolognese 20

RIGATONI BOLOGNESE 18
Our take on the classic, hearty ragu from Bologna. Italian sausage, ripe red tomatoes, Romano cheese, and rigatoni

SPAGHETTI ALFREDO 15.50
Rich and creamy, with Romano cheese with grilled chicken 21.50 with jumbo shrimp 23.50

SPAGHETTI AGLIATA 15.50
Basil pesto, Gorgonzola and Romano cheeses, aged balsamic, toasted pecans with grilled chicken 21.50 with jumbo shrimp 23.50

PAN-SEARED SALMON 28
Served with Thai style sweet and spicy sauce

UPTOWN POT ROAST 23
Port wine demi-glace and choice of side

RED THAI CURRY 15
Red curry, coconut milk, bell peppers, onions, carrots, fresh ginger served with basmati rice with jumbo shrimp 18

THAI FRIED CHICKEN 20
Crispy strips of chicken breast tossed in a Thai sweet and spicy sauce substitute jumbo shrimp 22

BEVERAGES

SODAS 2.95
Coca Cola, Diet Coke, Sprite, Barq's Root Beer, Seagram's Ginger Ale

BREWED ICED TEA 2.95

BLACK & HERBAL TEAS 3 / BAG

MILK 2.50 / **OAT MILK** 3.50

SAN PELLEGRINO 5 / 500ML BOTTLE

JUICES 3.50
Orange, Grapefruit, Cranberry, Tomato, Lemonade

ESPRESSO BAR

ESPRESSO 3 SINGLE / 5 DOUBLE

CAPPUCCINO 5

CAFÉ LATTÉ 6

CAFÉ MOCHA 6

CHAI LATTÉ 6

HOT CHOCOLATE 6

KOHANA COLD BREW 5

UPTOWN BLEND COFFEE 3.25
add/substitute oat milk 1