



APPETIZERS

HUMMUS & PITA 10

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

ARTICHOKE & KALAMATA OLIVE DIP 11.50

Served with toasted bâtard

SHRIMP & CALAMARI FRITTI 18.50

Served with cocktail sauce and chipotle sour cream

GARLIC BREAD 9

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

GOAT CHEESE BRUSCHETTA

Tomato 12.50

Smoked Salmon 18

Andouille & Carmelized Onions 17

CAJUN LIVER PÂTÉ 10.50

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

KYUURI TUNA 18.50

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

6 CUP / 8 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, sour cream, and chives

HOUSE SALAD 8.50

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

CAESAR SALAD

9 SMALL / 11 LARGE

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

MESCLUN SALAD 11

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

SPINACH SALAD

9 SMALL / 11 LARGE

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

WEDGE SALAD 12

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

GREEK SALAD

9 SMALL / 11 LARGE

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

HOUSE MADE DRESSINGS

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

SALAD ADDITIONS

Pan-Seared Salmon 8 / 6oz Long Island Strip Steak 15
Jumbo Shrimp 9 / Grilled Chicken Breast 7 / Saku Tuna 15

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 16.50

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 18

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

SIDES

7 EACH

UPTOWN MAC 'N' CHEESE

BASMATI RICE

FRENCH 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 8oz filet mignon, browned Gorgonzola cheese crust, and Port-shallot demi-glaze

GRILLED NEW YORK STRIP M.P.

Char-grilled 14oz center cut strip steak, garlic butter, and fried red onions

PEPPERCORN MEDALLIONS M.P.

Two 4oz beef tenderloin medallions grilled and served with a green peppercorn brandy cream reduction

CAJUN CREOLE CUISINE

SHRIMP & GRITS 18

Four jumbo shrimp, char-grilled andouille sausage, cheddar jalapeño grits

CHICKEN, ANDOUILLE, & TASSO GUMBO 16

A hearty Louisiana stew served with basmati rice, try it 'Hoosier style' with mashed potatoes!

RED BEANS & RICE 13

add char-grilled andouille sausage 15

LOUISIANA HOT PEPPER CHICKEN 22

Crispy strips of chicken breast, Creole spices, cheesy hot pepper cream sauce, sour cream, and choice of side substitute jumbo shrimp 26

CAJUN MEATLOAF 18

Char-grilled and served with Creole sauce and choice of side

SEAFOOD GUMBO 21

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

CREOLE BBQ SHRIMP 32

Sautéed jumbo shrimp in a zesty cream sauce, served with basmati rice

CRAWFISH ÉTOUFFÉE 20

Dark & smoky Cajun roux, tender crawfish tails, served with basmati rice substitute jumbo shrimp 22

PASTA & BEYOND

POLENTA MARINARA 18

Baked polenta layered with goat cheese and spinach substitute bolognese 20

SPAGHETTI ALFREDO 16

Rich and creamy, with pecorino Romano cheese with grilled chicken 23 with jumbo shrimp 25

PAN-SEARED SALMON 28

Served with Thai style sweet and spicy sauce

RED THAI CURRY 15

Red curry, coconut milk, bell peppers, onions, carrots, fresh ginger served with basmati rice with jumbo shrimp 24

RIGATONI BOLOGNESE 18

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

SPAGHETTI AGLIATA 16

Bold & rich with Gorgonzola cheese and aged balsamic vinaigrette, basil, Romano cheese, toasted pecans with grilled chicken 23 with jumbo shrimp 25

UPTOWN POT ROAST 23

Port wine demi-glaze and choice of side

THAI FRIED CHICKEN 22

Crispy strips of chicken breast tossed in a Thai sweet and spicy sauce substitute jumbo shrimp 26

BEVERAGES

SODAS 3.25

Coca Cola, Diet Coke, Sprite, Root Beer, Ginger Ale

BREWED ICED TEA 3.25

BLACK & HERBAL TEAS 3.50

Earl Grey, English Breakfast, Green, Mint, Chamomile, African Nectar

MILK 3 / OAT MILK 4.50

SAN PELLEGRINO

6 / 500ML BOTTLE

JUICES 4

Orange, Grapefruit, Cranberry, Tomato, Lemonade

CAFE BAR

UPTOWN BLEND COFFEE 3.50

add / substitute oat milk 1.50

ESPRESSO

3.50 SINGLE / 5.50 DOUBLE

CAPPUCCINO 5.50

CAFÉ LATTÉ 6.50

CHAI LATTÉ 6.50

CAFÉ MOCHA 6.50

KOHANA COLD BREW 7 / 8OZ CAN