FRED + STILLA

## STARTERS

**ROASTED RED PEPPER & SMOKED GOUDA BISQUE** $15

**CHARCUTERIE - CHEFS SELECTION**
2 Cheese, 2 Meats $22
3 Cheese, 3 Meats $30

**AHI TUNA NACHOS** $20
8 ounces of sushi grade ahi tuna over tortilla, avocado, sesame seeds and chipotle aioli

**BONE-IN WINGS** $18
Buffalo
Honey Old Bay
Jerk dry rub

**3 TACOS** $24
choice of shrimp, chicken or fish with lime cabbage, avocado in a flour tortilla

**BLISTERED SHISHITO PEPPERS** $14

## SALADS

**SPINACH SALAD** $17
dried cranberries, walnuts red onion and crumbled goat cheese over a bed of fresh spinach

**CASESAR SALAD** $15
chopped romaine, shaved parmesan with house made croutons

$10 chicken - $14 salmon - $16 steak

## HANDHELDS

**CLUB SANDWICH** $20
grilled marinated chicken with lettuce, tomato, smoked bacon, swiss cheese

**FRED BURGER** $28
american wagyu, bacon fried shallots, lettuce, tomato, aged cheddar, truffle aioli and fries

**ROASTED VEGETABLE** $20
basil pesto, spinach, avocado, red peppers, grilled zucchini and sliced mozzarella

## MAINS

**KUKU PAKU** $26
coconut curry chicken with steamed jasmine rice

**SPAGHETTI BOLOGNESE** $28
slow simmered beef, tomato meat sauce with shaved parmesan

**AHI TUNA BOWL** $35
seared tuna, edamame, cabbage slaw, avocado and steamed rice

**TOP SIRLOIN STEAK** $40
tender top sirloin with seasonal vegetable medley, roasted, potatoes and demi glaze

**KOREAN FRIED CHICKEN** $22
crispy fried, dark meat tossed in house made bbq sauce with steamed rice

**LAMB OSO BUCO** $38
slow braised, cross cut lamb shank over a bed of cornmeal polenta, tri colored carrots with a braised portobella sauce

## SWEETS

**TRES LECHE CAKE** $12
fluffy sponge cake soaked in trio of evaporated milk, codensed milk and cream topped with whip cream and strawberries

**PEAR FRANGIPANE** $12
crisp, flaky shortcrust pastry filled with nutty frangipane and baked with fresh sliced pears

**FLOURLESS CHOCLATE CAKE** $12

20% GRATUTITY FOR PARTIES 6 OR MORE
THANK YOU FOR DINING WITH US