

Castaway Burbank

1250 East Harvard Road 91501 · +18188486691 · Updated: Jan 14, 2026

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COCKTAILS THAT WILL BLOW YOUR MIND 4

Belle **\$24.00**

Every girl dreams of a fairytale romance and finding her prince before the final rose falls. Ketel One Peach & Orange Blossom Vodka, St-Germain, Clarified Lemon Revealed with Essence of Rose and Plumeria

El Mariachi **\$23.00**

South of the Border revenge works up a mighty thirst. Illegal Joven Mezcal Giffard's Triple Sec, Rosemary, Seasonal Fruit Played from La Ventana

Paid Vacation **\$23.00**

Looking for a tropical escape? Turn on that "Out-Of-Office" and replace the boss with the bartender. Ketel One Vodka, Passion Fruit, Purple Basil, Tarragon, Szechuan Flower

Summer Nights **\$21.00**

"I got chills—they're multiplying." Grey Goose La Poire, Prickly Pear, Lemon, Champagne, Topped With Cotton Candy

AVANTE-GARDE COCKTAILS 7

Buzz Off **\$22.00**

Don Julio Blanco, Yuzu Lemon, Organic Ginger, Szechuan Flower, Cointreau, Grand Marnier, Grand Marnier Whip

Tyler Durden **\$24.00**

Angel's Envy, Peychaud's Bitters, Dry Orange Curacao Molecular Foam

Art Basil **\$18.00**

Bombay Sapphire Premier Cru, Fresh Lemon Juice, Basil, Q Tonic

Spruce Willis **\$18.00**

Maker's Mark Castaway Private Selection, Agave, Lemon Juice, White Peach Puree, Mint, Rosemary

Hennymoon Phase **\$17.00**

Hennessy VS, French Floral Liqueur, Stone Fruit, Lavender

Rye + Mighty **\$18.00**

Bulleit Rye, Illegal Mezcal, Grapefruit, Ancho Reyes Verde, Thai Chili

Shiso Vain **\$18.00**

Shiso Infused Patrón Silver Tequila, Cointreau, Lime Juice, Organic Agave Nectar, Grand Marnier Foam, Hawaiian Red Salt

SPECIALTY COCKTAILS 7

Strawberry Dreamin' **\$16.00**

Ketel One Vodka, Q Ginger Beer, Strawberry Purée, Lime Juice, Grilled Strawberry

Sugar Lips	\$16.00
Grey Goose Vodka, Cointreau and PAMA Liqueur with Citrus and Baby's Breath	
One In A Melon	\$17.00
Don Julio Blanco Tequila, Lime, Watermelon, a pinch of Pink Himalayan Salt, Mint, Dehydrated Lime	
Love Child	\$16.00
Don Maguey Mezcal with Strawberries and Habañero Essence	
Shakes Pear In Love	\$18.00
Grey Goose Vodka, Meyer Lemon, St Germaine, Bosc Pear Puree	
Wilson!	\$16.00
Monkey Shoulder Whisky with Orange Curaçao and Maple Syrup finished with Cardamom	
Gin Membership	\$16.00
Bombay Sapphire Gin, Fever Tree Tonic, Juniper Berries, Dehydrated Citrus, Mint, Sage, Rosemary, Prosecco	

LOUIS XIII ³

One Ounce	\$175.00
One and a Half Ounces	\$225.00
Two Ounces	\$275.00

HOLD THE ALCOHOL ²

Freckles	\$9.00
Lemonade with Candied Strawberries and Mint Aroma	
Tangerine Sherbet	\$9.00
Tangerine Juice with Milk and Vanilla	

DRAFT BEERS ⁴

Space Dust IPA	\$9.00
Elysian Brewing (8.2%)	
Long Board Island Lager	\$7.00
Kona Brewing (4.6%)	
Hazy IPA	\$9.00
MadeWest (7%)	
805 Original	\$8.00
Firestone Walker (Blonde Ale 4.7%)	

BOTTLED BEERS ⁵

Corona	\$8.00
(Pale Lager 4.5%)	
Heineken	\$8.00
(Pale Lager 5%)	
Bud Light	\$7.00
(Pale Lager 4.2%)	
Samuel Adams	\$8.00
(Lager 4.9%)	
Just the Haze, Samuel Adams	\$8.00
(Non-Alcoholic IPA)	

SPARKLING ⁴

Benvolio, Prosecco, Friuli, Italy	AVAILABLE OPTIONS
Italy	BTL: \$28.00
	GLS: \$58.00
Saracco, Moscato D'Asti, Piemonte, Italy, 2021	AVAILABLE OPTIONS
Italy	BTL: \$58.00
	GLS: \$15.00
Domaine Chandon, Brut, 2021	AVAILABLE OPTIONS
Italy	GLS: \$18.00
	BTL: \$70.00
Domaine Chandon, Rosé Brut, 2021	AVAILABLE OPTIONS
California	GLS: \$20.00
	BTL: \$78.00

CHAMPAGNE ⁵

Veuve Clicquot "Yellow Label", Brut	\$132.00
Moet & Chandon Imperial, Brut, France	AVAILABLE OPTIONS
	GLS: \$25.00
	BTL: \$118.00
Moet & Chandon, Rosé Imperial, France	AVAILABLE OPTIONS
	GLS: \$27.00
	BTL: \$168.00
Laurent Perrier, Brut Rosé, France	\$200.00
Dom Perignon, Brut, Champagne	\$350.00

SAUVIGNON BLANC ⁴

Whitehaven, Marlborough, New Zealand, 2021

AVAILABLE OPTIONS

GLS: \$15.00

BTL: \$58.00

Emmolo By Caymus, Napa Valley, CA, 2020

AVAILABLE OPTIONS

GLS: \$17.00

BTL: \$68.00

Cloudy Bay, Marlborough, New Zealand, 2022

AVAILABLE OPTIONS

GLS: \$19.00

BTL: \$74.00

Jayson by Pahlmeyer, Napa Valley, 2022

\$120.00

CHARDONNAY 15

Chateau Souverain, California, 2020

AVAILABLE OPTIONS

GLS: \$15.00

BTL: \$58.00

Sonoma Cutrer, "Russian River Ranches", Sonoma Coast, CA 2020

\$58.00

Cambria "Katherine's Vineyard," Santa Maria Valley, CA, 2022

AVAILABLE OPTIONS

GLS: \$16.00

BTL: \$62.00

Mer Soleil Reserve, Santa Lucia Highlands, CA, 2022

\$64.00

Freemark Abbey, Napa Valley, 2022

AVAILABLE OPTIONS

GLS: \$20.00

BTL: \$78.00

Stag'S Leap Wine Cellars, "Karia", Napa Valley, CA, 2020

\$90.00

Hartford Court, Russian River Valley, Ca, 2020

AVAILABLE OPTIONS

GLS: \$17.00

BTL: \$66.00

William Fèvre, "Champs Royaux" Chablis, 2020

\$89.00

Louis Latour, Pouilly-Fuissé, Mâconnais, France, 2020

\$90.00

Flowers Vineyards & Winery, Sonoma Coast, CA, 2020

\$95.00

Jordan, Russian River Valley, Sonoma, CA, 2020

\$105.00

Cakebread Cellars, Napa Valley, CA, 2020

\$115.00

Shafer Red Shoulder Ranch, Napa Valley, CA, 2020

\$135.00

Jayson by Pahlmeyer, Napa Valley, CA, 2020

\$135.00

Chateau Montelena, Napa Valley, CA, 2020

\$135.00

INTERESTING WHITES 8

Pinot Grigio, Benvolio Friuli, Italy, 2020

AVAILABLE OPTIONS

GLS: \$15.00

BTL: \$58.00

Albariño, Martin Codax Rias Baixas, Spain, 2022

AVAILABLE OPTIONS

GLS: \$15.00

BTL: \$58.00

Riesling, Pacific Rim, Columbia Valley, WA, 2020

AVAILABLE OPTIONS

GLS: \$15.00

BTL: \$58.00

Pinot Gris, J Vineyards, Ca, 2020

AVAILABLE OPTIONS

GLS: \$15.00

BTL: \$58.00

White Blend, Tenshen, Central Coast, CA, 2020

\$68.00

Riesling, Essence Prum, Mosel, Germany, 2020

\$68.00

White Blend, Conundrum, Ca, 2022

AVAILABLE OPTIONS

GLS: \$15.00

BTL: \$58.00

Gewurztraminer, Domaine Zind-Humbrecht, Alsace, 2020

\$70.00

ROSÉ 3

The Beach by Whispering Angel, Provence, France, 2021

AVAILABLE OPTIONS

GLS: \$15.00

BTL: \$58.00

Daou, Paso Robles, CA, 2022

AVAILABLE OPTIONS

GLS: \$17.00

BTL: \$66.00

Chateau d'Esclans, "Rock Angel" Provence, France, 2021

\$75.00

PINOT NOIR 7

Carmel Road, Monterey County, CA, 2020

\$58.00

Juggernaut, Russian River, Sonoma, 2021

AVAILABLE OPTIONS

GLS: \$16.00

BTL: \$62.00

Siduri, Willamette Valley, Oregon, 2022

AVAILABLE OPTIONS

GLS: \$22.00

BTL: \$86.00

Unshackled By Prisoner, CA, 2021

\$62.00

Joseph Drouhin, Côte de Beaune, France, 2020	\$120.00
Jayson by Pahlmeyer, Sonoma Coast, CA, 2020	\$125.00
Zena Crown "The Sum," Willamette Valley, Oregon, 2020	\$170.00

CABERNET SAUVIGNON ¹⁴

Chateau Souverain, CA, 2020	AVAILABLE OPTIONS GLS: \$15.00 BTL: \$58.00
Justin Cabernet, Paso Robles, CA 2020	AVAILABLE OPTIONS GLS: \$17.00 BTL: \$66.00
Jackson Estate, Alexander Valley, CA, 2020	\$68.00
1865, Maipo Valley, Chile, 2020	\$68.00
Austin Hope, Paso Robles, 2021	\$100.00
Kith & Kin By Round Pond, Napa Valley, CA, 2020	AVAILABLE OPTIONS GLS: \$22.00 BTL: \$86.00
Sanctuary Vineyards, Napa Valley, CA, 2021	\$110.00
Lion Tamer, Napa Valley, CA, 2020	AVAILABLE OPTIONS GLS: \$26.00 BTL: \$102.00
Freemark Abbey, Napa Valley, CA, 2020	\$130.00
Justin Isocoles, Paso Robles, CA, 2020	\$135.00
Chateau Montelena, Napa Valley, CA, 2020	\$170.00
Silver Oak Cellars, Alexander Valley, 2019	\$175.00
Caymus Winery, Napa Valley, CA 2020	\$235.00
Darioush, Signature Series Napa Valley, CA, 2019	\$295.00

MERLOT ⁵

Murphy-Goode, California, 2020	AVAILABLE OPTIONS GLS: \$15.00 BTL: \$58.00
Kendall Jackson Vintner'S Reserve, Sonoma, 2020	\$64.00

Emmolo By Caymus, Napa Valley, CA, 2020

AVAILABLE OPTIONS

GLS: \$17.00

BTL: \$66.00

Freemark Abbey, Napa Valley, CA, 2020

\$90.00

Hall Wines, Napa Valley, CA, 2020

\$105.00

INTERESTING REDS 18

Malbec, Catena Vista Flores, Mendoza, Argentina, 2020

AVAILABLE OPTIONS

GLS: \$15.00

BTL: \$58.00

Penfolds Max'S Red Blend, South Australia, 2020

AVAILABLE OPTIONS

GLS: \$16.00

BTL: \$62.00

Castello Di Bossi, Chianti Classico, Tuscany, Italy, 2020

\$64.00

Tempranillo, Marques de Caceres, Rioja, Spain, 2020

\$64.00

Tempranillo, Viña Alberdi Reserva, Rioja, Spain, 2019

\$70.00

Red Blend, Red Schooner Transit By Caymus, CA, 2017

AVAILABLE OPTIONS

GLS: \$18.00

BTL: \$70.00

Pessimist by Daou Red Blend, Paso Robles, CA, 2020

\$70.00

Machete By Orin Swift, Red Blend, Napa, CA, 2020

\$125.00

Red Blend, Caymus-Suisun "The Walking Fool," Suisun Valley, CA, 2020

AVAILABLE OPTIONS

GLS: \$18.00

BTL: \$70.00

Malbec, Red Schooner By Caymus, CA, NV

\$75.00

Numanthia Termes Toro, Tempranillo, 2017

\$70.00

Ridge Zinfandel East Bench, Ca, 2019

\$92.00

Abstract By Orin Swift, Red Blend, Sonoma County, 2019

AVAILABLE OPTIONS

GLS: \$21.00

BTL: \$82.00

Vega Sicilia "Pintia" Toro, Spain, 2017

\$265.00

Château Lasségue, Saint Émilion Grand Cru, 2019

\$135.00

Tenuta San Guido, Sassicaia DOC, Bolgheri, Italy, 2018

\$500.00

Papillon by Orin Swift, Bordeaux Blend, Napa Valley, CA, 2020

\$164.00

SHERRY & PORTS 3OZ 2

Osborne, Fino Sherry Spain

\$14.00

Quinta Do Noval 10 Year Tawny, Portugal

\$15.00

BOTTOMLESS MIMOSAS 4

DRAGON FRUIT WATERMELON

FRESH CUCUMBER MINT

LAVENDER ACTIVATED CHARCOAL LEMONADE

PINEAPPLE JALAPENO

SIP HAPPENS 4

GOOD MORNING, MARY

\$16.00

Titos Handmade, Secret Bloody Mix, Bacon, Tajín, Shrimp, Charcuterie

CAFFEINE DREAM

\$18.00

Cazadores Café, Patrón Citrónge, Black Rifle Espresso, Cinnamon, Orange Zest

GET TOASTED

\$19.00

Grey Goose, Toasted Brioche, Maple Syrup, Oat Milk

LIQUID PICNIC

\$16.00

Bulleit Rye, Drillaud Blueberry, Champ Vine Shrub, Rosemary Shrub, Lemon Juice, Egg White, Streusel

CHEESE AND CHARCUTERIE BAR 9

BLACK LABEL CAMBOZOLA

Brie-style Pasteurized Cow's Milk Blue Cheese, Germany

MOLITERNO AL TARTUFO

Aged Pecorino Cheese, Filled with Black Truffles, Italy

FROMAGER D'AFFINOIS

Luscious, Pasteurized Cow's Milk, and Double-Cream, France

MIDNIGHT MOON

Hard and Nutty Goat's Milk Cheese, Holland

RULO "CRÈME BRULEE"

Goat's Milk with Crème Brûlée Notes, Spain

SALAME NAPOLI - PICCANTE

Roughly Ground, Lightly Spiced Pork

COPPA SENESE

Lean Tuscan Salami with Aromas of Cloves, Cinnamon, and Nutmeg

VENTRICINA SALAME

Well-defined Aromas of Cured Meat, Pepper, Paprika, and Chili, with Notes of Fennel

PROSCIUTTO DI PARMA

18-month Aged Ham

STARTERS 9

FLAMIN' CHICKEN SLIDERS

\$24.00

FLAMIN' CHICKEN SLIDERS Flamin' Hot Cheetos-Crusted Chicken, Bread & Butter Pickles, Ranch Aioli

CAVIAR FRITES

\$25.00

(GF) Caviar, Vodka Crème Fraîche, Crispy Yukon Gold Fries, Ranch

ROASTED TRICOLOR CAULIFLOWER (V) (GF)

\$18.00

Hazelnut Vinaigrette, Cinnamon, Currants, Fresno Chili

FILET MIGNON SAMMIE

\$38.00

Milk Bread, Truffle Aioli, Port Wine Onions, French Onion Dip, Smoked Trout Roe

CRISPY BRUSSELS SPROUTS (V) (GF)

\$19.00

Thai Chili, Young Coconut, Basil, Mint

TRUFFLE POPCORN CHICKEN

\$19.00

Harissa-Maple Dust, Sweet Chili Ketchup

CALAMARI

\$22.00

Tempura Peppers and Onions, Citrus Buffalo Aioli

CRAB CAKE

\$26.00

Lump Crab & Shrimp, Brussels Sprout Slaw with Warm Bacon Vinaigrette, Sweet Potato, Roasted Garlic & Mustard Aioli

CRUSHED AVOCADO TARTINE (V)

\$17.00

Grilled Rustic Country Bread, Olive Oil, Cilantro, Lime, Chili, Cured Tomato

RAW BAR 2

CHILLED OYSTERS (GF)

\$26.00

Half Dozen, Ancho Chili Cocktail Sauce & Champagne Mignonette

SHRIMP COCKTAIL (GF)

\$22.00

Citrus Poached Shrimp, Ancho Chili Cocktail Sauce, Lemon

SEAFOOD TOWERS 2

COLD

East & West Coast Oysters, Shrimp Cocktail, Snow Crab Cluster, Whole Maine Lobster, Jonah Crab Claws, Peruvian Scallop, White Soy, Salmon Poke, Wakame

AVAILABLE OPTIONS

Petite (Serves 2): \$105.00

Imperial (serves 4):

\$190.00

HOT

Smoked Garlic Butter, Maine Lobster, Peruvian Scallop, Shrimp, Grilled East & West Coast Oysters

\$98.00

GREENS 3

CLASSIC CAESAR SALAD

\$16.00

Shaved Parmesan, Garlic Breadcrumbs, Crisp Capers

SMOKED TOMATO SALAD (GF)

\$16.00

Heirloom Tomatoes, Toasted Quinoa, Goat Cheese, Cucumbers, Pickled Shallots, Smoked Tomato Vinaigrette

THE WEDGE (GF)

\$18.00

Ranch, Point Reyes Bay Blue Cheese, Estate Cherry Tomato, Bacon Lardon

MAIN EGG-TRACTIONS 6

CRAB CAKE BENEDICT

\$30.00

Lump Crab and Shrimp, Chipotle Hollandaise, Caviar

SMOKED SALMON BENEDICT

\$26.00

Norwegian Salmon, Fresh Dill, Roe

SHORT RIB BENEDICT

\$32.00

Belgian Waffle, Pickled Shallots

BASS STRAIT FILET MIGNON

\$48.00

Grass-Fed Beef, Chimichurri, Brioche Toast, Chives

PRIME HANGER STEAK 8oz

\$36.00

Corn-Fed Omaha Angus Beef, Chimichurri

CAPE GRIM NEW YORK STRIP 12oz

\$49.00

Brioche Toast

BRUNCHY TYPES OF THINGS 5

FRIED CHICKEN AND WAFFLES

\$29.00

Crispy Chicken, Honey Roasted Sriracha Glaze, Belgian Waffle, Smoked Maple Syrup

COCONUT SHRIMP AND WAFFLES

\$24.00

Belgian Waffle, Coconut Shrimp, Buffalo Sauce, Smoked Maple Syrup

FRENCH TOAST

\$26.00

Fluffy, Thick-Cut Brioche, Cognac Roasted Golden Apples, Nutella, Cinnamon-Spiced Maple Syrup

HANGOVER HASH **\$29.00**

Port Wine-Braised Short Rib, Wild Mushrooms, Roasted Potatoes, Poached Eggs

DOUBLE-PATTY SMASH BURGER **\$24.00**

Lettuce, Tomato, Cheddar Cheese, Caramelized Onions, Secret Sauce, Brioche Bun, Garlic Fries

SIDES 7

GARLIC FRIES (GF) **\$12.00**

Parmesan, Rosemary, Parsley

PEPPERED BACON (GF) **\$8.00**

TWO FRIED EGGS (GF) **\$8.00**

ROASTED POTATOES (GF) **\$7.00**

BELGIAN WAFFLE **\$7.00**

GRILLED BROCCOLI **\$11.00**

Garlic Confit, Chili Flakes, Broccoli Purée

RUSTIC COUNTRY TOAST (V) **\$6.00**

CAVIAR SERVICE 1

Caviar Service

Caspian Caviar, Potato Chips, Crème Fraîche, Chives, Sieved Eggs, Capers

AVAILABLE OPTIONS

30 grams Siberian Reserve: \$95.00

30 grams Osetra Royal: \$175.00

Champagne Pairing: \$100.00

I'LL TAKE MY CHANCES 1

TRUST ME WE HAVE GREAT TASTE **\$150.00**

Five opulent Courses curated by our culinary team, an experience you will never forget

STEAK & CHOPS 6

NB RANCH ANGUS DRY AGED RIBEYE 18oz **\$62.00**

BASS STRAIT FILET 8oz **\$48.00**

SNAKE RIVER FARMS WAGYU ZABUTON 8oz **\$39.00**

PRIME HANGER STEAK 8oz **\$38.00**

CAPE GRIM NEW YORK STRIP 12oz **\$46.00**

PURE BLACK AUSTRALIAN RIBEYE 14oz **\$57.00**

STEAK ENHANCEMENTS 6

TRUFFLE BUTTER	\$7.00
GRILLED SHRIMP	\$16.00
ATLANTIC LOBSTER TAIL 7oz	\$50.00
BORDELAISE	\$4.00
BÉARNAISE	\$4.00
AU POIVRE	\$4.00

LARGE FORMAT 2

AURORA ANGUS BEEF TOMAHAWK 48OZ	\$150.00
(GF) Premium Hand-Selected, Black Angus	
THE STEAK PROGRESSIVE	\$135.00
Four cuts of premium steak plated with Himalayan pink salt, roasted cippolini onion, red wine shallot and crushed pink peppercorn.	
FILET MIGNON 8oz PURE BLACK AUSTRALIAN RIBEYE 7oz WAGYU ZABUTON 4oz HANGER STEAK 8oz	

NOT STEAK 8

CRISPY WHOLE SNAPPER	\$45.00
Coconut Orzo, Arugula and Grilled Corn Salad, Roasted Jalapeño Lime Dressing	
WILD MUSHROOM PAPPARDELLE PASTA	\$38.00
Roasted Wild Mushrooms, Truffle Whipped Ricotta, Basil	
MISO-MARINATED BUTTERFISH	\$49.00
Black Thai Rice, Grilled Broccolini, Sweet Chili Sauce	
ZINFANDEL-BRAISED SHORT RIB	\$46.00
Truffle Whipped Potatoes, Ranch Onion Rings, Bernaise	
ROASTED HALF CHICKEN	\$38.00
Blackened Organic Chicken, Sweet Potato Purée, Honey Roasted Root Vegetables	
ICELANDIC SALMON	\$42.00
(GF) Garlic & Caper Butter Sauce, 50/50 Mashed, Seasonal Vegetables	
SQUID INK BUCATINI	\$42.00
Lobster and Shrimp, Spicy Tomato Sauce, Nduja Sausage Breadcrumbs	
BROCCOLINI AND CRISPY TOFU	\$29.00
Soy Honey Glazed Tofu, Ginger Croccoli Puree, Roasted Red Peppers, Toasted Sunflower Seeds	

SIDE PIECE 7

HONEY ROASTED ROOT VEGETABLES	\$12.00
Broccolini, Sweet Potato Purée, Amandine, Preserved Lemon	

LOBSTER AND TRUFFLE POTATO	\$28.00
Butter-Poached Lobster, Black Truffle	
TRUFFLE CREAMED CORN	\$16.00
Sweet Yellow Corn and Black Truffle Shavings	
50/50 MASHED (GF)	\$12.00
Yukon Gold Potatoes, Butter, Cream, Chive, Potato "Hay"	
FOUR-CHEESE MAC 'N' CHEESE	\$13.00
Fontina, Cheddar, Parmesan, Gruyère, Parmesan Bread Crumbs	
GARLIC FRIES (GF)	\$11.00
Parmesan, Rosemary, Parsley	
GRILLED BROCCOLI	\$11.00
Garlic Confit, Chili Flakes, Broccoli Purée	
ENTRÉES 9	
GRILLED CHICKEN SANDWICH	\$22.00
Thick-Cut Black Pepper Bacon, Tomato, Lettuce, Garlic Fries	
SWEET CHEESUS!	\$26.00
SANDWICH Manchego & Prosciutto de Parma, Shallot Marmalade, Truffle Honey, Garlic Fries	
DOUBLE-PATTY SMASH BURGER	\$24.00
Lettuce, Tomato, Cheddar Cheese, Caramelized Onions, Secret Sauce, Brioche Bun, Garlic Fries	
BEYOND MEATLESS BURGER	\$25.00
Tomato Confit, Aged Cheddar, Chipotle Aioli, Garlic Fries	
SQUID INK BUCATINI	\$42.00
Lobster and Shrimp, Spicy Tomato Sauce, 'Nduja Sausage Breadcrumbs	
ICELANDIC SALMON GF	\$42.00
Garlic Caper Butter Sauce, 50/50 Mashed, Broccolini	
CRISPY WHOLE SNAPPER	\$45.00
Coconut Orzo, Arugula and Grilled Corn Salad, Roasted Jalapeño Lime Dressing	
WILD MUSHROOM PAPPARDELLE PASTA	\$38.00
Roasted Wild Mushrooms, Truffle Whipped Ricotta, Basil	
STEAK FRITES	\$38.00
Prime Hanger Steak, Garlic Fries	
STEAKS & CHOPS 2	
PURE BLACK AUSTRALIAN RIBEYE 14oz	\$57.00
BASS STRAIT FILET MIGNON 8oz	\$48.00

