



EDEN

ON BRAND

DINNER • AUGUST 2018

FOR THE TABLE

CLASSIC CHOPPED CAESAR	crisp chopped romaine tossed in housemade caesar dressing, espillette chili, aged parmesan, brioche croutons	12
ARTICHOKE & PROSCIUTTO	fresh arugula with citronette dressing topped with marinated artichoke, prosciutto di parma and aged parmesan	14
GREEK QUINOA	quinoa with tomato vinaigrette, lipstick peppers, kalamata olives, cherry tomatoes, pickled onions and feta cheese	14
BEETS & BURRATA	burrata cheese topped with yellow and purple beets, fennel, fresh grapefruit, almonds and calabrian chili vinaigrette	14

AHI TUNA TARTAR	chopped ahi tuna marinated in cilantro ginger ponzu topped with fresno chili served on spicy avocado cream with wontons	16
HAMACHI SASHIMI	fresh sliced sashimi topped with cilantro ginger ponzu, spicy avocado cream, serrano chili, sesame seed, micro cilantro	14
ALBACORE SASHIMI	sliced albacore served topped with ponzu and dynamite sauce, daikon radish, chives, serrano chili, togarashi spices	15
SEARED SESAME SASHIMI	seared sesame crusted ahi tuna, shallots, shaved onion, togarashi spices, soy sesame vinaigrette	16
CRISPY RICE SPICY TUNA	crispy rice topped topped with marinated spicy tuna serrano chili, cilantro, togarashi spices	16
OYSTERS	1/2 dozen fresh seasonal oysters served with cocktail sauce and mignonette	MP
SPICY MUSSELS	P.E.I mussels served in a spicy red curry sauce with fresno chili, cilantro and fresh lime juice	12
SHRIMP CEVICHE TOSTADAS	spicy avocado cream, breakfast radish, fresh lime juice and cilantro	12
FISH TACOS	beer battered flash fried Mahi Mahi tacos with cilantro slaw, spicy avocado cream and sambal aioli	12
FRIED CALAMARI	flash fried calamari mixed with shishito peppers, seasoned crispy shrimp and served with sambal aioli	16

TRUFFLE FRIES	julienne cut fries tossed in white truffle oil, salt, parsely and served with remoulade sauce	9
BISTRO FRIES	julienne cut fries tossed with salt and parsely served with housemade spicy ketchup	7
SHISHITO PEPPERS	flash fried peppers topped with sweet soy glaze, micro cilantro, black and white sesame seed	9
BRUSSEL PETALS	crisp flash fried brussel petals tossed in warm apple cider glaze topped with almonds and Petit Basque cheese	12
MAC & CHEESE	orecchiette pasta in a creamy Port Salut cheese sauce topped with aged parmesan flakes	12
MEXICAN FLATBREAD	housemade flatbread topped with a cilantro pesto sauce, shrimp, pico de gallo, jalapeños and fresh avocado	14
WILD MUSHROOM FLATBREAD	housemade flatbread with a creamy roasted garlic sauce, fresh mushrooms and arugula	13
CHORIZO FLATBREAD	housemade flatbread with San Marzano tomato sauce, chorizo pamplona, mozzarella, and jalapeños	13
COCONUT CURRY SOUP	red curry coconut soup with shrimp, cilantro, fresh lime juice	8

MAIN COURSES & DISHES FOR TWO

CRISPY CHICKEN	crispy chicken filet topped with habanero jack cheese cilantro and pickle slaw	15
FIREHOUSE	house blend angus beef patty, habanero jack cheese, applewood smoked bacon, giardiniera, field tomato, avocado crema	16
BLACK LABEL	Eden's premium signature beef patty topped with aged cheddar, crispy potato strings, black truffle shavings, truffle garlic aioli	18
ROYAL BLUE	house blend angus beef patty, applewood smoked bacon, marbled blue jack cheese, arugula, field tomato, remoulade	16
FIG	house blend angus beef patty, sundried tomatoes, crispy prosciutto flakes, smoked gouda, lemon basil aioli, fig & olive tapenade	16
CLASSIC	house blend angus beef patty, aged cheddar, field tomato, butter lettuce, red onion, remoulade	15
FETTUCCINI ALFREDO PASTA	fresh fettuccini tossed in creamy alfredo sauce with mushrooms, sundried tomatoes, basil, aged parmesan	15
GRILLED HALF CHICKEN	herb marinated Rocky's free range juicy half chicken served with tabbouleh, field greens and housemade flatbread	19
WHOLE GRILLED BRANZINO	marinated with a soft herb rub then grilled to perfection served with jasmine rice, sumac and garden greens	32
SEA BASS	fresh 7oz filet pan seared and served chick pea salad and pea tendrils	25
GRILLED LAMB CHOPS	rosemary marinated fresh New Zealand lamb chops served with roasted sweet peppers, artichokes and chimichurri	28
N.Y MANHATTAN STEAK & MARROW	seasoned 7oz dry aged steak served with roasted bone marrow, chimichuri, bbq'd cippollini onions	32
BABYBACK RIBS	tender slow cooked rack of ribs marinated in housemade rub and bbq sauce served with coleslaw and corn on the cob	32

NO SUBSTITUTIONS

Party of 8 or more 18% gratuity will be included.

Eating raw undercooked fish, shellfish, eggs or meat increases the risk of food-borne illnesses. Not all ingredients are listed on the menu. Please inform your server of any food allergies.