



# EDEN

ON BRAND

DINNER • OCTOBER 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 tomatos, pickled onions and feta cheese       | 14 |
| BURRATA & TOAST        | creamy burrata cheese served with grilled ciabatta toast, confit cherry tomato's, soft herbs, and Eden spicy herb sauce | 14 |

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|------------------------|---|----|
| AHI TUNA TARTAR        | chopped ahi tuna marinated in cilantro ginger ponzu topped with fresno chili served on spicy avocado cream with wontons | 16 |
| 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 |
| DRUNKEN CLAMS          | Manilla clams steamed in Stella Artois with chorizo, red Fresno chilis, cilantro, and lime with grilled ciabatta toast  | 13 |
| FISH TACOS             | flash fried tempura cod filets topped with crema, and oregano lime vinaigrete   | 14 |
| FRIED CALAMARI         | seasoned and flash fried with shrimp and shishito peppers served with sambal aioli                                      | 16 |
| POPCORN SHRIMP         | crispy tempura bay shrimp served with dynamite sauce  | 14 |

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|-------------------------|---|----|
| 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 |
| MEAT LOVERS FLADBREAD   | housemade flatbread, spicy San Marzano sauce, italian sausage, bacon, salami, mushroom, smoked gouda          | 16 |
| TRUFFLE FLATBREAD       | housemade flatbread with extra virgin olive oil, mozzarella, garlic, herbs, and fresh summer truffle shavings | 20 |
| 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 |
| FETTUCCHINI ALFREDO PASTA | tossed in creamy alfredo sauce with fresh Roma tomatoes, basil, aged parmesan   | 19 |
| GRILLED HALF CHICKEN      | herb marinated Rocky's free range half chicken served with steak cut fries, cabbage salad, and housemade sauces                   | 24 |
| WHOLE BRANZINO            | grilled with soft herb rub & served with green beans, jasmine rice, garden greens, and shrimp buerre monte sauce                  | 32 |
| HALIBUT                   | fresh 7oz filet oven roasted and served chick pea salad and pea tenderils   | 25 |
| GRILLED LAMB CHOPS        | rosemary marinated fresh New Zealand lamb chops served with roasted sweet peppers, artichokes and chimichurri                     | 28 |
| BABYBACK RIBS             | tender slow cooked rack of ribs marinated in housemade rub and bbq sauce served with cabbage salad and corn on the cob            | 32 |
| T-BONE STEAK              | 18oz prime steak served with roasted bone marrow, bistro fries, grilled shishito peppers, horseradish and Eden spicy herb sauce   | 65 |

### 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.*