



# EDEN

ON BRAND

## DINNER

### 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 lemon 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
BURRATA & TOAST	creamy burrata cheese served with grilled ciabatta toast, confit cherry tomato's, soft herbs, and Eden spicy herb sauce	14

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
FISH TACOS	flash fried tempura cod filets topped with crema, and oregano lime vinaigrette	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

TRUFFLE FRIES	julienne cut fries tossed in white truffle oil, salt, parsley and served with remoulade sauce	9
BISTRO FRIES	julienne cut fries tossed with salt and parsley 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	flatbread, spicy San Marzano sauce, italian sausage, bacon, salami, onion, mushroom, smoked gouda	16
TRUFFLE FLATBREAD	housemade flatbread with extra virgin olive oil, mozzarella, garlic, herbs, and fresh summer truffle shavings	26
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 beurre 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.*