

## FIRSTS

<b>Soup of the Day</b>	7
<b>Corn &amp; Lemon Grass Soup</b>	9
Sautéed Tiger Prawns   Grilled Corn   Porcini Mushrooms	
<b>Six Market-Fresh Oysters on the Half Shell</b>	14
Black Pepper Mignonette   Traditional Cocktail Sauce	
<b>Spicy Prawns</b>	14
Cauliflower Mash   Fried Kale Chips	
<b>Five-Spiced Duck &amp; Citrus Fennel Salad</b>	12
Orange Segments   Chives   Scallion Puree   Blood Orange Vinaigrette	

## SALADS

<b>Classic Caesar Salad</b>	9
<b>with Grilled Chicken</b>	14
<b>with Grilled Shrimp</b>	16
<b>with Grilled Flat Iron Steak</b>	18
<b>Tuna Tartar</b>	18
Wasabi Oil   Focaccia Herb Crouton	
<b>Broccoli Salad</b>	12
Burrata Cheese   Cremini Mushrooms   Kalamata Olives Shaved Red Onion   Grilled Flat Bread	
<b>Baby Kale &amp; Strawberries</b>	10
Quinoa   Pomegranate   Greek Yogurt   Toasted Pumpkin Seeds Apple Cider Vinaigrette	

## SANDWICHES

Served With Sweet Potato Fries or Shoestring Fries

<b>Roasted Turkey Club</b>	15
Chive Mayonnaise   Vine-Ripened Tomato   Applewood-Smoked Bacon Boston Lettuce   Brioche	
<b>Grilled Black Angus Sirloin Burger</b>	16
Choice of: American   Swiss   Monterey Jack   Bleu Cheese Boston Lettuce   Beef Steak Tomato   Red Onion   Brioche Bun	
<b>Grilled Cheese &amp; Graufettes</b>	12
Uro Light Rye   Gruyere Cheese   White Cheddar   Munster Caramelized Red Onions & Pomodoro Sauce	

## ENTRÉES

<b>Cod En Papillote</b>	<b>20</b>
Zucchini   Yellow Squash   Carrots   Grape Tomatoes   Pearl Onions	
<b>Bone-In Ribeye Steak Frites</b>	<b>25</b>
Parmesan Crusted Steak Tomato   Salt & Vinegar Graufettes	
<b>Lobster Truffle Mac &amp; Cheese</b>	<b>20</b>
Béchamel Sauce	
<b>Duck Confit</b>	<b>20</b>
Carrot Ginger Puree   Maitaki Mushrooms   Braised Lentils	

## TIMELESS CURRY

The History of Curry Dishes that have been a tradition of India House and we will continue to serve them with the classical accompaniments of:  
Chopped Peanuts | Golden Raisins | Mango Chutney | Shredded Coconut | Basmati Rice

**Boneless Breast of Chicken** | Madras Curry Sauce \$ 18.00

**Malaysian Boneless Lamb** | Red Curry Sauce \$ 21.00

**Today's Fish Curry** | Thai Green Curry Sauce \$ 20.00

## DESSERTS

<b>Salted Caramel Ice Cream</b>	<b>8</b>
Freshly Popped Caramel Popcorn	
<b>Black Forest Cheese Cake</b>	<b>8</b>
<b>Tiramisu</b>	<b>8</b>
<b>Trio of Sorbet</b>	<b>8</b>
Mango   Lemon   Raspberry	
<b>Seasonal Fresh Berries</b>	<b>8</b>
Whipped Cream	