

H O N U

KITCHEN & COCKTAILS

\$30 RESTAURANT WEEK MENU

SOUPS

Butternut Squash

Toasted Pumpkin Seeds, Maple Crème Fraîche

Chef's Daily Soup

SMALL PLATES

Steamed Edamame

Togarashi

Braised Beef Tacos

Corn Tortilla, Horseradish Cream, Red Radish Slaw, Fresh Cilantro

Toasted Potato Gnocchi

Duck Confit, Wild Mushrooms, White Truffle Oil

Peking Duck Spring Rolls

English Cucumber, Hoisin

Steak & Wild Mushroom Quesadilla

Pepper Jack, Salsa Verde

Chicken Yakitori

Scallions, Sesame Seeds, Teriyaki Glaze

Grilled Portobello Mushroom**

Romesco, Zucchini Salsa, Truffle Oil

SEASONAL SALADS

Farmers Market

Shaved Fennel, Roasted Beets, Artichoke Hearts, Goat Cheese, Blood Orange Vinaigrette

Caesar

Romaine, House Made Croutons, Parmesan Crisp

BLT

Romaine, Applewood Smoked Bacon, Avocado, Vine Ripe Tomato, Crispy Onions, Horseradish Dressing

LARGE PLATES

Murray's French Cut Chicken

Whipped Potatoes, Broccolini, Pan Sauce

Flat Iron* 10oz

Creamed Spinach, Crispy Fingerling Potatoes, Black Truffle Butter

Pan Roasted Salmon*

Korean BBQ Glaze, Carrot Cabbage Slaw, Kimchi Fried Rice

Braised Short Rib Risotto

Wild Arugula, Blue Cheese, Glace de Veau, Crispy Onions

BETWEEN THE BREAD

1/2 Lb. Gruyere Burger*

Crispy Onion, Sautéed Mushroom, Arugula, Herb Mayo, American Fries

1/2 Lb. Cheddar Burger*

Applewood Smoked Bacon, Red Onion Marmalade, American Fries

California Veggie Burger

Avocado, Herb Mayo, Sprouts, Multigrain Ciabatta, Market Greens

Short Rib French Dip

Gruyere Cheese, Horseradish Cream, Crispy Onions, Au Jus, French Baguette

DESSERT

Peanut Butter & Jelly Bread Pudding

Tahitian Vanilla Gelato

Dutch Chocolate Gelato

Sorbet of the Day