

# BURGER NIGHT

## BURGERS

### WAGYU BEEF BURGER \$25

Brioche Bun, Smoked Paprika Mayo, Aged Cheddar, Lettuce, Tomato, House Pickles, Onion Marmalade, Fries

### BBQ PULLED PORK BURGER \$25

Brioche Bun, Pickled Cabbage, Lettuce, Tomato, House Pickles, Onion Marmalade, Fries

### CRISPY CHICKEN BURGER \$23

Brioche Bun, Ranch Dressing, Lettuce, Aged Cheddar, Tomato, House Pickles, Onion Marmalade, Fries

### LEMON LOBSTER BURGER \$ 27

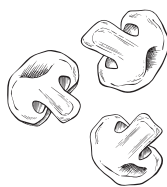
Truffle Butter, Tomato, Lettuce, Sliced Onions, House Pickles, Brioche Bun, Fries

### JERK FISH BURGER \$24

Brioche Bun, Tartare Sauce, Tomato, Lettuce, Sliced Onion, House Pickles, Fries

### VEGAN BEEF BURGER \$22

Jerk Pineapple, Tomato, Coconut Mayo, Lettuce, House Pickles, Brioche Bun, Fries



### EXTRA TOPPINGS \$3 EACH

Blue Cheese, Cheddar Cheese, Swiss Cheese, Sautéed Mushrooms, Applewood Smoked Bacon, Fried Egg

All Brioche Buns Are Topped with Sesame Seeds 

## SWEET CORNER

### ISLAND VANILLA BRIOCHE PUDDING \$13

Citrus & Cognac Cream, Vanilla Chantilly

### BROWNIE SUNDAE \$14

Caramel, Peanut Butter Cookies Crumb, Warm Chocolate, White Chocolate Ice Cream

### HOMEMADE ICE CREAM OR SORBET \$12

### EXECUTIVE CHEF HALVA BROWNE

12% TAX & 12% GRATUITY WILL BE ADDED TO YOUR BILL

