

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

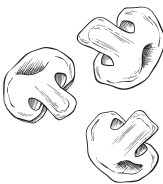
Truffle Butter, Tomato, Lettuce, Sliced Onions, House Pickles, Brioche Bun, Fries

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

DESSERT OF THE DAY \$13

Please Ask About Our Dessert Of The Day

BROWNIE SUNDAE \$14

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

HOMEMADE ICE CREAM OR SORBET \$12

EXECUTIVE CHEF HALVA BROWNE

13% TAX & 12% GRATUITY WILL BE ADDED TO YOUR BILL

