MISTER M.

APPETIZERS

TUNA TARTARE • RAW, GF **$ 23**
tuna, sriracha aioli (sesame), avocado with wasabi aioli, crispy sweet potatoes, crispy glass noodles

JUNG CHICKEN BITES **$ 21**
lightly breaded chicken bites, sweet spicy & sour sauce, toasted sesame

BEEF CARPACCIO • RAW, D **$ 22**
garlic aioli, pickled onions, mushrooms, capers, arugula, parmegiano reggiano, crostinis

SASHIMI PLATTER • RAW, GF **$ 36**
chef's choice

CHARCUTERIE CAGE • P, D, N **$ 34**
house-baked beer bread, artisan cured meats, cherry jam, whipped ricotta, cheese, grapes, olives

OYSTERS • RAW, GF

west coast - serving of 6	$ 21
west coast - serving of 12	$ 38
west coast - serving of 24	$ 70

SALADS

MANGO SHRIMP SALAD • N, GF **$ 21**
shrimp, mango, asian slaw, cashews, citrus vinaigrette

PEACH BURRATA • D, N **$ 28**
grilled peaches, peppered arugula, pistachio basil pesto, peach coulis, artisanal ciabatta

WATERMELON FETA • D, GF, N **$ 20**
compressed watermelon with mint, spring mix, balsamic glaze, feta, raisins, toasted walnuts

YUZU CAESAR • P, D **$ 19**
romaine lettuce, yuzu dressing, bacon crumble, parmigiano reggiano, garlic crostini

ADD ONS

CHICKEN BREAST • D, GF **$ 9**
BLACK APRON NY STRIP • D, GF **$ 22**
SAUTEED PRAWNS • D, GF **$ 11**

MAINS

CABBAGE STEAK • V, GF, N **$ 28**
napa cabbage steak with miso glaze, shiitake mushrooms with cashew sauce, crispy garlic

LEMON HERB CHICKEN • D, GF **$ 41**
lemon herb and garlic chicken supreme, cauliflower rice, broccolini

BROME LAC DUCK • GF, D **$ 42**
duck breast, butternut squash puree, crispy brussel sprouts, bigarade sauce

SALMON SAUCE VIERGE • GF **$ 35**
pan seared salmon, sauce vierge, cherry tomatoes, olives, capers, broccolini, basil

FETTUCCINE • D **$ 28**
choice of chicken or prawns, sauteed mushrooms, black truffle cream sauce, baby spinach

STEAKS

10oz BLACK APRON RIBEYE GF, D **$ 62**
black apron rib eye steak, confit garlic mash, house demi-glace

BLACK APRON STEAK FRITES GF, D **$ 58**
10oz black apron striploin, parmesan fries, parmegiano reggiano, compound butter, soy oeuf sauce

32oz BONE-IN TOMAHAWK GF, D **$ 160**
seasonal vegetables garlic confit mash, compound butter house demi-glace

SIDES

PARMESAN FRIES • D, GF **$ 9**
ADD TRUFFLE OIL + $3

CONFIT GARLIC MASH • D, GF **$ 8**

YUZU CAESAR SALAD • D, P **$ 9**

SEASONAL VEGETABLES • D, GF **$ 8**

V - VEGETARIAN / D - CONTAINS DAIRY / GF - GLUTEN FREE / N - CONTAINS NUTS /
RAW - CONTAINS RAW MEAT / P - CONTAINS PORK

PLEASE, INFORM YOUR SERVER ABOUT ANY ALLERGIES OR DIETARY PREFERENCES
AN AUTO-GRATUITY OF 20% WILL BE APPLIED TO ANY PARTY OF 6 GUESTS OR MORE.