

MENU





MENU

APPETIZERS

Tuna Tartare

tuna, avocado, house dressing, sesame seed, bread

\$19

Garlic Butter Shrimp

shrimp, butter, garlic, parsley, lemon, toasted garlic breadcrumbs, orange aioli, bread

\$18

Burrata with Tomatoes & Strawberries

burrata, seasonal tomatoes, strawberries, sun-dried tomato oil, balsamic glaze, bread

\$18

Beef Sliders

brioche bun, beef patty, cheddar, romaine, tomato, pickles, caramelized onion, burger sauce

\$19

Corn Ribs

fresh corn, butter, parmesan, orange aioli sauce

\$15

Mini Beef Chebureki

five crispy turnovers filled with seasoned beef and onions

\$18

SALADS

Caesar Salad

romaine, parmesan, cherry tomatoes, croutons, caesar dressing

\$15

Add Chicken +\$5

Add Shrimp +\$7

Greek Salad

cucumber, bell pepper, cherry tomatoes, feta cheese, onion, olives, oregano

\$18

Shrimp Salad

shrimp, grapefruit, cherry tomatoes, mixed greens, avocado, roasted almonds, honey-mustard dressing

\$22

Steak Salad

sliced filet mignon, mixed greens, cherry tomatoes, eggplants, zucchini, parmesan, sweet chili sauce

\$24

SOUPS

Pumpkin

pumpkin, onion, potato, carrot, pumpkin seeds, cream, crouton

\$13

Chicken Noodle

chicken, potatoes, carrots, noodles, parsley, bread

\$13

Lentil

lentil, potato, carrot, onion, bell pepper, crouton

\$13

French Onion

caramelized onions, beef broth, schiacciata, gruyère, mozzarella, parmesan, bread

\$13

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MENU

PASTA

Truffle Mushroom Pappardelle

mixed mushrooms, caramelized onion, heavy cream, truffle paste, truffle oil, parmesan

\$22

Chicken Alfredo

chicken, mushrooms, cream, parmesan, red onion

\$23

Tomato & Burrata Pappardelle

napoli tomato sauce, burrata, balsamic glaze, basil

\$22

MAIN *courses*

Filet Mignon Medallions

\$35

filet mignon medallions, demi-glace sauce, cherry tomatoes, mashed potatoes

Chicken Parmigiana

\$25

breaded chicken breast, mozzarella, napoli tomato sauce, parmesan, mixed greens, penne

Rack of Lamb

\$45

lamb chops, baby potatoes, A1 sauce, grilled vegetables

Salmon en Papillote

\$30

salmon, house salad, choice of mashed potato or rice

Grilled Branzino

\$33

branzino, house salad, choice of mashed potato or rice

Classic Beef Burger

\$25

brioche bun, beef patty, cheddar, romaine, tomato, pickles, caramelized onion, burger sauce, french fries

SIDES

French Fries

\$9

Truffle Parmesan Fries

\$14

french fries, truffle oil, parmesan, parsley

Grilled Vegetables

\$14

eggplants, zucchini, mushrooms, bell pepper

Roasted Baby Potatoes

\$10

potatoes, garlic

Basmati Rice

\$8

Mashed Potatoes

\$9

Desserts

Creme Brulee

\$15

mango puree, cream, egg yolks, sugar

Tiramisu

\$14

mascarpone cream, sponge cake, espresso-soaked savoiardi, cocoa powder

Mouette Signature Pavlova

\$17

meringue, mascarpone cream, fresh berries, raspberry jam

Cheesecake

\$14

New York-style cheesecake, strawberries, almonds

Chocolate Fondant

\$14

warm chocolate cake with a molten chocolate center, ice cream, almonds

Chocolate Honey Cake

\$16

chocolate cake layers, cream, caramel, honey

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breakfast MENU

SPECIAL

Mom's Breakfast \$20

scrambled eggs, salmon, avocado, cream cheese, house salad, toast

Dad's Breakfast \$22

sunny-side-up eggs, beef sausages, pastrami, hash browns, house salad, toast

Salmon & Avocado Toast \$19

toast, smashed avocado, sliced avocado, salmon, sunny-side-up eggs, parsley, sesame seeds

Scrambled Eggs & Avocado Toast \$17

toast, smashed avocado, scrambled eggs, cherry tomatoes, arugula, sesame seeds

Steak Sandwich \$25

schiciata bread, skirt steak, napoli tomato sauce, arugula, tomato, sun-dried tomatoes, parmesan, balsamic glaze

Chicken Sandwich \$19

schiciata bread, chicken breast, napoli tomato sauce, arugula, tomato, sun-dried tomatoes, parmesan, balsamic glaze

Steak & Eggs \$29

skirt steak, two sunny-side-up eggs, roasted baby potatoes, napoli tomato sauce, mixed greens, cherry tomatoes

Syrniki \$19

cottage cheese pancakes, berries with your choice of two sauce: sour cream, raspberry jam, condensed milk, or nutella

EGGS & OMELETTES

Served with your choice of baby roasted potatoes or house salad

Omelette \$15

Two Eggs Any Style \$13

Waffles & Two Eggs Any Style \$17

Pancakes & Two Eggs Any Style \$17

Eggs Benedict on Waffle \$18
or English Muffin

ADD-ONS

Salmon / Pastrami \$6

Vegetables \$4
bell peppers, mushrooms, onion

Feta Cheese \$4

Sausages \$5

BREAKFAST

Boards

French Toast Board

4 french toast, pastrami, salmon, baby potatoes, scrambled eggs, house salad, berries, orange jam, ketchup, tzatziki sauce, raspberry jam

\$42

Crepes Board

8 crepes, sour cream, condensed milk, raspberry jam, orange jam, maple syrup, berries

\$36

Pancakes Board

8 pancakes, pastrami, salmon, scrambled eggs, house salad, berries, orange jam, ketchup, tzatziki sauce

\$42

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breakfast MENU

CROISSANT Sandwiches

Served with your choice of baby roasted potatoes or house salad

Choose any Two Fillings: **\$17**
salmon, pastrami, scrambled eggs, smashed
avocado, cream cheese

CREPES

Served with your choice of baby roasted potatoes or house salad

Salmon & Cream Cheese Crepes **\$19**
three crepes, salmon, cream cheese

Mushroom Crepes **\$17**
four crepes, mushrooms, cream, onion, parsley

Chicken Crepes **\$18**
four crepes, chicken, cream, onion, parsley

SWEETS

Waffles _____ **\$14**

Banana & Ice Cream
two waffles, banana, ice cream, maple syrup

Berries & Nutella
two waffles, berries, nutella, maple syrup

French Toasts _____ **\$14**

Apple
two slices of french toast, stewed apples,
cinnamon, ice cream, almonds

Berries
two slices of french toast, berries, peach,
mascarpone cream, maple syrup

Orange
two slices of french toast, orange, maple syrup

Berry Crepes _____ **\$14**

three crepes, berries
with your choice of two sauce: raspberry jam,
condensed milk, or nutella

SHAKSHUKA

Served with your choice of baby roasted potatoes or house salad

Shakshuka **\$20**
three eggs poached in marinara sauce, bell pepper, onion,
avocado, feta, parsley, bread

Greek Shakshuka **\$20**
two sunny-side-up eggs, chickpeas, hot pepper, feta,
sriracha, parsley, bread

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KIDS MENU

BREAKFAST

Kids' Breakfast	\$12
two scrambled eggs, two pancakes, berries, maple syrup, cucumber	
Omelette	\$12
two eggs, two sausage, toast	
Berry Oatmeal	\$8
oats, milk, berries	

Sides

French Fries	\$6
Basmati Rice	\$6
Mashed Potatoes	\$6

APPETIZERS & SOUPS

Mozzarella Sticks	
six breaded mozzarella sticks, marinara sauce	
\$10	
Zucchini Sticks	
eight crispy breaded zucchini, tzatziki sauce	
\$10	

Chicken Noodle Soup	
chicken, potatoes, carrots, noodles, parsley	
\$10	
Pumpkin Soup	
pumpkin, onion, potato, carrot, pumpkin seeds, cream	
\$10	

MAINS

Chicken Nuggets	\$12
eight nuggets, served with french fries	
Mini Burger Combo	\$13
mini beef burger with cheese, three chicken nuggets and french fries	
Buttered Pasta	\$10
penne, butter, mozzarella	
Cheese Pizza	\$13
crispy crust, italian tomato sauce, mozzarella	
Chicken Breast	\$13
chicken breast, mashed potatoes, cucumber	

SWEETS

Mini Pancakes	\$10
10 mini pancakes served with chocolate sauce and berries	
Crepes with Nutella	\$10
two crepes served with nutella and berries	
Waffle	\$10
served with maple syrup, banana, whipped cream, berries	
Ice Cream	\$7
three scoops of vanilla ice cream	

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DRINKS

ADD-ONS

Extra Espresso Shot	\$1.5
Syrup	\$0.50
Alternative Milk	\$1

COFFEE

	small / large
Espresso	\$3 / \$4
Americano	\$4 / \$5
Cappuccino	\$5 / \$6
Latte	\$5 / \$6
Mocha	\$6 / \$7
Raf Coffee	\$6 / \$7
Flat White	\$6 / \$7
Matcha Latte	\$6 / \$7

ICED COFFEE

	small / large
Iced Americano	\$4 / \$5
Iced Latte	\$5 / \$6
Iced Mocha	\$6 / \$7
Frappuccino	\$6 / \$7
Bumble Coffee with Orange Juice	\$5 / \$6
Bumble Coffee with Fresh-Squeezed Orange Juice	\$7 / \$8
Espresso Tonic	\$6
Affogato	\$6
Iced Matcha Latte	\$6 / \$7

MILKSHAKES \$9

Vanilla, Strawberry, Oreo
Chocolate, Banana

SMOOTHIES \$9

Strawberry-Banana, Mixed Berries,
Silk Road, Mango, Blueberry Cheesecake

LEMONADES

Classic, Mango Passion Fruit, Mojito, Strawberry Lime, Raspberry	\$7
Lemonade Pitcher	\$26

cold BEVERAGES

Juice	\$4	San Pellegrino sparkling water	\$4 / \$6
10 oz - apple or orange		Soda	\$4
Saratoga	\$4 / \$6	Coke, Diet Coke, Sprite	
still water		Fresh-Squeezed Juice	\$9
		orange, apple, or grapefruit	

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TEA POTS

SIGNATURE FRUIT TEAS

\$13

House-made • Naturally caffeine-free

Sea Buckthorn Tea

sea buckthorn, lemongrass, cinnamon, mint, orange, honey

Mixed Berry Tea

lemongrass, mint, lemon, strawberries, raspberries, blueberries

HERBAL & ROOIBOS

Naturally caffeine-free

\$13

Peppermint Leaf

Lemongrass

Pistachio White Chocolate Torte

FRUIT TISANES

Naturally caffeine-free

\$13

Cherry Goddess

Sweet Mango

Pomegranate Blueberry

CLASSIC & FLAVORED TEAS

\$13

- Black Tea
- Green Tea
- Jasmine Green Tea
with Rose & Lavender
- Peach Black Tea
- Dragon Eye Black Tea
- Tropical Hawaiian
Black Tea
- Chocolate Blueberry
Raspberry Black Tea
- Lychee Black Tea
with Rose Petals
- Milky Oolong
- Passion Fruit
Mango Oolong

FLOWER TISANES

Naturally caffeine-free

\$13

Damask Roses

Chamomile Flowers

Hibiscus Flowers

Lavender Flowers

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BANQUET EXPERIENCE

\$135 per guest • Available for parties of 10 or more

FIRST COURSE

COLD APPETIZERS

Savory Profiterole Platter

salmon, pastrami, turkey

Tuna Tartare

tuna, avocado, house dressing, sesame seed, toasted bread

Burrata with Tomatoes & Strawberries

burrata, seasonal tomatoes, strawberries, sun-dried tomato oil, balsamic glaze

Cold Mezze Platter

hummus, baba ghanoush, tzatziki sauce, flatbreads

Salads

Chicken Caesar Salad

chicken, romaine, parmesan, cherry tomatoes, croutons, caesar dressing

Greek Salad

cucumber, bell pepper, mixed greens, cherry tomatoes, feta, onion, olives

Steak Salad

sliced filet mignon, mixed greens, cherry tomatoes, eggplant, zucchini, parmesan, sweet chili sauce

SECOND COURSE

HOT APPETIZERS

Garlic Butter Shrimp

shrimp, garlic butter, fresh parsley, lemon, toasted garlic breadcrumbs, orange aioli

Beef Sliders

mini brioche buns, beef patties, cheddar, romaine, tomato, pickles, caramelized onions, burger sauce

A 20% service charge will be added to the final bill.



BANQUET EXPERIENCE

\$135 per guest • Available for parties of 10 or more

THIRD COURSE

MAIN COURSE PLATTERS

Fish Platter

salmon, shrimp, white fish, house sauce

Meat Platter

filet mignon medallions, chicken, lamb, house sauce

Sides

Grilled Vegetables

eggplant, zucchini, mushrooms, bell pepper

Roasted Baby Potatoes

Basmati Rice

FOURTH COURSE

SIGNATURE DESSERTS

Cheesecake

Chocolate Honey Cake

Tiramisu

BEVERAGES

Coffee & Tea

Lemonade

A 20% service charge will be added to the final bill.

BRUNCH BANQUET EXPERIENCE

\$85 per guest • Available for parties of 8 or more

THIRD COURSE

STARTERS

Savory Profiterole Platter

salmon, pastrami, turkey

Burrata with Tomatoes & Strawberries

burrata, seasonal tomatoes, strawberries, sun-dried tomato oil, balsamic glaze

House Salad

mixed greens, cherry tomatoes, cucumber, bell pepper, onion, house dressing

Eggs Benedict

English muffin, poached egg, hollandaise sauce

SECOND COURSE

Brunch PLATTERS

French Toast Brunch Platter

french toast, scrambled eggs, salmon, pastrami, roasted baby potatoes, avocado, berries, orange jam, ketchup, tzatziki sauce

Sweet Crepe Platter

crepes, fresh berries, sour cream, condensed milk, raspberry jam, orange jam, nutella, maple syrup

BEVERAGES

Coffee & Tea

Lemonade

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