



## STARTERS & SHARED PLATES

<b>BUFFALO CAULIFLOWER</b>	<b>9</b>
LIGHTLY BATTERED & TOSSED WITH BUFFALO SAUCE SERVED WITH BLUE CHEESE DRESSING	
<b>MANCHURIAN CAULIFLOWER</b>	<b>9</b>
LIGHTLY BATTERED & TOSSED WITH GARLIC, GINGER & SAMBAL SERVED WITH CILANTRO LIME YOGURT DIP	
<b>PORK KIMCHEE GYOZA</b>	<b>9</b>
PONZU & GREEN ONIONS	
<b>STUFFED MUSHROOM CAPS</b>	<b>9</b>
BOURSIN CHEESE & FRESH HERBS	
<b>TRUFFLE PARMESAN FRIES</b>	<b>9</b>
TRUFFLE LEMON MAYO	
<b>MINI FRENCH ONION TARTLETS</b>	<b>9</b>
CARAMELIZED ONIONS & GRUYERE CHEESE	
<b>MINI CHARCUTERIE PLATE</b>	<b>14</b>
MILD & HOT SOPPRESSA, SHARP PROVOLONE, CASTELVETRANO OLIVES, ROSEMARY ROASTED CASHEWS & PECANS, HERB & OLIVE PALESI	
<b>SPINACH &amp; ARTICHOKE DIP</b>	<b>13</b>
WARM MINI NAAN BREAD & TORTILLA CHIPS	
<b>1 LB. CHICKEN WINGS</b>	<b>14</b>
SALT & PEPPER OR BUFFALO WITH A SIDE OF RANCH OR BLUE CHEESE DRESSING	
<b>PERNOD MUSSELS</b>	<b>16</b>
TARRAGON, FENNEL, PERNOD & GRILLED BAGUETTE ADD FRIES \$3	
<b>NACHOS</b>	<b>17</b>
OLIVES, BANANA PEPPERS, GREEN ONION, MOZZARELLA & CHEDDAR CHEESE, SALSA & SOUR CREAM ADD GUACAMOLE FOR \$3	

PRICES DO NOT INCLUDE TAXES OR GRATUITIES

ASYLUM



## GREENS

<b>HARD ROCK HOUSE SALAD</b>	12
LEAFY GREENS WITH KALE, QUINOA, FETA CHEESE, PUMPKIN SEEDS, JULIENNE CARROT, RED ONION & DRIED CRANBERRIES WITH A BLUEBERRY POMEGRANATE VINAIGRETTE	
<b>SALAD OF AGED CHEDDAR, ROASTED PECANS &amp; CASHEWS</b>	12
LEAFY GREENS WITH KALE, SHAVED GRANNY SMITH APPLES WITH A MAPLE CIDER VINAIGRETTE	
<b>CAPRESE SALAD</b>	11
VINE RIPENED RED & YELLOW TOMATOES, FIOR DI LATTE, PESTO & FRESH BASIL	
<b>TUNA TATAKI SALAD</b>	16
BLOWTORCHED RARE ALBACORE TUNA WITH TOGARASHI SPICE, PONZU, AVOCADO, SPICY CHILI SAUCE, LEAFY GREENS & SNAP PEAS WITH A YUZU SESAME VINAIGRETTE	
<b>ROMAINE &amp; KALE CAESAR SALAD</b>	11
BACON, DEEP FRIED GARBANZO BEANS, & PARMESAN TOSSED WITH A CLASSIC CREAMY DRESSING	

## SIDES

GRILLED CHICKEN BREAST	6
GRILLED SALMON	10
SAUTEÉD SHRIMP	6
FRENCH FRIES	3
ONION RINGS	5
SIDE HARD ROCK SALAD	5
SIDE CAESAR SALAD	5
DAILY SOUP	5

## PASTAS

<b>BAKED RIGATONI</b>	15
POMODORO SAUCE, RICOTTA, MOZZARELLA & PARMESAN WITH SIDE HOUSE SALAD	
<b>TAGLIATELLE WITH PESTO &amp; SHRIMP</b>	17
ROASTED CHERRY TOMATOES, RICOTTA & PARMESAN WITH GRILLED GARLIC BAGUETTE	
<b>TAGLIATELLE ALFREDO</b>	13
GRILLED GARLIC BAGUETTE ADD CHICKEN OR SHRIMP \$6	
<b>MAC N CHEESE</b>	12
DITALI RIGATI PASTA, 3 YEAR OLD CHEDDAR & PANKO GRATIN WITH GRILLED GARLIC BAGUETTE	

SUB ANY PASTA WITH GLUTEN FREE POTATO GNOCCHI

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# ASYLUM



## BREADS & MEATS

<b>HARD ROCK CHEESE BURGER</b>	<b>15</b>
BUTTER LETTUCE, TOMATO, ONION, 3 YEAR OLD CHEDDAR & ASYLUM SAUCE ON AN ONION BUN WITH FRIES OR SIDE HOUSE SALAD	
<b>ADD BACON \$2</b>	
<b>GRILLED CHICKEN CAPRI CLUB BURGER</b>	<b>14</b>
BACON, BUTTER LETTUCE, TOMATO, PESTO MAYO & FIOR DI LATTE ON AN ONION BUN WITH FRIES OR SIDE HOUSE SALAD	
<b>BEYOND MEAT BURGER</b>	<b>15</b>
GUACAMOLE, HAVARTI, CHIPOTLE MAYO, BUTTER LETTUCE, TOMATO & ONION ON AN ONION BUN WITH FRIES OR SIDE HOUSE SALAD	
<b>MARGHERITA FLATBREAD</b>	<b>12</b>
PESTO, TOMATO SAUCE, FIOR DI LATTE & MOZZARELLA	
<b>LA CARNI FLATBREAD</b>	<b>15</b>
MILD & HOT SOPPRESSA, TOMATO SAUCE, FIOR DI LATTE, CHILI & MOZZARELLA	
<b>STEAK SANDWICH</b>	<b>19</b>
6OZ FLATIRON STEAK, PESTO MAYO ON GRILLED GARLIC BAGUETTE, CHIMICHURRI SAUCE & ROASTED CHERRY TOMATOES WITH SIDE FRIES OR SIDE HOUSE SALAD	
<b>BBQ BABY BACK RIBS</b>	<b>17</b>
FULL RACK WITH HOUSE RUB, YOUR CHOICE OF AMERICAN OR KOREAN BBQ SAUCE WITH COLESLAW & FRIES	
<b>STEAK, FRITES &amp; MINI WEDGE SALAD</b>	<b>22</b>
6OZ SIRLOIN, CHIMICHURRI SAUCE, FRENCH FRIES WITH A MINI WEDGE SALAD OF ICEBERG, BLUE CHEESE DRESSING & CHERRY TOMATOES	
<b>8OZ SIRLOIN STEAK WITH GREEN PEPPERCORN SAUCE</b>	<b>26</b>
BUTTER WHIPPED MASH POTATOES & GRILLED ASPARAGUS	

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## BOWLS

### COLD

- POKE BOWL** 17  
KANPACHI WITH PONZU & KOREAN BBQ SAUCE, CUCUMBER, AVOCADO, MANGO, EDAMAME, RADISH, DAIKON SPROUTS, SNAP PEAS & WONTON ON JASMINE RICE & FURIKAKI WITH ROASTED SESAME DRESSING
- BALI BOWL** 14  
ROASTED TOFU, SNAP PEAS & CUCUMBERS, EDAMAME, HARDBOILED EGG, FRIED CHICKPEAS, RADISH, DAIKON SPROUTS ON LEAFY GREENS, KALE & QUINOA WITH ROASTED SESAME DRESSING

### HOT

- RUSTIC ROCK BOWL** 17  
FREGOLA, FARRO, QUINOA, BROWN & WILD RICE, SPELT, OATS & BARLEY, CAULIFLOWER, ASPARAGUS, KALE, CHERRY TOMATOES, ALMONDS, PINE NUTS & MASCARPONE, LEMON, CHILI FLAKES, PESTO, GRILLED GARLIC, PARMESAN, CHERRY TOMATO WITH GRILLED GARLIC BAGUETTE  
**ADD CHICKEN OR SHRIMP \$6**
- BUTTER CHICKEN** 17  
JASMINE RICE, MINI NAAN & POPPADUM
- PAN SEARED SALMON** 19  
SOY & LEMON, JASMINE RICE WITH FURIKAKE, AVOCADO, SNAP PEAS & CHERRY TOMATOES

## HOUSE-MADE DESSERTS

- VANILLA CRÈME BRULE** 8  
MACARON & FRESH BERRIES
- FLOURLESS BELGIUM CHOCOLATE CAKE** 8  
WHIPPED CREAM & FRESH BERRIES
- GLUTEN FREE CHEESECAKE** 8  
WHIPPED CREAM, FRESH BERRIES & MERINGUE

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