



PRE-THEATER MENU

\$29.95 THREE COURSE
price fixed menu

STARTERS

AUTUMN RAMEN

HARVEST TOMATO, TAMARIND SEAFOOD BROTH, CURED PORK, NORI GOLD

MISO SWEET POTATO ROLL

MISO HONEY, TEMPURA CHILI CRUNCH, CHIVES

BABY GREEN SALAD

HUDSON RIVER APPLES, APPLE BLOSSOMS, CANDIED CASHEW, YUZU CITRUS VINAIGRETTE

CRESCENT FARMS DUCK STEAMED BUNS

CHIPOTLE CRÈME FRAICHE, CORIANDER

KOREAN FRIED CAULIFLOWER

CRISPY PANKO & TEMPURA, GOCHUJANG MUSTARD AIOLI

MAIN

MONGOLIAN SKIRT STEAK

CITRUS MARINADE, WATERCRESS, SWEET POTATO FRIES

CRISPY SEARED SALMON

MIRIN SOY, CRISPY SHIITAKES, BABY KALE

SHAKING BEEF

WOK SEARED FILET MIGNON, SHISHITO PEPPERS, WATER CHESTNUT, SWEET SOY, THAI BASIL

KUNG PAO MONKFISH

CRISPY MARINATED LOCAL MONK, SPICY SZECHUAN SAUCE, PEANUTS, SCALLION

BRICK CHICKEN

CRISPY ROASTED CHICKEN, SPICY KALE, CURRY MASHED SWEET POTATO

DESSERT

HUDSON RIVER APPLE EGG ROLLS

VANILLA CREAM, CARAMEL SAUCE

JUNIORS CHOCOLATE LAYER CAKE

FRESH SEASONAL BERRIES, WHIPPED CREAM

SEASONAL SOFT SERVE

CHEF CHOICE

TAX AND GRATUITY ARE NOT INCLUDED.

*SERVED RAW, UNDERCOOKED OR TO YOUR LIKING. EATING THESE ITEMS INCREASES YOUR CHANCE OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MANY OF THE DISHES WE SERVE AT MONSOON: STEAK & SUSHI CONTAIN NUTS, SHELLFISH AND/OR GLUTEN. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING. THANK YOU!