

# Appetizers

<b>Popcorn Shrimps</b>	16
<i>Popcorn shrimps with Thai Sweet Chili Sauce</i>	
<b>Chef Special Shrimps</b>	16
<i>Shrimps Pil Pil - with spicy marinara, citrus flavor or Creamy Garlic Shrimps - in garlic cream sauce</i>	
<b>Sociable Wings</b>	14
<i>Lightly breaded crispy wings served with choice of Mild/Medium/Hot/Honey-garlic/Texas-gold</i>	
<b>Fried Pickles Vg</b>	11
<i>Crispy Fried pickles with Smoked-Chipotle-Aioli</i>	
<b>Mussels</b>	15
<i>Mussels cooked in citrus, marinara and white wine sauce</i>	
<b>Honey Garlic-glazed Meat Balls</b>	13
<i>Meat balls tossed in honey garlic sauce topped with toasted sesame seeds. Vegan version available, ask server.</i>	
<b>Calamari</b>	15
<i>Fried calamari with smoked-chipotle-aioli</i>	
<b>Cajun Spiced Sweet Potato Crab fritters</b>	15
<i>Cajun Spiced crab meat/roasted sweet-potato fritters topped with chipotle</i>	
<b>Bruschetta Vg</b>	14
<i>Bruschetta served over crostini topped with parmesan cheese, pesto and balsamic glaze</i>	
<b>Mozzarella Sticks Vg</b>	12
<i>Crispy mozzarella sticks served with marinara</i>	
<b>Poutine</b>	13
<i>Crispy French Fries topped with cheese curds and Beef Gravy</i>	
<b>Chicken Fingers</b>	14
<i>Chicken Fingers with fries &amp; plum sauce</i>	

# Salads

<b>Green Salad V</b>	12
<i>Mix greens, tomatoes, peppers, onions, cucumbers house special vinaigrette</i>	
<b>Summer Caprese Salad Vg</b>	17
<i>Fresh mozzarella cheese tomato slices pesto balsamic glaze</i>	
<b>Caesar Salad</b>	14
<i>Crispy lettuce with parmesan cheese, bacon bits, croutons and house Caesar dressing</i>	
<b>Greek Salad</b>	15
<i>Crispy lettuce with crumbled feta cheese, Kalamata olives, cucumbers, onions, bell peppers and tomatoes with house made dressing</i>	
<i>Add</i>	<i>Chicken 6.5    Steak 5oz 9.5    Shrimps 7</i>
	<i>Toffu 6</i>

# Tacos

<b>Fish Tacos</b>	23
<i>Beer battered-fried haddock</i>	
<b>Shrimp tacos</b>	20
<i>Breaded fried shrimps, chipotle aioli</i>	
<b>Chicken Tikka Tacos</b>	21
<i>Chicken tikka, spicy green chutney</i>	
<b>Vegan Tacos</b>	19
<i>Veggies, crispy tofu, sweet Thai chili sauce, vegan coleslaw</i>	
<i>All tacos have coleslaw proteins greens and dressing on top</i>	

INTRODUCING



Authentic  
Indian Cuisine from  
Mama's Kitchen

## Appetizers

<b>Puffed Water Balls</b>	10
<i>Crispy Hollow shells flavored mash potatoes served with 5 different flavors of spicy tangy water</i>	
<b>Tangy Chickpea Potato Salad V</b>	10
<i>Boiled potatoes, chickpeas, red onions, marinated in house made dates and Tamarind chutney</i>	
<b>Stuffed Potatoes Patty</b>	11
<i>Two Golden Fried potato patties stuffed with masala green peas, paneer, resins topped with red onion slices, Tamarind &amp; Coriander Chutney</i>	
<b>Spicy Chicken Tikka</b>	19
<i>Grilled Boneless Chicken overnight marinated in house special yogurt based spicy marination, served with Green Chutney</i>	
<b>Chicken Malai Tikka</b>	19
<i>Grilled Boneless Chicken overnight marinated in house special cream and garlic mildly spiced marination, served with Green Chutney</i>	
<b>Spinach and Onion Fritters V GF</b>	10
<i>Spinach and Onions with chickpea flour and Asian spices deep fried to nice crispy level, dusted with chaat masala and served with Tamarind Chutney</i>	

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## Entrees

<b>Daal Makhani Vg</b>	14
<i>Lentils cooked in creamy curry with naan</i>	
<b>Butter Chicken</b>	23
<i>House marinated roasted chicken in creamy cashew nuts &amp; tomato based gravy served over bed of rice with naan bites</i>	
<b>Coconut Shrimp Curry</b>	21
<i>Shrimps cooked in coconut curry with rice and naan</i>	
<b>Masala Cauliflower V</b>	15
<i>Stir-Fried cauliflower cooked with tomato, ginger and authentic Asian spices comes with naan</i>	
<b>Masala Channa</b>	16
<i>Chickpeas cooked with authentic spices with Naan</i>	
<b>Smoked Chicken Curry</b> 	23
<i>House marinated, roasted and smoked chicken cooked in a flavorful house-made creamy curry, served over basmati rice along with naan bread.</i>	
<b>Chicken Vindaloo</b> 	24
<i>Chicken cooked in super spicy gravy n full of flavors, served over bed of rice with naan</i>	
<b>Shahi Paneer Vg</b>	20
<i>Cottage cheese cooked in creamy cashew nuts &amp; tomato gravy comes with rice and naan</i>	
<b>Vegan Curry V</b>	20
<i>Special house flavored tofu balls coconut cream curry with rice/naan.</i>	

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In Our Indian Menu in Special gravies we use cashewnuts. In case of any nut allergy kindly check with server.

## Deserts

<b>Gulab Jamun</b>	10
<i>Gulab jamun served with Rabri (Cardamon flavored milk reduced to pudding consistency)</i>	
<b>Kheer (Rice Pudding) GF</b>	10
<i>Authentic pudding - basmati rice cooked in milk/cream rose and cardamom flavored</i>	

