



APPETIZERS

Caesar Salad \$18

Romaine Lettuce, Caesar Dressing, Parmesan cheese, Polenta Croutons
• ADD GRILLED CHICKEN \$9 OR 5 GRILLED SHRIMPS \$12 •

Burrata (V) \$21

Basil Pesto, Pine Nuts, Arugula Balsamic & Sun Dried Tomato Paste.

Tuna Tataki \$18

Wakame, Ponzu Dressing, Wasabi Mayo & Rice Paper Crispy.

Beef Carpaccio \$24

Truffle Mayonnaise, Arugula, Pine Nuts, Shaved Parmesan & Olive Oil.

ENTRÉES

All Entrées Served With Their Designated Side Dish. No Substitutions.

Poke Bowl \$26

Sushi Rice, Carrots, Cucumber, Edamame, Avocado, Mango, Wakame, Ginger, Wasabi Mayonnaise
+ 1 Choice of Protein - Additional Choice of Protein + \$9
• GRILLED SHRIMP - SASHIMI SALMON - SASHIMI TUNA - TERIYAKI BEEF - CRISPY TOFU (V) •

Butter Chicken \$31

Baked Chicken Thigh with Bell Pepper, Yellow Rice seasoned with Lemon Grass and Lemon Leaves & Butter Chicken Sauce.

Shrimp Scampi \$29

Sautéed Shrimp in a Creamy White Wine & Lemon Butter Sauce.

Pan Seared Salmon \$35

Green Asparagus & Lemon Burr Blanc Sauce, Served with Mashed Potato.

Chicken Sate \$24

Peanut Sauce, Sesame, Kroepoek, French Fries & Coleslaw.

Filet Mignon \$59

Pan-Seared 8oz Filet Mignon, Accompanied by Sautéed Mushroom, Grilled Asparagus & Red Wine Reduction Sauce, Served with Mashed Potato.

Holland House Burger \$25

Brioche, Lettuce, Onion, Tomato, Pickles, Cheddar, Burger sauce, Coleslaw & French. Fries

Roasted Pumpkin Gnocchi (V) \$27

Brown Butter Wine Sauce & Pine Nuts.
• ADD GUANCIALE \$9 •

No Substitutions. Additional Side Dishes +\$7

French Fries | Mashed Potato | Yellow Rice | Steamed Vegetables | Mix Salad |

DiRōNA Award Winner 2026

