



NEW YORK • LAS VEGAS • HONG KONG

MILKSHAKES

- Chocolate / Vanilla / Strawberry / Coffee \$58
- Yin & Yang
Vanilla Ice Cream, Chocolate Syrup \$58
- Mocha Mudslide
Coffee Ice Cream, Oreo Cookies, Chocolate Syrup \$68
- Monkey Business
Chocolate Ice Cream, Peanut Butter, Bananas \$68
- PBJ
Vanilla Ice Cream, Peanut Butter, Grape Jelly \$68
- Campfire Marshmallows
Vanilla Ice Cream, Toasted Marshmallows \$68
- Rocky Road
Chocolate Ice Cream, Chocolate Brownie, Almonds \$68
- Berry Me
Strawberry Ice Cream, Fresh Berries \$68

SPIKED MILKSHAKES

- Grandma's Treat
Bourbon, Caramel, Vanilla Ice Cream \$68
- Silk Road
Kahlua, Bailey's, Espresso, Coffee Ice Cream \$68
- Oreo Express
Kahlua, Chocolate Liqueur, Oreo Cookies, Chocolate Ice Cream \$68
- Kowloon Cookie
Vanilla Vodka, Vanilla Ice Cream, Oreo Cookies \$68
- Malibu Barbie
Rum, Pineapple Juice, Coconut Milk, Vanilla Ice Cream \$68

HOUSE COCKTAILS

- The Peak
Citrus Vodka, Lime Juice, Guava Nectar \$78
- Lemongrass Fizz
Rum, Lemon Juice, Lemongrass Syrup, Soda \$78
- Mandarin Mojito
Rum, Mint, Lime, Mandarin, Ginger Ale \$78
- Peach Iced Tea
Peach Vodka, Iced Tea, Lemon Juice, Lavender Syrup \$78
- Dancing with the Devil
Tequila, Chamdord, Ginger Beer, Lime Juice \$78



Our 100% Certified Black Angus beef burgers are a combination of sirloin, short rib, chuck and brisket cut and are served on a soft bun with tomato, red onion, iceberg lettuce, and pickles

Our burgers are MEDIUM cooked unless otherwise requested

BURGERS

- The Classic**
7oz. Grilled Certified Black Angus Beef \$88
- "BLT"**
7oz. Grilled CAB Burger, Double Smoked Bacon, Lettuce, Tomato, BLT Burger Sauce \$98
- Roaring Forties Blue**
7oz. Gilled CAB Burger, Roaring Forties Blue Cheese, Balsamic Caramelized Onions, Mushrooms \$108
- Australian Wagyu**
7oz. Grilled Ningaloo Farm Australian Wagyu Beef Burger \$138
- Tex-Mex**
- The Stripper**
No Bun! 7oz Grilled CAB Burger, Lettuce, Tomato, Onion, Bell Pepper, Avocado \$88
- "Canton Road"**
Pork & Shrimp Burger, Plum Sauce, Herb Salad, Chinese Chili, Cucumber, Sriracha Mayo \$88
- Turkey**
All White Meat Natural Turkey Breast Ground with Fresh Herbs on a Onion Bun \$78
- Buffalo Chicken**
Fried Chicken, Red Hot Sauce, Avocado, Chopped Lettuce, Maytag Blue, Ranch Dressing \$98
- Veggie Falafel**
Medley of Organic Grains, Vegetables, Avocado and Spices on a Whole Wheat Bun \$78
- Salmon**
Atlantic Salmon, Avocado, Red Onion, Arugula, Zesty-Cayenne Tartar Sauce on a Onion Bun \$88

COMBOS

- #1 Classic Burger, Fries, Soda \$148**
 - #2 BLT Burger, Fries, Soda \$158**
 - #3 Australian Wagyu Burger, Fries, Soda \$188**
- add \$15 for a Fruit Juice / add \$25 for a Milkshake / add \$40 for a Draft Beer

Spiced BBQ Baby Back Ribs
Apple Cole Slaw & Corn Bread \$148

STARTERS

- Chili Bowl**
Cheddar, Jalapeños, Minced Meat, Sour Cream with Corn Bread \$72
- Chicken Wings**
Spicy Buffalo or Tangy BBQ 8pcs/\$72 15pcs/\$128
- BBQ Nachos**
Chopped Brisket, Monterey Jack, Jalapeños, Sour Cream & Chipotle \$78
- Waffle Bites**
Topped with Cheddar, Sour Cream, Bacon & Pickled Jalapeños \$72
- Mozzarella Sticks**
Tomato Oregano Dipping Sauce \$72

SALADS

- Vegetable Salad**
Lettuce, Cherry Tomato, Cucumber, Onion and Feta Cheese \$78
w/Grilled Chicken \$110 w/Mini Burger Patties \$110
- 5 Spice "Chinese" Chicken Salad**
Grilled Marinated Chicken, Cilantro, Napa Cabbage, Carrot, Cucumber \$85
- Caesar Salad**
Romaine Salad, Lemon-Garlic Parmesan Dressing \$82 w/Grilled Chicken \$118

FRIES & RINGS

- Skinny Fries \$48 / Fat Fries \$48 / Waffle Fries \$48**
- Vidalia Onion Rings \$56**
- Sweet Potato Fries, Chili Spice \$56**

DESSERTS

- Valrhona Chocolate-Praline Cake \$58**
Chocolate Layer Cake a la Mode
- Chocolate or Strawberry Cup Cake \$25**
- Oatmeal-Chocolate Chip Cookie \$25**
- Bittersweet Chocolate Walnut Brownie, A La Mode \$58**
- 3 Scoops of Ice Cream \$68**
Cookies & Cream, Coffee, Vanilla, Chocolate or Strawberry
- KIDS**
Includes French Fries and a Choice of Soft Drink,
add \$10 for a Fruit Juice / add \$25 for a Milkshake
- Chicken Fingers \$68**
- Corn Dog \$68**
- Grilled Cheese \$68**

CHEESE

- \$10
- Blue
- Vermont Cheddar
- American
- Swiss
- Monterey Jack

TOPPINGS

- \$12
- bacon
- grilled red pepper
- portobello mushroom
- fried egg
- homemade chili
- bbq onion
- sliced avocado
- jalapeños

DRAFT BEERS

- PINT / PITCHER**
- Kronenbourg 1664 Lager, France \$60/\$220
- Guinness Stout, Ireland \$60/\$220
- Kilkenny Ale, Ireland \$65/\$240
- Erdinger Schneeweibe, Germany \$60/\$220
- Stella Artois Lager, Belgium \$60/\$220
- Tsing Tao, China \$60/\$220

BOTTLED BEERS

- Budweiser, USA \$48
- Asahi Super Dry, Japan \$50
- Corona Extra, Mexico \$48
- Heineken, Holland \$48
- San Miguel Pale Pilsen, Philippines \$48
- Samuel Adams Lager, USA \$60
- Beck's, Germany \$60
- Singha Lager, Thailand \$48
- Carlsberg, Denmark \$50
- Gaymers Olde English Cider, England \$70

BEER CANS

- Tsing Tao, China \$38
- Boddingtons Pub Ale, UK \$68
- Blue Girl, Germany \$38

SODAS

- Coke / Coke Light / Sprite / Ginger Ale \$36
- A&W Rootbeer / A&W Cream Soda \$42

JUICES

- Fresh Orange / Fresh Watermelon / Fresh Apple \$42
- Fresh Lime Soda / Fresh Lemon Soda \$38
- Tomato / Cranberry / Pineapple \$32

SPARKLING

- GLASS / BOTTLE**
- Prosecco, Zonin, Italy, NV \$65/\$320
- Veuve Clicquot, "Yellow Label", France, NV \$138/\$680

WHITE WINE

- GLASS / BOTTLE**
- Chardonnay \$65/\$330**
Glass Mountain, California 2009
- Sauvignon Blanc \$68/\$330**
Station Road, New Zealand 2010
- Pinot Grigio \$62/\$300**
Sanviglio, Italy 2010
- Riesling \$76/\$370**
"Dr.L.",Loosen, Germany 2009

RED WINE

- GLASS / BOTTLE**
- Pinot Noir \$84/\$410**
Babich, New Zealand 2008
- Montepulciano D'Abruzzo \$68/\$330**
Farnese, Italy 2009
- Cabernet Sauvignon \$82/\$400**
Hawk Crest, USA 2006
- Shiraz \$78/\$380**
Evans Tate, Australia 2008

Plus 10% Service Charge