



Empress Lounge Dinner

Shared Plates

Dry Rub Wings	16
<i>cucumber sauce</i>	
Steamed Edamame	8
<i>truffle oil, parmesan</i>	
BBQ Pork Buns	14
<i>fried lotus bun, pulled pork, cucumber, Asian pear</i>	
Kobe Beef Sliders	15
<i>miso brioche, Asian coleslaw</i>	
Mandarin Popcorn	10
<i>togarashi, caramel</i>	
Crab Beignet	17
<i>kewpie mayo dipping sauce</i>	
Tempura Shrimp	16
<i>deep fried tempura shrimp, Japanese dashi dipping sauce</i>	

Appetizers

She Crab Soup	13
<i>blue crab, tobiko</i>	
Grilled Cauliflower	11
<i>cilantro, red coconut curry, togarashi, cucumber</i>	
Roasted Brussel Sprouts	13
<i>bulgogi espuma, bacon, shishito pepper</i>	

Entrées

Local Sirloin Burger	20
<i>sesame seed bun, spicy aioli</i>	
Turkey Club Wrap	18
<i>bacon, avocado, mayonnaise, spinach tortilla</i>	
Braised Carrot	22
<i>quinoa, black olive, pickled ginger</i>	

Desserts

Coconut Tapioca	8
<i>pineapple, cucumber meringue, coconut sorbet</i>	
Strawberry Shortcake	8
<i>buttermilk ice cream, dulce chantilly</i>	
Dark Chocolate Bar	8
<i>almond milk ice cream, salted almonds, earl grey spread</i>	

The consumption of raw or undercooked ingredients may increase the risk of food borne illness.

18% gratuity will be added of parties of 6 or more