

TANTALIZERS

CHICKEN SATAY chilled soba noodles, warm thai peanut fondue / 10

▮▮▮ **HUMMUS DUO** goat cheese & tahini, grilled pita bread / 9

SPICY TUNA TARTAR avocado, grain mustard, wakame, black sesame cracker / 15

CHICKEN LETTUCE WRAPS sauce duo, crushed peanuts, butter lettuce cups/11

YAKINIKU CALAMARI toasted cashews, smoked shishito aioli / 14

▮▮▮ **TRUFFLE MAC N' CHEEZ** asiago gratin / 12

CHICKEN LOLLIPOPS togarashi-sweet chili glaze, spicy spuds, shishito aioli / 11

P.E.I. MUSSELS pabst lager steamed, portuguese sausage, feta, cherry tomato / 14

▮▮▮ **EDAMAME** espelette-garlic- sea salt / 6

BEEF AND CHIPS braised short rib, duck fat steak fries, white cheddar sauce/ 15

OYSTERS kusshi oysters in half shell, thai basil cocktail, cucumber mignonette/ 16



SOUPS & GREENS

MISO SOUP tofu, scallion, wakame/ 5

GAZPACHO

heirloom tomato, cucumber, red bell pepper, shrimp, king crab, uni crustini/ 11

▮▮▮ **ICEBURG WEDGE** tomato confit, mohawk bacon, gorgonzola dressing / 9

TANTALUM HOUSE GREENS

house croutons, cucumber, tomato, pickled red onion, balsamic vinaigrette / 8

GRILLED C-ZUR

▮▮▮ whole heart of romain, tear drop tomato, grated parmigiano, bagel crisp / 9

HEIRLOOM TOMATO

fresh mozzarella, local heirloom tomatoes, basil, garlic, grilled ciabatta, balsamic reduction /13

ASIAN CHICKEN GREENS

▮▮▮ baby greens, iceberg, mango, cucumber, red pepper, onion, crispy wontons, miso dressing / 15

BEEF SALAD striped beets, red beet & goat cheese tian, baby spinach, vanilla vinaigrette / 9

WOK

CRISPY TOFU

garlic udon noodles, wild mushrooms, brussels leaves, sesame chili sauce / 16

ULU WATU UDON NOODLES & BEEF

soy chili glazed beef tenderloin, romas, snap peas, scallions, crispy wontons / 20

OCEAN & AIR - PAD THAI

shrimp, chicken, rice noodle, carrots, cilantro, crushed peanuts / 18

BUDDHA RICE

portuguese sausage, chicken, shrimp, soy beans, sweet soy / 19

SLIDERS

BBQ PORK - caramelized onions, sharp cheddar / 12

KOBE - sharp cheddar, lettuce, tomato, pickle, smoked ketchup / 13

TUNA- warm ahi tuna melt, sambal remoulade, fontina cheese / 12

SHORT RIB- red wine braised, onion jam, truffle cheddar fondue / 14



MEAT & FISH

SCOTTISH SALMON zucchini fritter, mint, sweet whole grain mustard / 26

MISO CARAMELIZED HALIBUT garlic mashed, hericot vert, mango slaw / 31

SEARED YELLOW FIN TUNA green rice, mache, pineapple relish, shoyu butter / 27

BACON WRAPPED SCALLOPS kabocha puree, cucumber-daikon relish / 29

DUCK TWO WAYS maple leaf farms duck breast with papple chutney, duck confit with pancetta, rainbow chard, cannellini white bean puree / 29

PLUM HOISIN CHICKEN green jasmine rice, proscuitto wrapped asparagus / 23

18OZ. BONE-IN RIBEYE truffle butter, grilled scallion, ketchup fries / 41

8 OZ. WASABI CRUSTED FILET brown butter mash, wild shrooms, mirin demi/38

14 OZ. NEW YORK brussels sprouts, dried cherry, gorgonzola, pancetta / 37

TANTALUM "KOBE BEEF" BURGER

brioche bun, butter lettuce, fontina cheese, avocado, tobacco onion, garlic aioli (PS. yes you get the fries) / 18



TANTALUM

In today's world where fast-paced western materialistic society and worried thinking tends to dominate, there remains a haven. This haven is a temple of our global village, which has been protected and preserved for hundreds of years. This sanctuary is Tantalum. When one seeks a sanctuary, they find a haven at Tantalum, where one can embark on an inner, as well as outer, journey. It's a journey into a world that may have only existed in dreams.

- corkage fee \$20.00 for 750 ml
- excludes wine currently on our list
- limit of 6 bottles per visit
- split charge \$5.00
- gift cards available, please ask server

*all cooking oils are trans fat free & are recycled into biodiesel fuels

THE FOOD

