



MODERN GLOBAL CUISINE

ROOM 38 RESTAURANT & LOUNGE PRESENTS A MENU WITH A VARIETY OF TASTES AND TEXTURES THAT ARE COMPLIMENTARY TO ONE ANOTHER. OUR STYLE OF EATING IS TO EAT BY IMPULSE, FREE FROM RULES OR SCHEDULES. SHARE A VARIETY OF DISHES WITH FRIENDS OR ORDER INDIVIDUALLY.

| FRESH SALADS |

ASIAN SESAME GRILLED CHICKEN 9

MIXED GREENS, CHOPPED CARROTS, SWEET RED PEPPERS, MANDARIN ORANGES, GRILLED CHICKEN BREAST, AND FRIED WONTON STRIPS, SERVED WITH OUR ASIAN SESAME DRESSING

38 GREEK 8

MIXED GREENS, FRESH TOMATOES, KALAMATA OLIVES, CUCUMBERS, FETA CHEESE AND PEPPERONCINIS, SERVED WITH OUR GREEK DRESSING

CRANBERRY WALNUT 7.5

SPRING GREENS, DRIED CRANBERRIES, WALNUTS, FETA CHEESE AND ARTICHOKE HEARTS, SERVED WITH OUR ORANGE CRANBERRY VINAIGRETTE

BEEF AND BLEU SALAD 9.5

SPRING GREENS, THINLY SLICED SEARED PRIME RIB, BLUE CHEESE, WALNUTS, AND DRIED BLUEBERRIES, SERVED WITH A BALSAMIC REDUCTION

| FLAT BREADS |

BBQ CHICKEN 9

GRILLED CHICKEN, RED PEPPERS AND GREEN ONIONS OVER SWEET AND SPICY BBQ SAUCE, TOPPED WITH FRESH CILANTRO

SEAFOOD 10

FRESH CRAB MEAT, SHRIMP AND LOBSTER WITH A GARLIC WHITE WINE CREAM SAUCE, TOPPED WITH FRESH TOMATOES AND GREEN ONIONS

SPICED PEAR AND TURKEY 8.5

ROASTED TURKEY BREAST AND SPICED FRESH PEAR, OVER OLIVE OIL AND MOZZARELLA

PHILLY CHEESE STEAK 9

GRILLED STEAK WITH ONIONS, GREEN PEPPERS AND MUSHROOMS OVER A FLAVORED CREAM CHEESE SPREAD, TOPPED WITH PEPPERONCINIS

VEGETARIAN 8.5

MIX OF ROASTED VEGETABLES OVER OLIVE OIL AND ROASTED GARLIC, TOPPED WITH FETA

| SANDWICHES |

SERVED WITH CHOICE OF ONE SIDE:

MEDITERRANEAN PASTA SALAD - STRING FRIES

GRILLED ASPARAGUS - SWEET POTATO FRIES

SOUP (2.5 EXTRA)

ITALIAN BEEF 9

SEASONED BEEF, SAUTEED PEPPERS & ONIONS,

TOPPED WITH MOZZARELLA, & SERVED ON

TOASTED SOURDOUGH

ROASTED TURKEY AND BRIE 8.5

TURKEY, BRIE & SWEET RED PEPPERS TOPPED WITH

A SWEET HONEY MUSTARD SAUCE, SERVED ON

TOASTED CIABATTA

NOVA LOX 9.5

SMOKED SALMON WITH CREAM CHEESE &

CAPERS, FRESH CUCUMBER, ONION, & TOMATO,

SERVED OPEN FACED ON TOASTED FOCACCIA

CLASSIC RUEBEN 8.5

SHAVED CORNED BEEF TOPPED WITH

SAUERKRAUT, SWISS CHEESE, & THOUSAND

ISLAND DRESSING, SERVED ON TOASTED RYE

VEGGIE PORTOBELLO 8.5

GRILLED PORTOBELLO, WITH OUR ROASTED RED

PEPPER SPINACH & ARTICHOKE DIP, TOPPED

WITH FRESH LETTUCE, TOMATO, AND CUCUMBER,

SERVED OPEN FACED ON TOASTED FOCACCIA

BEEF AND BRICK 9

THINLY SLICED MEDIUM RARE PRIME RIB PILED

HIGH & SMOTHERED IN MOZZARELLA, SERVED

ON TOASTED SOURDOUGH

BLACKENED CHICKEN 8

JERK SEASONED GRILLED CHICKEN BREAST,

TOPPED WITH LETTUCE, TOMATO, & A PINEAPPLE

AIOLI, SERVED ON TOASTED CIABATTA

SHRIMP AND SCALLOP PO'BOY 11

GOLDEN FRIED TOPPED WITH PARMESAN, FRESH

LETTUCE, TOMATO, & A SPICY SIRACHA MAYO,

SERVED ON TOASTED SOURDOUGH

CALI TURKEY CLUB 8.5

TURKEY, BACON, AVACADO, TOMATO, SPROUTS

& A CREAM CHEESE SPREAD, SERVED ON

TOASTED WHOLE GRAIN WHEAT

SURF & TURF 11

TENDER BISTRO FILET TOPPED WITH A RICH CRAB

& LOBSTER PARMESAN CREAM SAUCE, SERVED

ON TOASTED SOURDOUGH

ASIAGO CHICKEN CARBONARA 8.5

GRILLED CHICKEN BREAST, TOPPED WITH

SAUTEED MUSHROOMS, BACON, SWISS CHEESE,

& AN ASIAGO GARLIC SAUCE, SERVED ON

TOASTED SOURDOUGH

| SOUPS |

SOUP DEJOUR 3.5 | 6

FRENCH ONION 3.5 | 6

ROASTED RED PEPPER TOMATO 3.5 | 6

| SMALL PLATES |

THAI CHILI SPARE RIBS 8.5

TENDER SWEET AND SPICY BRAISED RIBS

BACON PEPPER JACK SHRIMP 9.5

WITH A CILANTRO LIME HONEY SAUCE

PASTRY WRAPPED BAKED BRIE 9.5

TOPPED WITH DRIED CRANBERRIES AND A SWEET PORT REDUCTION

SEASONAL FRUIT & CHEESE PLATE 10

SALMON SKEWERS 9.5

SERVED WITH A CHILI LIME GLAZE OVER FLASH FRIED SPINACH

SPICY AHI TUNA CEVICHE 11.5

SERVED WITH WONTON CHIPS

HONEY GLAZED DUCK BREAST 13.5

OVER STEAMED WILD RICE AND DRIZZLED WITH A BALSAMIC REDUCTION

PROSCIUTTO WRAPPED SCALLOPS 10.5

WITH A THREE PEPPER RELISH

CHICKEN FLORENTINE 8

SEARED CHICKEN, TOMATOES, SPINACH, MOZZARELLA, AND PASTA SHELLS, TOSSED IN A SPICY CREAM SAUCE

BISTRO FILET 12

WITH BLUE CHEESE CRUMBLES AND A PORT WINE REDUCTION, OVER SAUTÉED SPINACH

LOBSTER MAC N CHEESE 9

SESAME CRUSTED AHI TUNA 9

WITH A THAI PEANUT SAUCE AND SEAWEED SALAD

THAI CHICKEN LETTUCE WRAPS 9.5

ORIGINAL SLIDERS 8.5

TOPPED WITH KETCHUP, MUSTARD, AND AMERICAN CHEESE

AHI TUNA SLIDERS 10.5

MEDIUM RARE AHI TUNA, TOPPED WITH A OYSTER AIOLI, SHREDDED CARROT, AND BABY GREENS

PRIME RIB TOAST POINTS 8.5

WITH FRESH SPINACH, DICED RED PEPPERS, TOPPED WITH A HORSERADISH AIOLI

TEMPURA CALAMARI 9

WITH A CHIPOTLE LIME AIOLI

AHI TUNA CUCUMBER POKE' 9

AHI TUNA, CREAM CHEESE, SHREDDED CARROT, SESAME AND GINGER ON SLICED CUCUMBER

CITRUS MARINATED CHICKEN KEBABS 8.5

OVER SWEET POTATO FRIES

| SMALL PLATES |

PROSCIUTTO WRAPPED ASPARAGUS 7.5 HH
WITH A GORGONZOLA CREAM SAUCE

EDAMAME 5.5 HH
STEAMED OR WOK SEARED WITH GARLIC

SPICY CHICKEN QUESO DIP 9 HH
WITH FRESH VEGETABLES AND TORTILLA CHIPS

**ROASTED RED PEPPER SPINACH AND
ARTICHOKE DIP 9** HH
WITH FRESH VEGETABLES AND TORTILLA CHIPS

ROASTED RED PEPPER HUMMUS 8 HH
WITH FRESH VEGETABLES AND TORTILLA CHIPS

FRESH GUACAMOLE 10 HH
HOUSE MADE WITH TORTILLA CHIPS

JALAPEÑO CRAB RANGOON STICKS 8 HH
WITH A SWEET THAI CHILI DIPPING SAUCE

PORTOBELLO MUSHROOM FRIES 8 HH
WITH CHIPOTLE LIME AND HORSERADISH AIOLIS

SEARED DUMPLINGS 7.5 HH
WITH A GINGER SOY SAUCE

SWEET BUTTER SOFT PRETZEL BITES 8 HH
WITH HONEY MUSTARD AND PEPPERJACK
DIPPING SAUCES

| HAPPY HOUR |

| \$3 CALLS | \$4 WINES BY THE GLASS |
| HALF OFF DRAFTS & CRAFT/IMPORT BOTTLES |
| HALF OFF HH SMALL PLATES |

| DESSERT |

ASSORTED FONDUE 10
ASSORTED DIPPING CHOCOLATES
ACCOMPANIED BY SEASONAL FRUIT,
MARSHMALLOWS, AND POUND CAKE

GOOEY BUTTER CAKE 7.5
COLUMBIA'S AWARD WINNING DESSERT

GOURMET FUNNEL CAKE 8.5
CHOCOLATE CHIP FUNNEL CAKE DRIZZLED IN
CHOCOLATE AND CARAMEL, AND TOPPED WITH
OREO COOKIE CRUMBLES AND FRENCH VANILLA
ICE CREAM

VANILLA BEAN CRÈME BRULET 5.5
MADE IN HOUSE DAILY

20 % GRATUITY ADDED FOR PARTIES OF 6+
PLEASE NOTIFY YOUR SERVER IF YOU
REQUIRE SEPARATE CHECKS