

# In The Beginning

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- **Stuffed Avocado**

Cajun Chicken, Peppers, Onions, White Wine Sauce

12

- **In House Smoked Salmon**

Garlic Crostini, Egg, Red Onions & Chef's Dressing

13

- **Tuna Poke**

Sushi Grade Tuna, Red Onions, Sesame Seeds & Soy Dressing

18

- **Smoked Short Rib Tacos<sup>GF</sup>**

Shredded Prime Beef Tacos with Guacamole & Pico de Gallo

15

- **Beef Carpaccio<sup>GF</sup>**

Arugula Salad with Capers & Micro Greens

12

- **Crispy Wings**

Spicy, Bargbeque or Teriyaki

10

- **Tabouli, Matbucha, Babaganoush, Hummus Platter**

with Homemade Pita Bread

15

- **Spinach & Artichoke Dip**

14

## From The Fields

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- **Smoked Salmon Salad**

Mixed Field Greens, Egg, Tomato, Capers , Cucumber,

Red Onion & Balsamic Vinaigrette18

- **Southwest Chicken Caesar**

Grilled Chicken Breast, Romaine, Tomato, Roasted Corn,

Avocado, Corn Tortilla Confetti & Chipotle Caesar Dressing15

- **Heirloom Tomato Salad with Grilled Snapper**

Citrus, Cucumber, Radish, Avocado, Red Onion, Lime Olive Oil Drizzle

20

- **Spinach Salad 14**

Grilled Chicken, Spinach, Strawberries,

Pecans & Raspberry Vinaigrette14

- **Tropical Summer Salad**

Grilled Ahi Tuna, Grilled Pineapple & Mango, Romaine,

Spinach, Cherry Tomatoes, Sliced Almonds & Mango Vinaigrette22

- **Genesis House Salad**

Mixed Field Greens, Egg, Red Onion, Tomato, Cucumber

14

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## Nourishing The Body

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- **Matzo Ball Soup**

8

- **Soup Du Jour**

8

## Nourishing The Body

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- **Penne Roma Olive Oil, Artichoke, Kalamata, Tomato, Onion, Bell Pepper**

18

- **Chicken Fettuccine Alfredo**

18

- **Blackened Salmon Spicy Farfalle**

20

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## Off The Grill

Kettle Chips, Onion Rings, Steak Fries, Curly Fries, Side Salad,

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- **The Steve**

Half Pound Prime Burger, Caramelized Onions & Mushrooms

15

- **The Don**

Half Pound Prime Burger, Guacamole & BBQ Roasted Peppers

15

- **The Bruce**

Half Pound Prime Burger, Crispy Pastrami, Fried Egg & Onion Strings

15

- **The Judah**

Chopped Smoked Brisket, Pickled Slaw on Onion Roll

15

- **The Mo**

Garlic Roasted Steak & Peppers over Grilled Ciabatta Hoagie with Genesis BBQ Sauce

16

- **The Abe**

Corned Beef or Pastrami on Grilled Marble Rye with

16

- **The Isaac**

Grilled Eggplant, Red Onion, Zucchini, Tomato,

12

- **The Jacob**

Turkey, Avocado, Cucumber, Lettuce & Tomato on Ciabatta

12

- **The Sabra**

Grilled Chicken, Avocado, Tomato, Pesto on Ciabatta or Wrap

12

- **Chicken Shawarma**

In House Sesame Emulsion, Israeli Salad, Pita Bread

10

- **Falafel**

In House Sesame Emulsion, Israeli Salad, Pita Bread

6

## **Of The Fin, Feather & Hoof**

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- **Jerk Snapper**

Seared in Jerk Spices, topped with Grilled Pineapple Salsa on Wild Rice

22

- **Salmon Piccata**

Fresh Lemon Sauce & Wild Rice

20

- **Free Range Chicken Florentine**

Stued with Spinach & Fresh Herbs with Basil Cream Sauce over Persian Rice

18

- **Grilled Kebab<sup>GF</sup>**

Prime Beef or Chicken, Sautéed Peppers & Onions on a bed of Persian Rice

18/16

- **12oz Prime Ribeye or “Strip” Steak<sup>GF</sup>**

Grilled Vegetables or House Salad or Fries

34

- **Chicken Fried Steak**

Breaded Prime Beef, Gravy, Fork Smashed Potatoes & Green Beans

22

- **Chicken Fried Chicken**

Breaded Free Range Chicken Breast, Gravy, Fork Smashed

Potatoes & Green Beans 18

- **Teriyaki Bowl**

Chopped Ribeye, Chicken or Veggies

teamed Rice, Egg, Pickled Carrots, Sesame Seeds &

Scallions 20/18/15

- **Seasonal Vegetable Plate<sup>GF</sup>**

Chef's Selection

14