



**THE PIONEERS IN KOSHER GOURMET DINING**  
Contemporary Cuisine • Sumptuous, Straightforward, Healthy  
www.levana.com • info@levana.com

## MENU

### APPETIZERS

Soups: Soup du Jour .....	7.50
(For hot soups, check if the restaurant or establishment has a microwave for heating)	
Mixed Green Salad, Cherry Tomato, English Cucumber, Marjoram Scented Focaccia Croutons, Balsamic Dressing .....	10.00
Caesar Salad, Romaine Hearts with our homemade dressing (CONTAINS FISH) .....	10.00
Baby Arugula & Mushroom Salad, Marinated Button and roasted Portobello Mushrooms, Candy Striped Radishes, Lemon Herb Vinaigrette .....	12.50
Big Eye Tuna Nicoise – Olive Oil Poached with Assorted Olives, Capers, Hard Boiled Egg, Confit Campari Tomatoes, roasted shallots, Raw Honey Emulsion and Fried Bread.....	16.00
Smoked Salmon Appetizer .....	12.50
The “White” Salad – Kohlrabi Cabbage, Fennel, Frisee, Carrot ginger Vinaigrette.....	11:50
Beet & Butternut Squash Salad, Compressed Beets, Pan Roasted Butternut Squash, Vanilla Dragon Fruit Vinaigrette, Boston Bibb lettuce and Toasted Pumpkin Seeds, Fried Zucchini, Olives, Lemon Zest, Green Onion with Saffron Aioli .....	13.50
Tellicherry Pepper Crusted Beef Tosa-Mi, Seared nearly raw, Malt vinegar, Exotic Salad & Sauce Gribiche (Contains Mayonnaise) .....	16.00
Lamb Riblets, Slow Roasted, House Made Napa Cabbage Coleslaw, Cherry Onion Glaze, Fried Onion Crisps .....	16.00
Pasta Primavera (for entrée portion, add 7.00) .....	12.50



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**ENTREES**

All entrees are served with Chef's choice of starch and seasonal vegetables.  
Vegetable plates available; prepared steamed or sautéed, with or without oils.

Filet of Scottish Salmon .....	29.50
Tempura Crusted Fish du Jour .....	Market Price
Apple Cider Infused Chicken Breast .....	26.50
Duck .....	36.00
10 oz Skirt Steak .....	32.00
12 oz Hanger Steak .....	36.50
10 Oz Tournedo of Beef .....	42.00
Cowboy Steak (20 oz bone-in rib eye) .....	42.00
Braised Lamb Shank .....	36.50
Boneless Braised BBQ Short Ribs .....	42.00

**The lamb shank and short ribs are both cured and slow cooked over 3 days.  
For large quantity orders, we need 5 days notice (not including weekends)  
before the event to assure product availability.**

**FOR THOSE WHO ARE UNCOMFORTABLE WITH THEIR MEALS BEING HEATED, SALMON,  
CHICKEN, SKIRT AND HANGER STEAK FARE WELL AT ROOM TEMPERATURE.**

**DESSERTS**

Triple Chocolate Mousse .....	9.50	Assorted House Baked Cookies .....	9.50
Carrot Cake .....	9.50	Fresh Fruit Plate .....	9.50
Tiramisu with Caramel Sauce .....	9.50		

**DESSERTS CHANGE OFTEN, PLEASE CONFIRM AVAILABILITY WHEN PLACING ORDER.**

**ALL ITEMS SUBJECT TO PRICE CHANGE AND AVAILABILITY**