

DINNER MENU

SMALL PLATES

- American Wagyu Short Rib Steamed Buns** | Cucumber Sunomono, Cilantro, Sweet Soy \$16
Crispy Tempura Shrimp (3 Sauces on The Side) | Creamy Honey Glaze, Charred Jalapeño, Ponzu, Sesame \$20
Chicken Satay Skewers | Coconut Peanut Sauce \$16
***Togarashi Crusted Yellowtail Sashimi** | Charred Jalapeño Emulsion, Watermelon Radish \$18
***Oysters On the Half Shell** | Northeastern Oysters, Caviar, Micro Bouquet \$21 for 6 / \$40 for 12
***Ahi Poke Nachos** | Tuna, Wontons, Pickled Red Onions, Shaved Jalapeño, Scallions, Spicy Aioli \$19

SALADS

- Rooftop House Salad** | Tender Mixed Greens, Watermelon Radish, Cucumber Ribbons, Carrot Ginger Dressing \$16
Charred Caesar | Blistered Hearts of Romaine, Toast Point, Parmesan Twill \$16
Truffle Heirloom Caprese | Tomato, Buffalo Mozzarella, Truffles, Black Lava Salt \$18

SHAREABLE SIDES

- Loaded Baked Potato** | Cheddar Cheese, Sour Cream, Whipped Butter, Bacon, Chive \$13
Miso Eggplant | Eggplant, Sweet Miso, Bib Lettuce, Sesame Seeds \$15
Lobster Kimchi Fried Rice | Butter Poached Lobster Fried Egg, Red Peppers, Exotic Mushrooms, Shaved Scallions \$19
Blistered Brussels Sprouts | Brussels Sprouts, Citrus Miso, Shichimi Spice \$14
Collard Greens | Braised in Duck Fat \$13
Tokyo Street Corn | Charred Corn, Unagi Sauce, Spicy Aioli, Parmesan Cheese, Scallions \$14

PIZZAS

- Pepperoni** | Fennel Confit, Crushed Tomatoes, Provolone, Crushed Red Pepper, Parmesan \$30
Margherita | Diced Tomatoes, Fresh Tomatoes, Fresh Mozzarella, Olive Oil, Basil \$30
The Boursin | Roasted Garlic Cream, Sun Dried Tomatoes, Bacon, Arugula \$30
Shrimp Bianco | Roasted Garlic Cream, Caramelized Onion, Grilled Shrimp, Heirloom Tomatoes, Fresh Mozzarella, Red Pepper Flakes, Fresh Basil \$32
Mr. Fungi | Roasted Exotic Mushrooms, Asparagus, Brussels Sprouts, Truffle Oil \$30

SIGNATURE ENTREES

- *Hand Cut 10oz Filet** | Paprika Mashed Potatoes, Braised Mushroom, Garlic Compound Butter \$60
Slow Braised American Wagyu Short Ribs | Teriyaki Lo Mein, Roasted Wild Mushrooms, Baby Bok Choy, Apple Syrup, Toasted Sesame Seeds \$48
***Heritage Pork Chop** | Green Bean Hash, Seasonal Soy Mirin Reduction, Hong Kong Scallions \$46
***22oz Bone-In Cowboy Ribeye** | Sweet Soy Marinated Ribeye, Togarashi Mashed Potatoes, House Made Cucumber Kimchi \$75
Shanghai Wok Tossed Whole Lobster | Garlic Chili, Lo Mein \$69
Crispy Whole Fish | Yellow Stripe Snapper, Seasonal Vegetables, Yuzu Butter, Herb Chili Sauce \$65
***Seared Chilean Seabass** | Spicy Avocado Salsa, Charred Asparagus, Tender Arugula \$49
***Soy Glazed Salmon** | Wasabi Mashed Potatoes, Saikyo Miso, Arugula, Sweet Soy Sauce \$42
***Surf n' Turf** | 14oz NY Strip, 6oz Maine Lobster Tail, Garlic Mashed Potatoes, Grilled Broccolini \$85

ENTREE ADD-ONS (Only with purchase of entree)

- Grilled Shrimp** | \$18 **6oz Lobster Tail** | \$24

DESSERTS

- Pineapple Upside Down Skillet Brownie** | Spiced Browned Butter Blondie, RumChata Cheesecake Center, Coconut Walnut Graham Cracker Crumble, Rum Braised Pineapple, Vanilla Bean Ice Cream, Caramel Drizzle \$15
Lilikoi Crème Brûlée | Caramelized Coconut Sugar, Tropical Fruit Tartar, Sour Cream Chantilly, Toasted Coconut, Guava Passion Fruit Curd \$14
Prickly Pear and Raspberry Tart | Lime Gelée, Strawberry Coulis, Fresh Berries, Tequila Infused Cream, Cardamom Wafer Crust, Crushed Candied Pistachios \$13
Baileys Coffee Mousse Cake | Kona Coffee and Baileys Mousse, Chopped Candied Hazelnuts, Mocha Chantilly, Espresso Chocolate Cake, Chocolate Shortbread Crumble \$12
House Made Ice Cream Flights | Choose Three Flavors From Any of Our Chef's House Made Ice Creams and Sorbets \$12

Please inquire about our daily specials and private dining options. Please do not hesitate to ask Chef Rocco & Co. to prepare your meal "Fahren-lite® Style"
* This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Keep it local by supporting area farms and companies to ensure the money stays in the Carolinas. We strive to use the freshest seasonal ingredients. 20% gratuity will be automatically added to parties of 8 or more.

CHARLOTTE

F A H R E N L I T E

