

# SIGNATURE ENTREES

## \*Hand Cut 10oz Filet | 60

Garlic Chive Crema Mashed Potatoes,  
Tempura Yellow King Trumpet Mushroom,  
Marsala Demi

## Slow Braised American Wagyu Short Ribs | 48

Teriyaki Lo Mein, Roasted Wild Mushrooms, Baby  
Bok Choy, Apple Syrup, Toasted Sesame Seeds

## Springer Mountain Organic Airline Chicken Breast | 42

Togarashi Black Rice, Crispy Arugula,  
Orange Balsamic Sweet Soy

## \*Soy Glazed Salmon | 44

Wasabi Mashed Potatoes, Saikyo Miso,  
Arugula, Sweet Soy Sauce

## \*Surf n' Turf | 85

14oz NY Strip, 6oz Maine Lobster Tail,  
Garlic Mashed Potatoes, Grilled Broccolini

## \*Sweet Soy Marinated Lamb Chops | 48

Teriyaki Lo Mein, Roasted Wild Mushrooms,  
Baby Bok Choy, Apple Syrup,  
Toasted Sesame Seeds

## \*22oz Bone-In Ribeye | 75

Confit Fingerling Potatoes, Pickled Heirloom  
Carrots, Crispy Asparagus, Spicy Thai Soy

## Pan Roasted Mahi Mahi | 48

Sugar Snap Peas, Harvest Carrots, Roasted Fennel,  
Dried Guajillo Chili Sauce

## Sunflower Basil Pesto Rigatoni | 45

Roasted Chicken, Exotic Mushrooms,  
Cherry Heirloom Tomatoes, Sugar Snap Peas

## \*Mojito Marinated Heritage Pork Chop | 46

Plantain Mash, Crispy Chickpeas,  
Green Mojo Salsa

## Crispy Whole Branzino | 55

Napa Cabbage, Bok Choy,  
Spring Peas, Lemongrass Honey Miso

## ENTREE ADD-ONS

(Only with purchase of entree)

6oz Lobster Tail | 30

Pacific White Shrimp | 16

Please inquire about our daily specials and private dining  
options. Please do not hesitate to ask Chef Rocco & Co.  
to prepare your meal "Fahren-life® Style"

\* This item is served using raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shell-  
fish or eggs may increase your risk of foodborne illness, especially  
if you have certain medical conditions. Keep it local by support-  
ing 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 6 or more.

## Small Plates

### American Wagyu Short Rib Steamed Buns

Honey Crisp Apple &  
Cucumber Sunomono,  
Apple & Ginger Glaze,  
Cilantro | 16

### Crispy Tempura Shrimp

Creamy Honey Glaze,  
Sesame | 18

### \*Ahi Poke Nachos

Tuna, Wontons,  
Pickled Red Onions,  
Shaved Jalapeño,  
Scallions, Spicy Aioli | 19

### OMB Amber Ale Battered Yellow Squash Chips

Tzatziki | 15

### Loaded Roasted Cauliflower

Buffalo Gruyère  
Cheese Sauce, Pancetta,  
Crema, Scallion | 14

### Miso Eggplant

Eggplant, Sweet Miso,  
Bib Lettuce,  
Sesame Seeds | 16

### Seared Albacore Sashimi

Smoked Ponzu, Sesame  
Chili Oil, Crispy Garlic | 18

## Seafood Towers

### \*Oysters On the Half Shell

Northeastern Oysters,  
Caviar, Micro Bouquet  
22 for 6 / 40 for 12

### \*Seafood Tower 1

Shrimp Cocktail, Oysters,  
Lobster Tail, Tuna Poke | 99

### \*Seafood Tower 2

Snow Crab,  
Yellowtail Sashimi,  
Lobster Tail, King Crab,  
Oysters, Large Prawn | 150

## Salads

### Rooftop House Salad

Mixed Greens,  
Watermelon Radish,  
Celery Ribbons,  
Carrot Ginger Dressing | 15

### Harvest Cut Greens

Shaved Broccoli,  
Strawberries, Cucumber,  
Goat Cheese, Honey Basil  
Vinaigrette | 16

### Chipotle Caesar

Avocado, Jalapeño,  
Black Beans, Corn, Crispy  
Tostada, Cojita Cheese,  
Chipotle Caesar Dressing,  
Lime Wedge | 16

## Shareable Sides

### Loaded Baked Potato

Cheddar Cheese, Sour  
Cream, Whipped Butter,  
Bacon, Chive | 12

### Collard Greens

Braised in Duck Fat | 12

### Tokyo Street Corn

Charred Corn,  
Unagi Sauce, Spicy Aioli,  
Parmesan Cheese,  
Scallions | 14

### Vegetable Kimchi Fried Rice

Edamame, Broccolini,  
Red Bell Pepper,  
Exotic Mushrooms,  
Over Easy Egg | 16

## Pizzas

### Pepperoni

Fennel Confit, Crushed  
Tomatoes, Provolone,  
Crushed Red Pepper,  
Parmesan | 30

### Margherita

Diced Tomatoes, Fresh  
Tomatoes, Fresh Mozzarella,  
Olive Oil, Basil | 30

### Mr. Fungi

Roasted Exotic Mushrooms,  
Boursin Cheese,  
Asparagus, Brussels Sprouts,  
Truffle Oil | 30

CHARLOTTE

F A H R E N - L I F E



PRESENTED BY CHEF ROCCO WHALEN & STAFF

222 South Caldwell Street | Charlotte, NC, 28202