



DINING MENU

TRIBE APPETIZERS

Wedge Caesar Salad 14.75
Blue cheese, bacon, parmesan

Garden Salad 14.75 *V*
Red peppers, cucumbers, tomatoes, onions

Fried Wings 13.25
Breaded wings and drumsticks, honey mustard or sweet & sour sauce

PASTA & PIZZA

PASTA
Garlic Bread +3.75

Penne Bolognese with Meatballs 22.45
Tomato meat sauce, beef meatballs

Penne Primavera 21.45 *V*
Mixed garden vegetables
Alfredo, marinara, pink, pesto or garlic aioli

Lasagna Bolognese 22.45
Mozzarella, cheddar, parmesan, meat sauce

Linguine Seafood 31.45
Brandy pink sauce, scallops, shrimps, calamari, mussels

Penne Alfredo

Chicken 26.95 | **Shrimp** 28.45 | **Ham** 23.95
Vegetable 22.95
add broccoli, onion, tomato, green pepper or mushrooms +1

Tikka Masala Pasta

Buttered tomato sauce with cream & cashew nut Choose your spice temperature: Mild, Medium or Hot

Chicken 25.45 | **Lamb** 26.45 | **Shrimp** 28.45
Paneer 21.45 | **Vegetable** 21.45
add broccoli, onion, tomato, green pepper or mushrooms +1

10" PIZZAS
Thin Italian Crust or Cauliflower Crust

Margherita 21.25
Marinara, mozzarella, fresh tomato, fresh basil

Vegetariana 22.95
Garlic butter sauce, mozzarella, cheddar, mushrooms, sundried tomatoes, zucchini, broccoli

Dall' Oceano 29.95
Garlic butter sauce, mozzarella, shrimps, calamari, scallops, red & green peppers, oregano

Pollo Al Pesto 26.95
Basil pesto sauce, grilled chicken, sundried tomatoes, mushrooms, light mozzarella, fresh basil

Chicken Fattoria 26.95
Ranch sauce, mozzarella, cheddar, grilled chicken, bacon, red onion, tomatoes

Nouva Yorker 27.95
Pizza sauce, mozzarella, cheddar, pepperoni, ham, bacon, meatballs, sausage

CHINESE APPETIZERS

Pork Shumai Dumplings 10.75 *DF*
Seasoned ground pork, minced onion, sweet chili sauce

Salt Pepper Tofu 12.95 *Vegan DF*
Tender tofu fried, golden crispy crust, aromatic seasonings

CHINESE ENTRÉES

White rice | Fried rice +1 | Noodles +2

Orange Fish 28.75 *DF*
Sautéed vegetables, orange sauce

Szechwan Chicken 26.75 *DF*
Spicy stir fry, vegetables

Beef & Broccoli with Fried Rice 27.75 *DF*
Tender strips, soy sauce

NOODLES & FRIED RICE *DF*

Wok fried noodles or fried rice, egg, vegetables

	Chow Mein	Chili Garlic Noodles	Singapore Curry Noodles	Hot & Spicy Angry Noodles	Fried Rice
Mixed	24.75	25.25	25.25	25.25	21.25
Shrimp	23.75	24.25	24.25	24.25	20.25
Beef	22.75	23.25	23.25	23.25	19.25
Chicken	21.75	22.25	22.25	22.25	18.25
Vegetable* <i>V</i>	20.75	21.25	21.25	21.25	17.25

**egg not included*

TRIBE SPECIALTY ENTRÉES

Oven-seared, slow-braised

Garlic Mashed Potato or French Fries

Classic Striploin 29.00 *GF*
Peppercorn sauce

Boneless Beef Short Rib 29.00 *GF*
Thyme jus

Angus Pot Roast 38.00 *GF*
21-day wet aged, thyme, garlic-rosemary jus

Half Pork Shank Classic 38.00 *GF*
Cross cut shank, turmeric, orange peel, coriander, classic demi-glace

Balsamic Barbecue Pork Shank 42.00 *GF*
2-bone shank, barbecue rub, balsamic reduction

Lamb Shank 46.00 *GF*
Large Australian shank, kosher salt, black pepper, classic demi-glace

SIDES

Sautéed Mixed Vegetables 9.45
Steamed Broccoli 9.45

Grilled Mushrooms & Onions 8.45
Truffle French Fries 7.45

More? Turn over for the
INDIAN MENU

V - Vegetarian / Vegan - Vegan / DF - Dairy Free / GF - Gluten Free

APPETIZERS

Almond Veg Kabab 13.25 *Vegan*
Nutty exterior with a smooth potato and pea interior

Kadai Tofu 11.95 *Vegan GF*
Tender tofu with a golden, crispy crust and aromatic Indian seasonings

Fried Spicy Chicken Wings 13.75
Crispy and delicious wings and drumsticks breaded, deep fried golden brown tossed with Buffalo or Schezwan or Angry sauce

Onion Bhajia 13.45 *Vegan GF*
Crispy, deep fried onion fritter made with gram flour and spices

Coconut Chicken Masala Purse 9.75
Tender chicken in a butter masala sauce. Topped with coconut and wrapped in pastry then fried

Vegetable Samosa 8.25 *V*
Potatoes, peas and cashews seasoned with Indian spices. Wrapped in a delicious pastry dough and deep fried. Served with mango chutney

Papadum 6.25 *Vegan DF GF*
Crisp, very thin flatbread made from lentil flour, dry cooked over gas flame. Dairy free / low fat

NAAN

INDIAN BREAD

Garlic Cheese Naan 10.45
Stuffed with mozzarella, cheddar cheese then topped with garlic

Coconut Raisin Naan 10.45
Stuffed with raisin and coconut

Paneer Kulcha 10.45
Flour kulcha, stuffed with seasoned Indian cottage cheese

Garlic Naan 8.95
Made with fresh garlic and herbs

Butter Naan 7.95

Plain Naan 7.45

Chili Garlic Naan 8.95

SALADS

Aloo and Pineapple Chaat 10.95 *vegan* Cubes of potatoes and pineapple, cumin, lemon juice with special Indian spices

Kachumber Salad 10.95 *vegan*
Dices of Cucumber, red onion, tomatoes and chopped cilantro, Jalapenos with freshly squeezed lemon juice and roasted cumin

BIRIYANI

Curry flavored basmati rice cooked with your choice of:

Chicken 27.75 • **Lamb** 29.75 • **Shrimp** 31.75 •

Vegetable 23.75 *V*

Choose your spice temperature: Mild, Medium or Hot
Served with raita

SIDES

Raita 6.25
Yogurt, spices, cucumber, onions, tomatoes and Indian seasonings

Basmati Rice 5.25
Slender, aromatic white rice

SPECIALTY CURRIES

Choose your spice temperature: Mild, Medium or Hot

Coconut Jhinga Curry 33.75
Highly seasoned shrimps cooked in a coconut curry with delicious Indian herbs and spices

Bhuna Gosht 31.75
Slow cooked lamb in a robust semi-dry curry of warm herbs, coriander and a touch of garam masala

Malabar Chili Pepper Lamb 27.45
Lamb sautéed with bell peppers, onions, chilies and Indian spices

Kho-La-Puri Chicken Curry 26.25
Bone-in chicken with a coconut gravy, vegetables, Indian herbs and spices

Mango Chicken Curry 30.75
Tender chicken cooked in a sweet mango curry sauce

Chicken La-Bab-Dar 29.75
Boneless chicken chunks in a slightly sweet onion and tomato sauce

Paneer La-Bab-Dar 28.75 *V*
Indian cottage cheese in a slightly sweet onion and tomato sauce

Atomic Scorpion
Chef special curry, for persons who love heat!
Warning, may have to sign waiver

HOUSE CURRIES

Served with Basmati Rice

Chicken 29.75 • **Lamb** 30.75 • **Shrimp** 32.75 • **Paneer** 27.75 • **Veg** 22.75

TAJ INDIAN CURRIES

Choose your spice temperature: Mild, Medium or Hot

Balti
Yellow curry with garlic, tomato & bell pepper

Jalfrazi
Semi-gravy with onion, peppers, tomato & garlic

Kashmiri
Tomato sauce with raisins & honey

Korma
White cashew nut sauce with cream

Saagwala
Spinach flavor curry with select spices

Tikka Masala
Buttered tomato sauce with cream & cashew nut

VEGETARIAN

Dal Makhni 19.45 *V GF*
Dark lentils cooked in rich gravy with cream, butter, herbs and spices

Saag Aloo 18.45 *V GF*
Potatoes in creamed spinach with delicate Indian spices

Aloo Gobhi 18.45 *V GF*
Potatoes and cauliflower in a dry curry

Bhindi Masala 18.45 *V GF*
Sliced okra & onion slow cooked with authentic Indian spices

Kadai Tofu Curry 23.45 *V GF*
Tender tofu with a golden, crispy crust and aromatic Indian seasonings

Dal Tadka 17.45 *V GF*
Yellow lentils cooked with turmeric and garlic, tempered with Indian spices

Jeera Aloo 14.95 *V GF*
Sautéed potatoes, cumin

TANDOOR

All served with plain naan & salad

Choose your spice temperature: Mild, Medium or Hot

Chicken Tikka 31.75 *GF*
Succulent pieces of chicken breast marinated with a blend of exotic spices & yogurt

Tandoori Chicken 31.75 *GF*
Half spring chicken cooked with a traditional special blend of spices

Murg Malai Kabab 33.75 *GF*
Juicy chicken breast pieces marinated with lemon juice, yogurt, cream & roasted cumin

Afgani Chicken 34.75 *GF*
Half spring chicken marinated with lemon juice, yogurt, cream & roasted cumin. Skewered and cooked in the tandoor

Lemon Pepper Chicken 33.75 *GF*
Succulent chunks of chicken marinated in fresh lemon and pepper. Skewered and grilled in the tandoor

Lemon Pepper Shrimp 34.75 *GF*
Large shrimps marinated in fresh lemon and pepper. Skewered and cooked in the tandoor