



# Menu



Glatt Kosher



EAST SIDE  
Kosher Deli



## GREAT BEGINNINGS

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**Wings** fried crisp to order, served with your choice of hot or honey teriyaki dipping sauce. 8 pc. **13**  
16 pc. **20**

**Moroccan Meat Cigars** savory ground beef wrapped in pastry and deep fried until crisp. Served with tehina. 6 pc. **12**

**Warm Pita Platter** toasted pita wedges with choice of chummus, tehina or babaganoush. **10**

**Pretzel Dogs** mini all-beef hot dogs wrapped in salted pretzel dough. Robust, brown mustard on the side gives it a kick. Perfect with an ice cold beer. **11**

**Popcorn Cauliflower** chunked, breaded and fried to a golden delight. Accompanied by our famous ranch dressing. **11**

**Crispy Tenders** strips of chicken breast battered and fried. Cajun or plain. Served with creamy ranch dressing. **14**

## SIGNATURE SOUPS

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	Bowl	Cup
<b>Chicken Soup</b>		
Noodle	7	5
Matzoh Balls	8	6
Kreplach	8	6
<b>Chili Soup</b>	8	7
<b>Vegetable Barley Soup</b>	7	6

## AMAZING SIDES

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**Side Dishes** **6**  
French Fries  
Onion Rings  
Corn Dog  
Mashed Potatoes  
White or Brown Rice  
Seasonal Medley of Vegetables  
Baked Potato

**Childrens Menu** **10**  
served w/ kid size fries and kid size fountain drink  
Hamburger  
Chicken Nuggets - 6 pc.  
Pasta with Marinara (no fries)  
Fish Sticks  
Hot Dog  
Corn Dog



## ENTRÉES

CHICKEN • BEEF • LAMB • VEAL • FISH

served w/ choice of baked potato, mashed potato, french fries, white or brown rice, knish, and veg.

**Chicken Marsala** sautéed chicken breast served with sautéed mushrooms in a marsala wine sauce. **30**

**Chicken Breast Fillet** GF  
Marinated and grilled. **28**

**Baby Chicken**  
Lemon, garlic and herb marinated. **33**

**Chicken Schnitzel**  
Breaded chicken breast fried fresh to crisp perfection **32**

**Prime Rib Steak \*** GF  
grilled according to your preference  
Bone-in **42**  
Boneless Rib Eye **46**

**45 DAY PREMIUM STEAK**  
The premier steak. USDA Prime graded Black Angus beef aged for the most robust steak experience.  
14 oz Bone in **75**  
12 oz Ribeye **80**  
24 oz cowboy cut **115**  
20 oz Ribeye **125**

**Blackened Flatiron Steak**  
Served with roasted fennel salad. **41**

**Korean Short Ribs**  
Marinated, sweet and tangy, cooked soft and tender. **40**

**Lamb Chops \*** GF  
Two delicate shoulder chops grilled. **44**

**Bistro Veal Chops \*** GF  
Grilled chops served with honey thyme glaze. **44**

**Grilled Salmon Fillet \*** GF  
Served with creamy dill sauce. **31**

**Crispy Red Snapper** skin-on, pan crisped fillet topped with a summery salsa of watermelon, tomato and jalapeno. Served with citrus snap peas and rice. **30**

**Fish n Chips** traditional beer battered fish fillets served with coleslaw, chips and house tartar sauce. **22**





## AROUND THE GLOBE

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### ASIAN

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**Sweet and Sour** tempura battered with pineapple, sautéed carrots and peppers. Served over white rice with sweet and sour sauce.

Fish **26**  
Chicken **27**  
Beef **30**

**Ginger and Garlic** choice of beef or chicken with peppers, onions, and bamboo shoots in a savory ginger and garlic sauce.

Chicken **27**  
Beef **30**  
Vegetarian **22**

### SOUTH OF THE BORDER

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**Fajitas** house specialty. Served on a sizzling platter with peppers, onions and choice of meat. Accompanied by guacamole, Spanish rice, refried beans and warm flour tortillas.

Vegetarian **18**  
Chicken **28**  
Beef **36**  
Chicken & Beef **34**

**Burrito with Green Chili** flour tortilla wrapped around sautéed vegetables and spiced chicken or ground beef. Served with Spanish rice, refried beans, guacamole, shredded lettuce and green chili.

Vegetarian **18**  
Chicken **20**  
Beef **23**

**Fish Tacos** mexican seasoned white fish tucked into three soft taco shells and served with fresh lime. Served with refreshing, spicy coleslaw.

**21**

### ITALIAN

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**Stuffed Eggplant** breaded and fried eggplant stuffed with roasted peppers, broccoli and pine nuts. Served over fettuccini pasta with marinara and garlic bread. A vegetarian favorite.

**22**



## ARTISANAL SANDWICHES

**Club Sandwich** three layered sandwich with beef fry, turkey, avocado, lettuce, tomato and a side of ranch dressing. **20**

**Reuben Sandwich** corned beef and sauerkraut with Russian dressing on toasted rye. **20**

**Steak Sandwich \*** succulent seasoned grilled steak topped with sautéed bell peppers and onions on a toasted club. **22**

**Falafel Platter** crisp falafel balls, Israeli salad, tehina, Israeli pickles, chummus and a soft pita. **16**  
extra pita **2**

**Shwarma Platter** seasoned grilled turkey and lamb, Israeli salad, Israeli pickles, Israeli olives, chummus, tehina and a soft pita. **20**

**Deli Wraps** filling of your choice, lettuce, tomato, avocado, red onion and pepperoncini in a tortilla wrap. Turkey, chicken, tuna, vegetable. **16**

**Chicken Cutlet Sandwich** **16**  
grilled or breaded and fried (schnitzel).

## BURGERS \*

**ESKD Classic** 1/3 pounder flame grilled and served on a fresh bun. **15**

**Bourbon Burger** topped with sautéed mushrooms, onion rings, and a tangy bourbon barbecue sauce. **18**

**Cowboy Burger** topped with sautéed mushrooms and onions, beef fry and peppercorn sauce on an onion roll. **18**

**Hamburger Reuben** hamburger, corned beef, sauerkraut and Russian dressing on grilled rye. **18**

**Oriental Salmon Burger** topped with sesame ginger sauce. **16**

**Homemade Veggie Burger** a flavorsome patty of finely chopped roasted, mushrooms, tomato and assorted vegetables. **16**





## FROM THE GARDEN

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**Chef Salad GF** crisp romaine with tomato, onion, peppers, avocado, hard boiled egg, and choice of dressing.

Served Pareve **15**  
Turkey Breast **20**  
Grilled Chicken **20**  
2 scoops Tuna **20**  
Grilled Salmon **21**

**Cobb Salad GF** crisp Romaine with black olives, hard boiled egg, beef fry, grilled chicken breast, tomatoes, avocado, mushrooms, onions, peppers, fried shoestring potatoes, tossed with your choice of dressing and stacked.

**23**

**Oriental Salad** oriental chicken breast, water chestnuts, mandarin oranges, crispy wonton strips, julienned vegetables, peppers and snow peas.

**23**

**Steak Salad \*** GF grilled flatiron steak, crisp romaine, tomatoes, onions, cucumbers, peppers with a balsamic vinaigrette.

**30**

**Cesar Salad** crisp Romaine, cucumbers, cherry tomatoes, toasted garlic croutons

**30**

grilled chicken strips **20**

## BEVERAGES

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**Fountain Drinks** Coke, Diet Coke (reg. & caffeine free), Cherry Coke, Root Beer, Sprite, Mr. Pibb, Dr. Brown's Black Cherry (regular & diet), Dr. Brown's Cream Soda (regular & diet), Cel-Ray.

**4**

**Bottled Water**

**4**

**Juice** Orange, apple, tomato, cranberry, lemonade

**4**

**Specialty Bottles** Perrier, Lemonade, Limeade, San Pelegreino

**6**

**Beer**

Domestic **6**  
Imported **7**

**Coffee** regular or decaf

**4**

**Tea** hot Lipton, Herbal and Iced Tea

**4**

**Wine and Spirits** by glass or bottle. Please request a menu

\* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





# SEASONAL MENU

## APPETIZERS

<b>Grilled Pizza</b> Taco or pulled BBQ chicken	18
<b>Bacon Mac n Cheese</b> Creamy "cheese" sauce, crispy savory "bacon"	12
<b>Lamb Riblets</b> Tender robust flavor, balsamic glaze	20

## BURGERS & SANDWICHES

<b>Philly Cheesesteak Sandwich</b> Sliced premium ribeye, sautéed peppers and onions, authentic cheese flavor	24
<b>Bacon Avocado Burger</b> Premium beef, sliced creamy avocado, crispy "bacon", garlic aioli	20
<b>Pastrami Supreme Burger</b> Shredded house smoked pastrami blended with premium beef and dusted in our house pastrami rub	20

## ENTRÉE

<b>Beer Braised English Ribs</b> 72 hour marinade, 12 hour braise, unbelievably tender	48
<b>All American BBQ Plate</b> Overnight brisket, Cajun corn, cole slaw, corn bread and a scratch made BBQ sauce	38
<b>Wild Mushroom Gnocchi</b> Wild mushrooms, cream and herbs	26





## DELI MENU

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### DELI SANDWICHES

Choose from seedless, seeded, marble rye, pumpernickel, whole wheat, white or kaiser roll (club roll add .50). Sandwiches come with pickles, lettuce, onion and tomatoes.

	full	over-stuffed
Extra Lean Corned Beef	16	17
Extra Lean Pastrami	16	17
House Cured Corned Beef	19	22
House Smoked Pastrami	19	22
Tongue	20	22
Roast Beef *	19	20
Russian Combo	21	
Brisket or Barbeque Brisket *	16	18
Bologna or Salami	13	15
Hard Salami (Peppered or Plain)	16	18
Chopped Beef Liver	13	15
Deli Roasted Turkey	15	17
Turkey Breast (Smoked or Plain)	14	16
Turkey Pastrami	14	16
Chicken Salad	14	16
White Meat Tuna Salad	15	17
Lox and Bagel	16	17
Egg Salad	12	13
Garden Veggie	12	



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# DELI MENU

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## DELI DISHES

Knishes	potato, mushroom, kasha, vegetable	5
Bourekas	potato, spinach, broccoli, mushroom	3

## SALAD OF YOUR CHOICE

5

Angel Hair Pasta Salad	Fruit Salad
3 Bean Salad	Israeli Salad
Carrot Raisin Salad	Macaroni Salad
Marinated Mushroom Salad	Cole Slaw
Cole Slaw with Oil/Vinegar	Grilled Vegetable Salad
Cucumber/Onion Salad	Pareve Lo Mein Salad
Cucumber/Ranch Salad	Pasta Salad
Curried Rice Salad	Potato Salad
Curried Snap Peas Salad	

## FISH SALAD

8

Smoked Whitefish Salad
Salmon Salad
Seafood Salad



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## BREAKFAST MENU

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Under the supervision of the Va'ad Hakashrus of Denver. Gluten Free Bread - .50 extra.

### Pancakes (3)

regular **10**  
with blueberries **11**

### Blintzes (3)

Apple, blueberry, cherry or potato  
with pareve sour cream.

**10**

### Fried Egg Sandwich

**14**

With salami, lettuce, tomato and onions  
on a toasted bagel. Served with country  
potatoes.

### French Toast with Syrup

Challah french toast with fresh fruit.

**13**

### Deli Hash Skillet GF

**13**

Sizzling skillet with country potatoes,  
onions and peppers, chunks of assorted  
deli meats, salsa and toast.

with 2 eggs any style **16**

### Eggs any Style (2) GF

Served with country potatoes and  
toast.

**10**

with salami **12**  
with beef fry **14**  
with lox & onion **15**

### Steak and Two Eggs \* GF

**26**

Served with country potatoes and toast

### Veggie Omelet GF

Three eggs, mushrooms, green  
peppers, tomatoes, and onions  
accompanied by country potatoes  
and toast.

**15**

with ground beef **17**  
with beef fry **20**  
with lox & onion **22**

### Breakfast Burrito \*

Vegetarian **15**

With beef fry **20**

Flour tortilla stuffed with country potatoes,  
scrambled eggs, mushrooms, green  
peppers, tomatoes, and onions, smothered  
with green chili. Served with guacamole  
and parve sour cream.

### Huevos Rancheros GF

Fried corn tortilla, two eggs any style,  
house green chili, rice and beans.

**17**

### Chicken Fried Steak \*

**25**

Served with two eggs, roasted potatoes,  
and country gravy



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## DESSERT MENU

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**Cheesecake** thick, New York style  
cheesecake with your choice of seasonal  
toppings.

10

**Traditional French Napoleon**  
flaky puff pastry, layered with vanilla custard  
and whipped cream, topped with chocolate  
ganache.

10

**Mile High 7 Layer Cake**  
generous layers of chocolate fudge cake,  
filled with chocolate mousse and chocolate  
ganache.

12

**Molten Chocolate Soufflé**  
rich chocolate cake with warm, oozy  
chocolate center.

8

**Chocolate Chip Lava Cake**  
chocolate chip cake with warm luscious  
chocolate center.

8

**Fresh Homemade Pies**  
individual seasonal pies.

10



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## WINE MENU

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glass 12

bottle 38

### HOUSE WINES

#### Barkan Classic Cabernet Sauvignon

From northern Israel, this red dry wine with spicy berry aromas intermingled with oak. Pairs well with grilled meats.

#### Barkan Classic Pinot Noir

From the high desserts at Mitzpeh Ramon, this extraordinary wine is made to perfection with strawberry aromas and hints of black cherries. Pairs well with grilled salmon and our delicious veal chops.

#### Barkan Classic Chardonnay

A central Israeli unoaked wine made from hand-picked grapes, this Chardonnay has a vibrant nose of pears, guavas, and peaches. Pairs well with fish, turkey, and veal.

#### Barkan Classic Merlot

Made on the ancient grounds of the Galilee Mountains, this Merlot has flavors of ripe cherry and fresh peppers. Pairs well with pasta and meats.



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# WINE MENU

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## PREMIUM SELECTIONS

### Goose Bay Pinot Noir

Earthly dry wine will perfect your meal. Pairs well with Veal and Salads.

glass **16**

bottle **53**

### Segal's Fusion Merlot

Grapes result in an easy-to-drink blend with exotic spiciness and plenty of fruit. Pairs well with our amazing deli sandwiches and lamb chops.

glass **13**

bottle **35**

### Bartanura Moscato

Wine will give a refreshing breath to any meal, especially spicy fare.

glass **14**

bottle **36**

### Goose Bay Sauvignon Blanc

Light and crisp white wine will complete any dish.

glass **14**

bottle **36**

## BY THE BOTTLE

### Psagot

Cabernet sauvignon (Israel)

**80**

### Psagot

Edom (Israel)

**90**

### Teal Lake Special Reserve

Cabernet Sauvignon (Australia)

**55**

### Terra DiSeta

Chianti Classico (Italy)

**65**



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