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STARTERS

GUACAMOLE & CHIPS | 14

Ripe Avocado and House Made Tortilla Chips

BUFFALO CAULIFLOWER | 14

House Made Bleu Cheese Dressing

ĀNE WINGS | 6 PCS - 14 | 10 PCS - 20

Tossed in House Spices with Blue Cheese Dressing
Choose: Mild | Hot | BBQ | KoreanBBQ

FRIED MOZZ | 15

Blistered Heirloom Marinara

ĀNE CHEESE FRIES | 14

Melted Monterey Jack, Cheddar and Chopped
Nueske Bacon Drizzled with House Ranch

AVOCADO FRIES | 14

Parmesan Dusted with Chipotle Aioli

PROSCIUTTO & BURRATA | 17

Heirloom Tomato, Arugula, Balsamic
Reduction, Olive Oil

FIRE CRACKER FRIED SHRIMP | 17

Served with Warm Flour Tortillas, Shredded
Romaine, Tomato, and Firecracker Dip

RISOTTO CROQUETTES | 16

Fried Risotto Stuffed with
Melted Mozzarella and Prosciutto

HILTON PRETZEL | 15

Cheese Dip and Smoked Honey Mustard

BACON-CHEESEBURGER SLIDERS | 18

Lettuce, Tomato, Onion, Chipotle Mayo

STREET CORN NACHOS | VEG 15 | CHICKEN 18

Mozzarella, Charred Corn, Scallion, Cilantro,
Sour Cream, Radish

MUSSELS MARINARA | 18

Mussels in a Garlic Marinara Sauce
served with Tuscan Bread

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SOUP

SOUP OF THE DAY | 9

Chicken Noodle
Indian Style Rasam
Daily Special

FARMHOUSE GREENS

Add Chicken 8 | Shrimp 10
4oz Salmon 10 | 6oz Steak 11

BABY GEM CAESAR | 16

White Anchovy, Garlic Crumbs, Parmesan Snow

ICEBERG WEDGE 16

Crispy Bacon, Tomato, Red Onion, Black Pepper,
Gorgonzola Dressing

STEAK SALAD | 28

Grilled 6oz NY Strip Steak, Bleu Cheese, Charred
Corn, Cherry Tomatoes, Mixed Greens,
Shallot Vinaigrette

QUINOA SALAD | 18

Chickpeas, Red Bell Pepper, Baby Spinach,
Cucumber, Parsley and Lemon,
Red Wine Dressing

NIZZARDA SALAD | 26

Mixed Greens, 4oz Salmon, Hard-Boiled Egg,
Carrots, Celery, Kumato Tomatoes, Sun-Dried
Tomatoes, Avocado, Mustard Dressing

COBB SALAD | 23

Romaine, Bleu Cheese, Tomatoes, Cucumber,
Red Onion, Avocado, Crispy Bacon, Hard- Cooked
Egg, Red Wine Dressing

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PIZZA

MASALA CRUST PIZZA | 19

Boneless Chicken Tikka

MARGARITA PIZZA | 16

Veg Toppings | 3

*Spinach · Arugula · Mushroom · Pepper · Pineapple
Caramelized Onions · Olives · Jalapeño · Tomatoes*

Non Veg Toppings | 6

Pepperoni · Bacon · Sausage · Prosciutto · Grilled Chicken

GLUTEN FREE PIZZA | 16

BURGERS & SANDWICHES

Handhelds Served with Fries, Sweet Potato, or Side Salad.

GARDEN INN CHEESEBURGER | 19.50

American Cheese, Lettuce, Tomato, Red Onion, Pickle

BLACKENED CHICKEN SANDWICH | 18

Cheddar Cheese, Lettuce, Tomato, Red Onion, Spicy Aioli

CAJUN SHRIMP WRAP | 19.50

Avocado, Lettuce, Tomato, Red Onion,
Chipotle Aioli, Spinach Wrap

GRILLED CHEESE | 16

Cheddar, Fontina, Nueske's Bacon, Tomato,
Parmesan Crust, Country Bread

CRAB CAKE SANDWICH | 19

Fresh Mozzarella, Roasted Red Pepper, Basil, Chipotle Mayo

LAMB BURGER | 19.50

Tzatziki Sauce, Feta Cheese, Arugula, Onion, Tomato

FALAFEL BURGER | 16

Harissa Sauce, Tahini Sauce, Tomato, Onion, Brioche Bun

SMOKED TURKEY CLUB | 18

Bacon, Toasted Wheat Bread, Mayonnaise, Lettuce, Tomato

LOBSTER ROLL | 21

Warm Lobster, New England Style Brioche

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PASTA

SHRIMP SCAMPI | 25

Garlic Parsley Butter, Linguine, Arugula, Roasted Cherry Tomato

GNOCCHI AL PESTO | 19

Homemade Pesto, Potato Gnocchi, Pecorino, Mashed Burrata

SPAGHETTI CARBONARA | 20

Rich Silky Sauce, Egg, Hard Cheese, Cured Pork, Black Pepper

SPAGHETTI ARRABBIATA | 20

Sweet Cherry Tomatoes, Garlic, Extra Virgin Olive Oil,
Spiced with Crushed Red Peppers

CHEESE RAVIOLI | 22 LOBSTER RAVIOLI | 24

Cream Sauce with a hint of Tomato,
Simple Seasonings and Fresh Dried Tomato

ENTREES

GRILLED SCOTTISH SALMON | 35

Grilled Asparagus, Mashed Potato, Lemon Butter
and Caper Sauce

NEW YORK STRIP | 45

Herb Butter, House Salad, Mashed or Rosemary Roasted Potato

STEAK N' SHRIMP | 40

Sirloin Steak, Jumbo Shrimp, Mixed Vegetables, Demi-Glaze

GRILLED MEDITERRANEAN BRANZINO | 30

Broccoli Rabe, Roasted Potatoes, Lemon, Capers

HALF ROASTED CHICKEN | 28

Garlic Green Beans, Roasted Potato, Natural Jus

CHICKEN MARSALA | 24

Mushroom Sauce, Marsala Wine over Tender Chicken,
Baby Spinach, Mashed Potatoes

CHICKEN MILANESE | 23

Wild Arugula, Cherry Tomatoes, Shaved Parmesan,
Balsamic Reduction

PAN FRIED PORK CHOP | 28

Mashed Potato, Broccoli Rabe, Demi-Glaze

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AUTHENTIC TASTE OF INDIA

INDIAN CHILI CHICKEN | 18

Smothered in Garlic, Soy Sauce and Chili Gravy

ONION PAKORA | 13

Sliced Onions, Chickpea Flour, Aromatic Spice, Fresh Mint

CHICKEN GHEE ROAST | 18

House Made Ghee Roasted Boneless Chicken

SPICY PEPPER CHICKEN | 18

Sautéed with Blended Spice and Curry Leaves

THALI | 25

Veg or Chicken Curry, Basmati Rice, Chapati, Veg Bhaji, Yogurt, Mango Pickle, Gulab Jamun

BAR SNACKS

ĀNE WINGS 4PCS | 12

Mild | Hot | BBQ | Korean BBQ

CHICKEN SKIVER | 10

EDAMAME | 9

FALAFEL BALLS | 10

RAS NUTS | 9

SIDES

Broccoli Rabe · Brussel Sprouts · Baby Spinach
Mix Veg · Mashed Potato · Roasted Potato
Fries · Sweet Potato Fries · Cauliflower

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DESSERTS

CHOCOLATE LAVA CAKE | 14

Served with Ice Cream

NY CHEESECAKE | 14

Served with Raspberry Sauce

GULAB JAMUN | 12

LEMON CAKE | 9

ICE CREAM | 9

Vanilla | Strawberry | Pistachio | Chocolate

DRINKS

SPECIALTY COFFEE

12oz 6.50 | 16oz 7.50

Espresso • Cappuccino • Cafe Latte • Mocha
Hot Chocolate • French Vanilla • Cold Brew

CLASSIC SHAKES | 9.5

Chocolate • Strawberry • Vanilla • Oreo • Cookies & Cream

BREWED COFFEE | 5

MUMBAI MASALA CHAI | 5

HERBAL TEAS | 4.5

FOUNTAIN SODA & LEMONADE | 4



YOUR HEALTH AND SAFETY IS IMPORTANT TO US. IF YOU HAVE A FOOD ALLERGY OR ANY SPECIAL DIETARY NEEDS, PLEASE ALERT A MANAGER. CROSS-CONTACT WITH OTHER INGREDIENTS MAY OCCUR AND WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS. *CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY, SEAFOOD & SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

AN OPTIONAL 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. IF YOU WOULD LIKE THIS OPTIONAL GRATUITY REMOVED, PLEASE SPEAK WITH A MANAGER. PLEASE BE ADVISED THAT THIS MEAL IS PREPARED ACCORDING TO HALAL GUIDELINES.