#### AROMA TAVERN



# DINNER



## **APPETIZERS**

Crispy Fried Calamari \$ 15

Samosas \$11

Crispy Idaho potato pea dumplings served with house made sweet mango chutney

Meatball Poppers \$14

House made beef meatball topped with marinara sauce, parmesan and parsley

Bacon Wrapped Shrimp \$ 15

Crispy Fried Zucchini \$ 12

#### SALADS

Insalata Caprese Salad \$ 16

Tomatoes, basil, mozzarella, balsamic vinegar and olive oil

Aroma Arugula Salad \$19

Pistachio, strawberry, goat cheese, balsamic vinegar and olive oil

(Add chicken \$4 / Steak or Shrimp \$8)

House Salad \$ 9/\$ 13

Choose between Half or Full portion size

Spring mix, seasonal fruits, vegetables, bacon, candied walnuts, blue cheese, and choice of house vinaigrette or buttermilk ranch

#### KIDS' MENU

Grilled Cheese & Fries  Butter Noodles  Chicken Tenders & Fries	\$ 10 \$ 10 \$ 14		
		Chicken Quesadilla	\$ 10

## **ENTRÉES**

12oz Rib eye \$ 42

Served with mushrooms, onions, garlic and the choice of basmati rice or mashed potatoes

Spaghetti and Meatballs \$ 25

Marinara sauce, topped with mozzarella, basil and parmesan

Creamy Mushroom Chicken \$ 27

Mushrooms, onions, garlic, white wine, cream and lemon

Fajitas \$30

Choose between:

NY Steak \$ 30, Shrimp \$ 30, Chicken \$ 26 or Veggie \$ 20

Grilled with peppers, onions and garlic. Served with tortillas, beans and seasoned rice

Pan Seared Salmon \$ 36

Served with Chipotle cream sauce & basmati rice

Butter Chicken Masala \$ 28

Aroma's signature tandoori chicken, tomato cream sauce. Served with Naan bread and basmati rice

#### SIDES

Seasonal Vegetables \$ 7

Sautéed Mushrooms, Garlic and Onions

Seasonal Fruit Plate

**Mashed Potatoes** 

#### **DESSERTS**

Tiramisu \$ 9 Chocolate Cake \$ 9

Consuming raw, or uncooked meats, poultry, seafood, shellfish, or eggs, may increase your foodborne illness, especially if you have certain medical conditions. Please be advised that our dishes may contain nuts or have come in contact with nuts. If you have a severe nut allergy, please inform our server so that we can take the necessary precautions to minimize the risk of contamination.

## Entrees

# Grilled Ribeye

A 120z serving of Nebraska Angus ribeye, Topped with our herbed garlic butter and served with roasted garlic fingerling potatoes & seasonal vegetables...\$42

### Salmon Rustico

Fillet of Atlantic Salmon pan-fried & finished with a roasted bell pepper vin blanc. Served with rosemary fingerling potatoes and seasonal vegetables...\$33

# Fettuccini Carbonara

Fettuccini tossed in an applewood bacon cream and parmesan sauce...\$25

# Mama Mia Spaghetti and Meatballs

Slow stewed Marinara made by an Italian served with homemade meatballs...**\$25** 

## Pasta Primavera \$25

Sauteed vegetables, portobello mushrooms and pasta served in a creamy alfredo sauce...\$25

## Chicken Marsala

Pan fried chicken breast topped with a rich mushroom & marsala demi. Served with roasted garlic fingerling potatoes & seasonal vegetables. \$32

## Chicken Picatta

Sauteed chicken breast served in a light lemon butter sauce and topped with capers. Served with roasted garlic fingerling potatoes & seasonal vegetables. \$32

# Silverlake Burger

Our 1/3 pound burger flame broiled and topped with caramelized onions, bacon and cheddar cheese. \$22

# Save room for our Tira Misu for dessert!

Espresso and Kahlua-soaked ladyfingers with mascarpone...\$11.00