



Starters

Vegan Roasted Tomato Soup	\$9
Fried Calamari, Ginger Remoulade	\$11
Cauliflower Fritters, Roasted Beet Aioli	\$10
Truffle Mac & Cheese, Seasoned Bread Crumbs	\$10
Tuna Tartare, Wonton Crisp, Avocado Mousse, Spicy Soy Vinaigrette	\$15
P.E.I. Mussels, Tomato, Basil, Garlic Crostini	\$12
P.E.I. Mussels, Spicy Prosciutto-White Wine	\$12
Salmon Tartare, Quinoa, Cucumber, Avocado, Pickled Ginger, Wasabi and Soy Glaze	\$12
Shrimp Rangoon, Cream Cheese, Scallion, Soy-Ginger	\$12
Grass-Fed Beef Sliders, Caramelized Onions, Piave Vecchio, Chipotle Mayonnaise	\$14
Pulled Pork Sliders, Apple Cider Barbeque Sauce, Cole Slaw, Crispy Cherry Peppers	\$13
Seafood Cassoulet, Mussels, Calamari, Shrimp, White Bean, Spicy Prosciutto	\$14
Potato Gnocchi, Duck Ragù, Ricotta	\$14

Salads

Mixed Greens, Cherry Tomato, Cucumber, Red Onion, Carrot, Red Wine Vinaigrette	\$9
Romaine Heart, Roasted Corn, Roasted Pepper, Avocado, Fried Shallots, Parmesan, Creamy Caesar	\$10
Arugula Salad, Green Apple, Bleu Cheese, Toasted Almonds, Sherry Vinaigrette	\$10
Roasted Beet, Goat Cheese, Mixed Greens, Candied Nuts, Balsamic Glaze	\$12
Fennel Salad, Apple, Toasted Walnuts, Goat Cheese, Blood Orange Vinaigrette	\$10

V E L A K I T C H E N

new american restaurant

20% Gratuity
will be added
for parties of
6 or more



If you have a
Food Allergy,
please speak to
the owner,
manager, chef
or your server.



Chef-
Felipe Velazquez

Fish

Seared Salmon, Forbidden Black Thai Rice, Sautéed Kale, Coconut-Mustard Sauce	\$25
Cilantro-Crusted Tuna, Sticky Rice, Swiss Chard, Soy-Orange-Ginger Glaze	\$32
Pan Seared Codfish, Cauliflower Puree, Asparagus, Corn, Shitake Mushroom, Fig Glaze	\$30
Pan Seared Branzino, Roasted Butternut Squash, Baby Spinach, Cherry Tomato, White Wine Sauce	\$26

Meat

Cabernet-Braised Beef Short Ribs, Mashed Potato, Brussels Sprouts Leaves, Crispy Onion	\$27
Roasted Chicken Breast, Mashed Sweet Potato, Haricots Verts, Citrus-Wine Sauce	\$25
Seared Pork Chop, Creamy Polenta, Swiss Chard Pineapple Demi-Glace	\$29
12 oz. NY Strip, Potato Gratin, Grilled Asparagus, Rosemary-Red Wine Demi-Glace	\$32
<i>Sides(Haricots Verts, Brussels Sprouts, Asparagus)</i>	\$7

House Made Desserts

Warm Chocolate Walnut Brownie, Vanilla Ice Cream	\$8
Ricotta Kisses	\$8
Pecan Pie, Ice Cream	\$8
Passion Fruit Crème Brûlée	\$8