



DINING MENU

TRIBE APPETIZERS

Wedge Caesar Salad 13.50
Blue cheese, bacon, parmesan

Garden Salad 13.50 v
Red peppers, cucumbers, tomatoes, onions

Crispy Jalapeño Bites 7.00 v
Light fried pastry, jalapeños, cream cheese

Fried Wings 12.25
Breaded wings and drumsticks,
honey mustard or sweet & sour sauce

PASTA & PIZZA

PASTA
Garlic Bread +3.25

Penne Bolognese with Meatballs 20.95
Tomato meat sauce, beef meatballs

Penne Primavera 19.95 v
Mixed garden vegetables
Alfredo, marinara, pink, pesto or garlic aioli

Lasagna Bolognese 20.95
Mozzarella, cheddar, parmesan, meat sauce

Linguine Seafood 29.95
Brandy pink sauce, scallops, shrimps, calamari, mussels

Penne Alfredo
Chicken 25.45 | Shrimp 28.45 | Ham 22.45
Vegetable 21.45
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 20.25
Marinara, mozzarella, fresh tomato, fresh basil
Vegetariana 21.95
Garlic butter sauce, mozzarella, cheddar, mushrooms,
sundried tomatoes, zucchini, broccoli

Dall' Oceano 28.95
Garlic butter sauce, mozzarella, shrimps, calamari,
scallops, red & green peppers, oregano

Pollo Al Pesto 25.95
Basil pesto sauce, grilled chicken, sundried tomatoes,
mushrooms, light mozzarella, fresh basil

Chicken Fattoria 25.95
Ranch sauce, mozzarella, cheddar, grilled chicken, bacon,
red onion, tomatoes

Nouva Yorker 26.95
Pizza sauce, mozzarella, cheddar, pepperoni, ham,
bacon, meatballs, sausage

More? Turn over for the
INDIAN MENU

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

CHINESE APPETIZERS

Pork Shumai Dumplings 9.45 DF
Seasoned ground pork, minced onion,
sweet chili sauce

Salt Pepper Tofu 11.45 Vegan DF
Tender tofu fried, golden crispy crust,
aromatic seasonings

CHINESE ENTRÉES

White rice | Fried rice +1 | Noodles +2

Orange Fish 25.45 DF
Sautéed vegetables, orange sauce

Szechwan Chicken 23.45 DF
Spicy stir fry, vegetables

Beef & Broccoli with Fried Rice 24.45 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	22.75	24.25	24.25	24.25	19.25
Shrimp	21.75	23.25	23.25	23.25	18.25
Beef	20.75	22.25	22.25	22.25	17.25
Chicken	19.75	21.25	21.25	21.25	16.25
Vegetable* v	18.75	20.25	20.25	20.25	15.25

**egg not included*

TRIBE SPECIALTY ENTRÉES

Oven-seared, slow-braised

Garlic Mashed Potato or French Fries

Classic Striploin 25.00 GF
Peppercorn sauce

Boneless Beef Short Rib 25.00 GF
Thyme jus

Angus Pot Roast 34.00 GF
21-day wet aged, thyme, garlic-rosemary jus

Half Pork Shank Classic 34.00 GF
Cross cut shank, turmeric, orange peel, coriander, classic demi-glace

Balsamic Barbecue Pork Shank 38.00 GF
2-bone shank, barbecue rub, balsamic reduction

Lamb Shank 42.00 GF
Large Australian shank, kosher salt, black pepper, classic demi-glace

SIDES

Sautéed Mixed Vegetables 8.95
Steamed Broccoli 8.95

Grilled Mushrooms & Onions 7.75
Truffle French Fries 6.75

APPETIZERS

Almond Veg Kabab 12.75 *Vegan*
Nutty exterior with a smooth potato and pea interior

Egg Omelette Pakora 12.75
Egg omelette battered in a delicious seasoned gram flour then deep fried

Mac & Cheese Gola 12.75 *V*
Local recipe macaroni & cheese battered with lightly seasoned gram flour and Indian spices

Kadai Tofu 11.45 *Vegan GF*
Tender tofu with a golden, crispy crust and aromatic Indian seasonings

Fried Spicy Chicken Wings 12.75
Crispy and delicious wings and drumsticks breaded, deep fried golden brown tossed with Buffalo or Schezwan or Angry sauce

Onion Bhajia 12.95 *Vegan GF*
Crispy, deep fried onion fritter made with gram flour and spices

Masala Vada Lentils 12.00 *Vegan*
Deep-fried seasoned lentil fritters

Coconut Chicken Masala Purse 9.25
Tender chicken in a butter masala sauce. Topped with coconut and wrapped in pastry then fried

Vegetable Samosa 7.95 *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 9.95
Stuffed with mozzarella, cheddar cheese then topped with garlic

Coconut Raisin Naan 9.95
Stuffed with raisin and coconut

Paneer Kulcha 9.95
Flour kulcha, stuffed with seasoned Indian cottage cheese

Garlic Naan 8.45
Made with fresh garlic and herbs

Butter Naan 7.45

Plain Naan 6.95

Chili Garlic Naan 8.95

SALADS

Aloo and Pineapple Chaat 9.95 *vegan*
Cubes of potatoes and pineapple, cumin, lemon juice with special Indian spices

Kachumber Salad 9.95 *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 23.45 • Lamb 25.45 • Shrimp 27.45

Egg 22.45 • Vegetable 20.45 *V*

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

SIDES

Raita 6.00
Yogurt, spices, cucumber, onions, tomatoes and Indian seasonings

Basmati Rice 4.95
Slender, aromatic white rice

SPECIALTY CURRIES

Choose your spice temperature: Mild, Medium or Hot

Coconut Jhinga Curry 29.45
Highly seasoned shrimps cooked in a coconut curry with delicious Indian herbs and spices

Bhuna Gosht 27.45
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 26.45
Bone-in chicken with a coconut gravy, vegetables, Indian herbs and spices

Mango Chicken Curry 26.45
Tender chicken cooked in a sweet mango curry sauce

Chicken La-Bab-Dar 25.45
Boneless chicken chunks in a slightly sweet onion and tomato sauce

Paneer La-Bab-Dar 23.45 *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 25.45 • Lamb 26.45 • Shrimp 28.45 • Egg 22.45 • Paneer 21.45 • Veg 19.45 *V*

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

Saag Aloo 17.45 *V GF*
Potatoes in creamed spinach with delicate Indian spices

Aloo Gobhi 17.45 *V GF*
Potatoes and cauliflower in a dry curry

Bhindi Masala 17.45 *V GF*
Sliced okra & onion slow cooked with authentic Indian spices

Kadai Tofu Curry 22.45 *V GF*
Tender tofu with a golden, crispy crust and aromatic Indian seasonings

Dal Tadka 16.45 *V GF*
Yellow lentils cooked with turmeric and garlic, tempered with Indian spices

Jeera Aloo 14.45 *V GF*
Sautéed potatoes, cumin

TANDOOR

All served with plain naan & salad

Choose your spice temperature: Mild, Medium or Hot

Chicken Tikka 26.95 *GF*
Succulent pieces of chicken breast marinated with a blend of exotic spices & yogurt

Tandoori Chicken 26.95 *GF*
Half spring chicken cooked with a traditional special blend of spices

Murg Malai Kabab 28.95 *GF*
Juicy chicken breast pieces marinated with lemon juice, yogurt, cream & roasted cumin

Afgani Chicken 29.95 *GF*
Half spring chicken marinated with lemon juice, yogurt, cream & roasted cumin. Skewered and cooked in the tandoor

Lamb Seekh Kebab 29.95 *GF*
Tender minced lamb seasoned with Indian herbs and spices. Formed on skewers and cooked in the tandoor

Lemon Pepper Chicken 28.95 *GF*
Succulent chunks of chicken marinated in fresh lemon and pepper. Skewered and grilled in the tandoor

Lemon Pepper Shrimp 29.95 *GF*
Large shrimps marinated in fresh lemon and pepper. Skewered and cooked in the tandoor

Paneer Tikka 26.95 *V GF*
Tender cubes of Indian cottage cheese marinated in delicious fragrant spices. Cooked in the tandoor

WINE

CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
Veuve Clicquot Brut Yellow Label		\$152
Torresella Prosecco - Italy	\$14	\$55

HOUSE WHITE

	GLASS	BOTTLE
Dr. Loosen Riesling 2020 Mosel Valley - Germany	\$14	\$58
Robert Mondavi Private Selection Chardonnay	\$14	\$63
Santa Margherita Pinot Grigio - Italy	\$14	\$63
Starborough Sauvignon Blanc 2020 - New Zealand	\$14	\$63

ROSÉ & SWEET WINE

	GLASS	BOTTLE
Lindeman's Bin 90 Moscato - Australia	\$13	\$53
Provence - Mirabeau Classic Rosé 2020 - France	\$15	\$67

HOUSE RED

	GLASS	BOTTLE
Alamos Merlot 2020 - Argentina	\$13	\$45
Deloach 'Heritage Reserve' Pinot Noir 2019 - USA	\$15	\$62
Chianti Colli Senesi 2021 - Tuscany, Italy	\$14	\$58
Veramonte Cabernet Sauvignon - Chile	\$14	\$52

WHITE WINE

	BOTTLE
Cederberg Chenin Blanc 2020 - South Africa	\$65
Cote de Beaune-Christophe	
Violot-Guillemard Meursault - France	\$156
Loire Valley-Pascal Jolivet Sancerre 2020 - France	\$92
Moreau Chablis 2019	\$70
Martin Codax Albarino, Rias Baixas 2020 - Spain	\$58
Oyster Bay Sauvignon Blanc - New Zealand	\$65
Stag's Leap Hands of Time Sonoma County, Chardonnay - USA	\$78

RED WINE

	BOTTLE
Benziger Family Cabernet Sauvignon 2016 - USA	\$68
Domaine du Pegau Châteauneuf-du-Pape	
Cuvée Réservee 2018 - France	\$152
Love Bermuda Bourgogne Hautes Cotes de Nuits - Burgundy, France	\$65
Love Bermuda Saint-Emilion Grand Cru Merlot - France	\$72
Monte Antico Sangiovese Merlot 2016	\$70
Peter Lehmann Portrait Shiraz 2017 - Australia	\$62
Rodney Strong Cabernet Sauvignon - USA	\$68
San Felice Chianti Classico	
Gran 'II Grigio'selezione 2016 - Tuscany, Italy	\$70

BEVERAGES, BEER & SPIRITS

WHISKEY

Chivas Regal	\$14
Jameson Irish	\$12
Macallan 12 Years	
Double Cask	\$18
Jack Daniel	\$12

BRANDY

Hennessy VS	\$14
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Gray Whale	\$14
Love Bermuda Hamilton Gin	\$12
Love Bermuda Paget Gin	\$12
Bombay Sapphire	\$13

VODKA

Grey Goose	\$14
Titos	\$12
Absolute Pears	\$12

RUM

Bacardi-8	\$12
Black Seal	\$10
Captain Morgan	\$12
Cockspur	\$11
Love Bermuda Sea Venture	\$12

APÉRITIF & LIQUEUR

Baileys	\$12
Campari	\$12
St. Germain Spritz	\$17

BEERS / CIDER

Amstel Light	\$8	Heineken 0.0	\$8
Cobra	\$10	Kingfisher (India)	\$10
Corona	\$8	Peroni	\$10
Heineken	\$8	Angry Orchard	\$10

COLD BEVERAGES

Pepsi	\$4.50	Cranberry Juice	\$5.50
Diet Pepsi	\$4.50	Orange Juice	\$5.50
Sunkist Pineapple	\$4.50	Pineapple Juice	\$5.50
Sunkist Orange	\$4.50	Fruit Punch	\$6.00
Ginger Ale	\$4.50	Mango Lassi	\$8.50
Shirley Temple	\$5.00		

WATER

SPRING WATER	
Saratoga Sm	\$4.50
Saratoga Lg	\$8.00
SPARKLING WATER	
Saratoga Sm	\$4.50
Saratoga Lg	\$8.00

HOT BEVERAGES

Hot Tea	\$5.00
Brewed Coffee	\$5.00
Espresso	\$6.00
Cappucino	\$6.50
Latte	\$6.50