

## M E N U

## Specials

**Monday-** \$3 off Vegetarian Salads and Mains**Tuesday-** \$2 off Bar Rail**Wednesday-** Half-priced Appetizers after 9pm**Thursday-** \$2 off Cocktails**Friday-** One free Dessert with the purchase 2 Mains

## Appetizers

**Cranberry Brie Pull-apart Bread-**

Gooey brie topped with sweet cranberries on a crusty loaf of sourdough

\$18.00

**Mini Hasselback Potatoes with Dill Sauce-**

Crispy on the outside, soft and pillowy on the inside seasoned potatoes topped with a creamy dill sauce \$12.00

**Korean Beef Lettuce Wraps-**

Bulgogi beef wrapped in little lettuce packages with homemade pickled onions and radishes, topped with miso mayo \$14.00

**Spinach-stuffed Mushrooms-**

Creamy, garlicky, spinach stuffed mushrooms topped with bubbling parmesan cheese \$12.00

**Gruyere, Mushroom & Caramelized Onion Bites-**

Caramelized onion bites with sautéed crimini mushrooms, balsamic caramelized onions, and applewood smoked gruyere cheese \$18.00

## Salads

**Broccoli and Apple Salad-**

Served with chicken charred broccoli, sweet fuji apples, feta cheese and warm grilled chicken breast, on a bed of mixed greens \$18.00

**Grilled Eggplant and Vegetable Salad-**

Grilled red peppers, minced garlic and cilantro with a fresh lime vinaigrette \$14.00

**Persimmon, Pomegranate, and Kale Salad-**

Massaged seasoned kale salad served with a delicious tangy citrus dressing \$14.00

**Peach, Sweet Corn and Halloumi Salad-**

Fresh sweet corn and juicy peaches served with salty halloumi cheese on arugula \$22.00

## Entrees

**Pan-seared Filet Mignon-**

Cooked with beef broth, red wine, butter, garlic, thyme, and mushrooms served with creamy mashed potatoes and asparagus \$34.00

**Apple and Onion Pork Chops-**

Hearty fall flavours served with brussels sprouts with toasted hazelnut butter and an in house made french roll \$24.00

**Wild Mushroom Risotto-**

Creamy risotto topped with crunchy chestnuts, baby spinach and parmesan \$18.00

**Grilled Moroccan Chicken-**

Fragrant chicken cooked with garlic, lemon, za'atar and pomegranate molasses. Served with roasted turmeric cauliflower and topped with creamy yogurt \$26.00

**Grilled Lobster Tails with Coriander-**

Fresh and tender lobster tails seasoned with coriander and topped with warm chilli butter sauce \$32.00

**Sun Dried Tomato Florentine Pasta-**

Spicy pasta cooked in a sun dried tomato cream sauce topped with spinach and mozzarella \$22.00

## Desserts

## Drinks

**Salted Caramel White Chocolate****Brownies-**

Decadent gooey white chocolate brownies layered with in house made caramel \$12

**Cinnamon Sugar Pretzel Bites-**

Warm fried dough covered in cinnamon sugar served with chocolate sauce for dipping \$8

**Bar rail-** Gin, Rum, Whiskey, Vodka 1oz \$8**Classic martini-** 3oz \$16**Orange twist manhattan-** 2oz \$14**Pomegranate margarita-** 3oz \$16**Old fashioned-** 2oz \$14**Raspberry mojito-** 1.5oz \$12**Blood orange daiquiri-** 2oz \$14**Rosemary and cucumber gin and tonic-** 2oz \$16

## Logo

## Order's Up

Appetizers

Salads

Entrees

Dessert

Specials

Drinks

## Contact Us

123 Road Street

Madeup, CA

90210

(123) 456-7890

## Connect with Us

Instagram

Facebook

Twitter

## Admissions Challenge

I approached this challenge with the intent to establish a strong hierarchy within the content, to make all the information as easy to navigate and eye-pleasing as possible.

The format I chose to use, as generally well-suited for a career in UX Design, was Web. I had a hard time keeping the design dialled back, as this submission is only a single-page PDF design, not a wireframe; so I did my best to display an easy to navigate "Menu" page within a theoretical restaurant's website. In theory, if someone were to click the sections listed in the Header Menu, the site would auto-scroll to that section of the menu.

Initially, I wanted to go with a mobile design, as I figured that would be the best way to encompass a final "Responsive Design" idea but with a restaurant menu, I found that there wouldn't be a very good opportunity to structure a layout in only one page that wasn't just simply going to be scrolling through each section one at a time.

After deciding on a Web Design, I knew right away that I wanted a strong hierarchical structure but also I wanted it spread out in a way that was easy to read. In theory, the "Menu" logo at the top of the page could be substituted for a company logo or slogan but I wanted to create a focal point to draw you into the page. I used an off-centre ellipse with overlapping letters and alternate font colours to create a bit of drama. Throughout the rest of the content, I made the category labels the strongest font, the Menu item and their Price the second strongest, followed by the descriptions. My biggest fear when I was brainstorming this project, was how easy it could become "blocky" and bland. I used different alignments of the text sections, whether it be center-aligned or inline with other elements within a grid, to hopefully keep everything visually pleasing. Where there seemed to be a little bit too much white-space, I added small dividers in the form of borders or straight lines to help keep everything drawn together but still maintain its separation.

The Footer is where I wanted to structure multiple columns to fit as much typical information as I could, while still maintaining structure and proper grid spacing. I likely could have made up one or two more columns worth of information but I feel I demonstrated my point, while not cluttering the footer.