



Bar Menu

CRISP VEGETABLE SPRING ROLLS

SESAME CHILI GLAZE
\$11

FLAT BREAD

ARUGULA, GOAT CHEESE, FIG, PROCCIUTTO
& BALSAMIC DRIZZLE
\$14

TUNA TARTAR

SESAME WONTON CRISP, AVOCADO, MELON,
WAKAME SEAWEEED & CUCUMBER – FENNEL SLAW
\$16

CHICKEN QUESADILLA

ONION, MUSHROOM, PEPPERS, GUACAMOLE,
PICO DE GALLO & SOUR CREAM
\$15

BONELESS CHICKEN WINGS

ROQUEFORT DRESSING & HOT SAUCE
\$12

SUPER JUMBO SHRIMP COCKTAIL

BOMBAY SAPPHIRE COCKTAIL SAUCE
AND LEMON WEDGE
\$18

KEY WEST SNAPPER WRAP

SHAVED ICEBERG, TOMATO
& LEMON PEPPER AIOLI
\$16

PORTABELLA AND BRIE SANDWICH

CIABATTA BREAD, SUNDREID TOMATO TAPENADE,
GRIDDLED ONIONS, LETTUCE & TOMATO
\$14

GRILLED CHICKEN PANINI

BACON, BRIE, ROMAINE,
AND CRANBERRY MAYO ON SOURDOUGH
\$15

100Z ANGUS BEEF BURGER

APPLEWOOD BACON, CHEDDAR, BBQ AIOLI
\$15

BBQ PULLED STEAK

FLANK STEAK, SMOKED GOUDA,
HORSERADISH SLAW ON BRIOCHE BUN
\$18

HAND ROLLED GARGANELLI

ASPARAGUS, TOMATOES, PEAS & ASIAGO
\$18

EXECUTIVE CHEF: GERD RICHTER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness,
Especially if you have certain medical conditions.