

BAR SNACKS

- Sweet Italian Sausage and Roasted Pepper Flatbread**,
Applewood grilled flatbread, whole milk mozzarella cheese,
fresh lemon ricotta, crushed red chilies, Parmigiano Reggiano, basil.....16
- * Seven Flavor Prime Tenderloin Bites**, lemongrass, ginger, garlic,
5 spice, sesame, orange. Thai basil, scallions, bean sprouts, lime17
- Mole Fries**, roasted organic chicken, Mole Negro, Oaxaca cheese,
Mexican crema, scallions, toasted sesame seeds, cotija cheese15
- Beer Battered Artichoke Hearts**, herb aioli14
- Applewood Grilled Pork Chop Stack**, pork porterhouse chops,
herb chimichurri butter, lemon, olive oil, chives16
- Blackened Wagyu Beef Flatbread**, American Wagyu sirloin, cilantro
lime crema, pico de gallo, caramelized onion, chipotle sauce, cilantro17
- Chicken Liver Mousse**, shallots, cream, Cognac, pinot noir grape
aspic, pickled shallots, Saskatoon berry reduction, golden raisin jam12
- Fried Ricotta Gnocchi**, roasted onion cream, white truffle oil.....14
- Spicy Habanero Butter Shrimp**, sweet baby shrimp,
garlic, butter, white wine, habanero sauce, sliced ciabatta bread18
- Tempura Fried Kurobuta Bacon**, maple sambal dipping sauce15
- Wagyu Beef Fat Truffle Fries**, Parmigiano Reggiano, black truffle aioli14
- Deviled Eggs**, truffled bacon.....12
- Country Style Pork Pâté**, Kurobuta pork, bacon, chicken liver, black
truffles, cornichons, pickled shallots, Guinness stone ground mustard12
- * Ahi Poke with Mango**, sashimi grade Ahi, ripe mango, tomato,
avocado, scallion, red onion and ogo mixed with sesame soy vinaigrette.
Served with wasabi tobiko and togarashi crackers17
- * USDA Prime Dry Aged Beef Cheeseburger**, 10oz. dry aged beef
brisket, telaggio cheese, caramelized onions, herbed mayo, lettuce,
tomato, pickle, house baked sweet roll18
- * USDA Prime Beef Bacon Cheeseburger**, 10oz. ground prime chuck
& short rib burger, Beecher's cheddar, Kurobuta bacon, house baked bun,
drive-in sauce, lettuce, tomato, pickle and sliced red onion
(There is a \$2 charge to split the burgers, we can only split the burger one time)18
- Charcuterie Plate**, daily selection of house cured meats, cornichons,
Saskatoon berry reduction, pickled shallots, Guinness mustard, mesquite
grilled crostini 26
- * Steak Frites**, red wine marinated American Wagyu hanger steak,
crispy beef fat fries, roasted garlic aioli 25

The full dining room menu is available upon request
during regular dining room hours.

Kitchen concludes service 30 minutes before closing.

A 20% Service Charge will be added for parties of 6 or more

* Some menu items are served raw or undercooked to preserve flavor and moisture. Raw or undercooked seafood's and meats, having never been frozen, may be hazardous to your health.