

BAR SNACKS

| | |
|--|----|
| Six Cheese Flatbread with Watercress, Truffle & Lemon, Cave aged cheeses, lemon truffle vinaigrette, Upland watercress | 15 |
| * Seven Flavor Prime Tenderloin Bites, lemongrass, ginger, garlic, 5 spice, sesame, orange. Thai basil, scallions, bean sprouts, lime | 17 |
| Gravy Fries, braised Wagyu oxtail, red wine pan gravy, Monterey jack and white cheddar cheeses, rosemary red onion beef fat fries..... | 14 |
| Applewood Grilled Pork Chop Stack, pork porterhouse chops, herb chimichurri butter, lemon, olive oil, chives | 16 |
| Garlic Chicken, Basil Pesto and Spinach Flatbread, Applewood grilled chicken breast, roasted onion cream, red onion, mozzarella, Reggiano | 16 |
| Chicken Liver Mousse, shallots, cream, Cognac, pinot noir grape aspic, pickled shallots, Saskatoon berry reduction, golden raisin jam | 12 |
| 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 bread | 18 |
| Tempura Fried Kurobuta Bacon, maple sambal dipping sauce | 15 |
| Dungeness Crab Cakes, white barbecue sauce, radish orange salad | 22 |
| Wagyu Beef Fat Truffle Fries, Parmigiano Reggiano, black truffle aioli | 14 |
| Deviled Eggs, truffled bacon..... | 12 |
| Country Style Pork Pâté, Kurobuta pork, bacon, chicken liver, black truffles, cornichons, pickled shallots, Guinness stone ground mustard | 12 |
| Alaskan King Crab & Spinach Dip, artichoke hearts, toasted ciabatta | 17 |
| * Ahi Bowl, sashimi grade Ahi, sweet onions, pickled cucumber, sesame soy vinaigrette, avocado, seaweed salad, sushi rice, warm unagi red tobiko, toasted sesame seeds | 18 |
| * USDA Prime Beef Bacon Cheeseburger, ½ pound ground prime chuck, Beecher's cheddar, Kurobuta bacon, house baked bun, drive-in sauce, lettuce, tomato, pickle and sliced red onion <i>(There is a \$2 charge to split the burger, we can only split the burger one time)</i> | 16 |
| 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 USDA prime hanger steak, crispy beef fat fries, roasted garlic aioli..... | 20 |

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

Kitchen concludes service 30 minutes before closing.

A 2% surcharge will be added to each guest check.

This is not a gratuity for services rendered by employees.

* 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.