

BAR MENU

SOCIAL HOUR COCKTAILS *5-7 Daily*

4

Russian Standard Vodka
Appleton Silver Rum
Bombay Gin
Sauza Gold Tequila
Dewar's Scotch
Jack Daniel's Bourbon

3

Penfolds Chardonnay
Coastal Vines Pinot Grigio
Penfolds Merlot
Penfolds Cabernet Sauvignon

2

Miller Lite
Diet Coke
Coke
Sprite
Cranberry Juice

SNACKS

*Mini Burgers 4

Oysters Rock 4

Truffled Mac & Cheese 4

House Cut Fries 4

Onion Rings 5

**Available from 5-7 only*

Blue Cheese Tater-Tots 5

Buttermilk Mashed 5

Pancetta Brussel Sprouts 5

Deviled Eggs 4

Cole Slaw 4

Caesar Salad 5

Iceberg Wedge 5

Signature Salad 5

Cheese Plate 12

Petite Filet & Fries 18

STARTERS

TUNA TARTARE 12

Golden Beets | Avocado | Gaufrette Potatoes

LOCAL CEVICHE 11

Peruvian Style | Aji Amarillo | Smoked Sea Salt

JUMBO LUMP CRABCAKE 16

Roasted Corn Salad | Peppercorn Remoulade

STEAK TARTARE 12

Crostinis | Fleur De Sel | Quail Egg | Olio Verde

DUCK FAUX GRAS 9

Cranberry – Orange Marmalade | Cornichon
Grilled Country Bread

BETWEEN *THE* BUN

CHEESEBURGER 14

Aged Vermont Cheddar | L.T.O. | Sesame Seed Bun

RUEBEN 15

Marble Rye | Corned Beef | Sauerkraut
Swiss Cheese | 1000 Island

GRILLED CHEESE 15

Truffled Gouda | Short Rib | Heirloom Tomato Soup

WALDORF CHICKEN 13

French Bakery Baguette | Point Reyes Blue Cheese
Apples | Walnuts

STEAK & CHEESE PANINI 18

Filet Mignon | Taleggio Cheese | Arugula | Truffle Aioli

+ All sandwiches accompanied with Fries or Cole Slaw