# The Bar Collection

## INSPIRED PLATES & POUR DECISIONS — EVERY NIGHT AT THE BAR.

#### OYSTERS ON ICE\*

4 mixed coast oysters, house made cocktail sauce, citrus and tabasco, cucumber vodka mignonette 15

### DYN-OH-MITE! ROLL\*

sambal honey tuna, cucumber, unagi, sesame 15

#### DRAGON ROLL\*

tempura shrimp, avocado, cucumber, topped with salmon, fresh kiwi, black tobiko and spicy yum yum 15

#### CRISPY CALAMARI

with cherry peppers and sweet and sour mustard sauce 10

#### HANDROLLED SPRING ROLLS\*

shrimp, shiitake mushrooms, ginger and soy mandarin mango bbg 12

#### OYSTER CHOPAFELLER

spinach, bacon, parmesan cheese hot stuffed oysters 15

#### **BIG BACON**

chunks of cherrywood smoked bacon, champagne vinaigrette, candied jalapeño 10

#### **CRISPY WONTONS**

spicy beef wontons, togarashi soy sauce, red watercress salad 12

#### CHOPS' SLIDERS

2 beef sliders, pretzel bun, onion compote, smoked gouda cheese 14

#### CHOPS' DIP SANDWICH\*

thinly sliced prime rib, swiss cheese, arugula, horseradish aioli, ciabatta bread, au jus and french fries 16

#### WAGYU BEEF TACOS

marinated wagyu beef, pickled onions, cheese, cilantro 12

#### BLACK PEPPERCORN SEARED WAGYU\*

ms-5 teres major, stuffed baked potato, homemade steak sauce 30

#### CEDAR PLANK FAROE ISLAND SALMON

bourbon sugar glaze, mango sweet and sour, puréed cauliflower, green papaya salad, veggie spring roll 33

#### SLICED FILET MIGNON AU POIVRE\*

peppercorn encrusted filet, jalapeño au gratin potato, garlic broccolini and blackberry cabernet sauce 35

#### STUFFED FLOUNDER

in a king crab - jumbo shrimp scampi, roasted fingerling potatoes and fresh green beans 32

# RAISE A GLASS

#### CHILLED, SHAKEN, STIRRED, & POURED

30% Off All Bottles of Wine \$10 Tito's Vodka Martinis \$8 Well Highballs \$7 House Wines by the Glass \$6 Imported Beers \$5 Domestic Beers