



THE BAR MENU

Let's Get Together From 5:00pm To 6:00pm

APPETIZERS

OYSTERS ON ICE*

4 Mixed Coast Oysters with House Made Cocktail Sauce, Citrus and Tabasco. Shaved Ice, Cucumber Vodka Mignonette 15

ULTIMATE TRUFFLE POPCORN

Freshly Made Popcorn with Parmesan Cheese, Truffle Oil and Parsley 5

HANDROLLED SPRING ROLLS

Shrimp, Shiitake Mushrooms, Ginger and Soy Mandarin - Mango BBQ 10

CHICKEN POTSTICKERS

3 Fried Potstickers with Sweet Soy Ginger And Spicy Slaw 10

OYSTERS CHOPAFELLER

Spinach, Bacon, Parmesan Hot Stuffed Oysters 15

CRISPY CALAMARI

with Cherry Peppers And Sweet and Sour Mustard Sauce 10

BIG BACON

"Chunks" Of Cherrywood Smoked Bacon, Champagne Vinaigrette, Candied Jalapeno 10

ENTREES

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

STEAK FRITES*

Sliced Sirloin, House Cut French Fries*, White Truffle Béarnaise 35

SLICED FILET MIGNON AU POIVRE*

Peppercorn Encrusted Filet, Jalapeño Au Gratin Potato, Garlic Broccolini and Blackberry Cabernet Sauce 35

STEAK BURGER

Griddled Wagyu Burger, Brioche Bun, Roasted Red Onion, Watercress, Choice Of Cheese, Truffle Pickle 16

PRIME RIB SANDWICH*

[Limited Availability]

Sliced Prime Rib, Swiss Cheese, Horseradish Aioli, Arugula on Toasted Ciabatta Bread, Au Jus And Hand Cut Fries 15

ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE. WE USE PEANUT OIL ON ALL FRIED ITEMS.

*Consuming raw or undercooked oysters, meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. CB007.02.24

HAPPY HOUR

*Happy Hour Cocktails
served from 4:30pm to 6:00pm*

\$10 Tito's Martinis

\$8 Well Highballs

\$7 House Wines by The Glass

\$6 Import Beers

\$5 Domestic Beers