

Small Plates

Lime Grilled Tuna Tacos	<i>With avocado, marinated tomato and red onion, cilantro cream and pickled jalapeno</i>		\$7.95
Chicken Roulade	<i>Stuffed with spinach, bacon, smoked gouda, and cheddar, roasted garlic tomato cream sauce</i>		\$8.95
Hand Breaded Calamari	<i>Hand cut, quickly fried with sweet and hot peppers, tossed with fresh basil, mint and chili aioli sauce</i>		\$7.95
Santa Monica Crab Cake	<i>Lump crab with sundried tomatoes and brie, basil oil, potato gaufrette</i>		\$12.95
Cheese and Cured Meat	<i>Chef's selection of two cured meats and two cheeses, paired with fig jam and caper berry</i>		\$12.95
Blackened Beef Tenderloin	<i>Seared in our own spice blend, and served with an orange horseradish marmalade</i>		\$10.95
Bangkok Lobster Spring Roll	<i>Hand rolled daily, lobster and Asian vegetables with sweet teriyaki, garlic chili aioli</i>	1-\$6.95 2-\$12.95	
Bread Basket	<i>Petite baguette, ciabatta, and lavosh with chef's flavored butter, olive oil, and pesto</i>		\$4.95
Tokyo Tuna Tataki	<i>Seared, thinly sliced rare sushi grade tuna served with our ponzu sauce, sesame seaweed salad, wasabi oil</i>		\$9.95
Beef Tenderloin Killington	<i>Grafton cheddar, asparagus, sun dried tomatoes, and red wine demiglace</i>		\$14.95
Chinatown Crab Wontons	<i>With ponzu sauce, mango sweet and sour sauce, and chili aioli</i>	3-\$8.95 5-\$12.95	
Escargot Normandy	<i>Maitre d' butter, garlic shallots, fresh herbs, Brie cheese and seasoned breadcrumbs</i>		\$10.95

Salads

Baby Bibb	<i>Roasted sweet peppers, thinly sliced prosciutto, blue cheese dressing and toasted pine nuts</i>		\$8.95
City Bar Caesar	<i>Crisp romaine tossed with our house made dressing, garnished with anchovy, pan fried croutons, parmesan</i>		\$6.95
Baby Spinach Salad	<i>With triple cream brie, honey poached berries, red onions, toasted pecans, raspberry balsamic vinaigrette</i>		\$7.95
House Salad	<i>Tomatoes, red onions, olives and cucumbers, fresh herb vinaigrette</i>		\$4.95

Entrees

Grilled Fresh Salmon	<i>Over Cajun spiced corn stew with sautéed haricot vert and sweet potato crisps</i>	\$19.95
All Natural Airline Chicken	<i>Grilled chicken breast with new potato salad, pickled cucumbers and pan jus</i>	\$18.95
Berkshire Pork Chop	<i>Pan seared and roasted, with jalapeno grit soufflé, tomatoes, scallions, exotic mushrooms, natural jus</i>	\$24.95
Sesame Crusted Tuna	<i>Seared and served with scallion sticky rice cake, gingered green beans, mango coulis and teriyaki glaze</i>	\$24.95
Roasted Lamb Chops	<i>Garlic and herb rubbed, pan roasted, finished with Irish butter green beans, mashed potatoes, rustic olive tapenade</i>	\$25.95
NY Strip Steak	<i>Grilled with our signature spice, served with Belgium fried potatoes and cognac peppercorn sauce</i>	\$28.95
Shrimp and Scallop Pasta	<i>Shrimp, Scallops, capers, garlic, sherry, ricotta salada, white wine sauce, sun dried tomatoes, saffron linguini</i>	\$22.95
Grilled Beef Tenderloin	<i>Seasoned with our signature spice blend and served with whipped potatoes and red wine demiglace</i>	\$32.95
Steak Frites	<i>Grilled over garlic toast, sliced with a mushroom, sun dried tomato demiglace, topped with a sunny side up Quail egg</i>	\$24.95
Fresh Catch of Day	<i>Please check with your service staff member for the Chef's selected fish and the preparation method</i>	\$21.95

Sides

Belgian Fried Potatoes	<i>Hand cut potatoes with house-made roasted garlic, thyme mayonnaise</i>	\$5.95
Sautéed Haricot Vert	<i>Sautéed in olive oil with fresh garlic, goat cheese, and lemon zest</i>	\$5.95
Jalapeno Grits Soufflé	<i>Made fresh daily with Adluh stone ground grits</i>	\$3.95
Florentine Risotto	<i>Fresh baby spinach and shaved parmesan cheese</i>	\$5.95
Mashed Potatoes	<i>Made fresh daily with Yukon Gold Potatoes</i>	\$4.95

Desserts (Fresh Local Baked)

Mississippi Mud Pie	<i>Enhanced with candied orange peel</i>	\$7.95
Crème Brulee	<i>This traditional favorite</i>	\$5.95
Bananas Foster Cheesecake	<i>White chocolate and caramel sauces</i>	\$7.95
White Chocolate Bread Pudding	<i>Served with homemade ice cream</i>	\$7.95



Tapas Menu

Our Tapas are small, simple plates and offer a style of dining built around multiple tastes. Order one or several at a time.

Rustic Olive Tapenade/ Garlic crostini

"Potato Chips"/ Truffle Blue Cheese sauce, basil salt

Lobster Deviled Egg/ Crispy capers

Edamame / Soy dipping sauce, toasted sea salt

\$3 each



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Grilled Ham and Brie/ Served on beer bread

Kobe Slider/ Blue Cheese/ mushroom demiglace

Marinated Fresh Buffalo Mozzarella/ Basil/
tomato/ toasted baguette

Stuffed Organic Dates / Three Blue Cheese/
almond stuffed dates

\$4 Each

Deep Fried Crab and Boursin Balls/ Three pieces

Shrimp Toast/ Shrimp/ tomatoes/ Asiago
cheese/toasted baguette

\$5 Each