



Bar Menu

Small Plates

Cheese & Tomato Toastie

White Cheddar, Beefsteak Tomato, Buttered Toast

16

Hummus

With Mixed Raw Veggies and Pita Chips

15

Crispy Chicken Wings

Blue Cheese & Celery

15

Vegetable Spring Rolls

Thai Dipping Sauce

15

Smoked Fish Dip

Jalapenos, Crackers

15

Rustic Baked Pizza Margherita

Fresh Mozzarella, Roma Tomato, Basil, Parmesan

15

Chasen's Chili *GF

Chasen's Famous Pork and Beef Chili with Cheddar, Sour Cream, and Onions

24

Vegan Chili *v**

Three Bean with Avocado

24

Starters

Bea's Homemade Chicken Noodle Soup

With Mini Chicken Pie

16

Lump Style Crab Cakes

Chili Lime Mayonnaise

36

Lobster and Shrimp Cocktail *GF

On shredded lettuce, Avocado, Marie

Rose Sauce

36

Salads

Caesar Salad

Focaccia Croutons, Anchovies, Shaved

Parmesan

20

Greek Salad *

Baby Arugula, Feta Cheese, Kalamata

Olives, Tomatoes, Cucumbers, Red

Onion, Lemon Vinaigrette

20

Cobb Salad *GF

Mixed Greens, Avocado, Crispy Bacon,

Red Onion, Capers, Cucumbers,

Chopped Boiled Egg, Chunky Bleu

Cheese Dressing

26

Burrata Cheese Caprese Salad **v

Fresh Basil Pesto, Tomatoes, Arugula,

Aged Balsamic Reduction

26

Thai Salad *v**

Mango, Avocado, Toasted Almonds,

Spinach, Napa Cabbage, Mint, Basil,

Grape Tomatoes, Red Peppers, Chili

Lime Vinaigrette

22

Add Grilled Chicken 12 / Grilled Shrimp

16 / Grilled Salmon 16

Served from 5:00 pm to 10:30 pm. An 18% gratuity will be added to your check.

Entrées

9 oz. Filet Mignon

Mashed Potatoes, Sautéed Spinach,

Brandy Au Poivre Demi-Glace

64

14 oz. Grilled Veal Chop

Asparagus, Mashed Potatoes, Demi-

Glace

68

14 oz. Grilled Prime Strip Steak *GF

Mashed Potatoes, Asparagus,

Chimichurri Butter

68

Pan Seared Salmon *GF

Mashed Potatoes, Sautéed Spinach,

Lemon Bechamel Sauce

50

Chicken Curry

Jasmine Rice, Poppadoms, Mango

Chutney

42

Lobster Risotto *GF

Asparagus, Parmesan Reggiano

50

Shrimp Stroganoff

Jumbo Shrimp Sautéed with Shallots,

Brandy, Cremini Mushrooms, Sautéed

Spinach, and Jasmine Rice

50

Chicken Meatballs

Homemade Marinara, Green Peas,

Linguini

38

Grilled Cauliflower Steak **v

Parmesan Gremolata, Israeli Couscous,

Sautéed Spinach, and Coriander

Vinaigrette

32

**GF-Gluten Free*

***v-Vegetarian*

****v-Vegan*

Consuming raw or under cooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness, especially if you have certain medical conditions. Our chefs will be happy to create a selection of dishes especially for our diabetic guests.