

BBAR & GRILL

RAW BAR

OYSTERS (ASK YOUR SERVER FOR DAILY SELECTION) 1/2 DOZEN 16 / DOZEN 32

EAST & WEST COAST W/ CLASSIC MIGNONETTE & SPICY COCKTAIL SAUCE

SUSHI GRADE FLUKE TARTARE 12

W/ AVOCADO, WASABI TOBIKO, RED RADISH & WAFFLE CHIPS

SHRIMP AND CRABMEAT COCKTAIL 13

W/ SPICY COCKTAIL SAUCE & AVOCADO

STARTERS

YELLOW "CAB" TOMATO GAZPACHO 8

W/ AVOCADO, RED RADISH & CUCUMBER

GRILLED JUMBO MAYAN SHRIMP 14

W/ STRING CARROTS & ORANGE – CAYENNE PEPPER VINAIGRETTE

STEAMED JUMBO ASPARAGUS 10

W/ ROASTED TOMATO, PARMESAN CHEESE DRESSING, FOCACCIA CROUTONS & LEMON AGRUMATO

SALADS

HOUSE SALAD 8

MIXED FIELD GREENS, ENDIVE, GRAPE TOMATOES & ROASTED CITRUS VINAIGRETTE

AVOCADO SALAD 12

W/ BLACK BEANS, WATERCRESS, RADISH, GRAPE TOMATOES & CHILI OIL

TREVISO & ARUGULA SALAD 10

W/ BLACK GRAPES, POINTREYES CALIFORNIA BLUE CHEESE, BRIOCHE CROUTONS AND RASPBERRY VINAIGRETTE

WARM LENTIL SALAD 9

W/ BOSTON LETTUCE & DIJON – SHALLOT VINAIGRETTE

ROASTED BEET SALAD 10

W/ GOAT CHEESE CROQUETTES, ENDIVE, ARUGULA, WALNUTS & SHERRY VINAIGRETTE

ENTRÉE SALADS

CHICKEN PAILLARD 13

W/ WATERCRESS, ENDIVE, GRAPE TOMATOES, PEAR & LEMON VINAIGRETTE

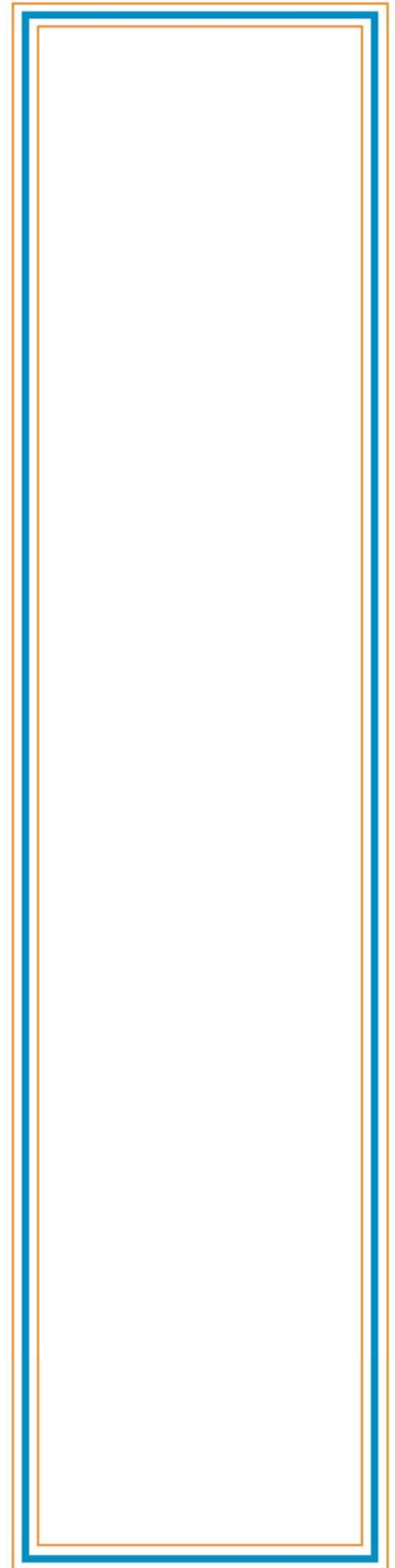
YELLOWFIN TUNA NIÇOISE 14

PEPPER CRUSTED PAN SEARED YELLOWFIN TUNA, BLACK OLIVES, GREEN BEANS, CAPER BERRIES, GRAPE TOMATOES, HARD BOILED EGG & RED WINE VINAIGRETTE

CAESAR W/ ANCHOVY FILLETS 10 W/ CHICKEN 12 W/ SHRIMP 14

SIDES 6

MASHED POTATOES • FRENCH FRIES • SPINACH & ROASTED GARLIC
STEAMED ASPARAGUS • BLACK BEANS & RICE W/ TOMATOES



B BAR & GRILL

ENTRÉES

PAN SEARED AHI TUNA

PEPPER CRUSTED AHI TUNA W/ WHITE LENTILS, ZUCCHINI, TOMATO, CILANTRO & AVOCADO SAUCE

21

COLD POACHED ATLANTIC SALMON

W/ MUSTARD DILL SAUCE, PICKLED CUCUMBER, FRISSE & FINGERLING POTATO SALAD

18

GRILLED FLORIDA MAHI MAHI

W/ LONG ISLAND CORN, OYSTER MUSHROOMS, LEEKS, JICAMA & CARROT-CUMIN VINAIGRETTE

19

BEER BATTERED FISH & CHIPS

W/ FRIES OR MIXED GREENS, LEMON – PEPPER AIOLI, SPICY MARINARA SAUCE & MALT VINEGAR

15

GRILLED PORTOBELLO BURGER

W/ ROASTED PLUM TOMATOES, FRESH MOZZARELLA & BASIL AIOLI ON MULTI GRAIN ROLL

11

BOWERY BURGERS FROM OUR CHARCOAL GRILL **BEEF • TURKEY • VEGETABLE**

ADD BACON, CHEDDAR, PEPPER JACK, MOZZARELLA, SWISS, BLUE CHEESE, GUACAMOLE, MUSHROOMS OR SAUTÉED ONIONS **ADD 1 EACH**

11

NEW YORK STRIP STEAK

W/ FRIES

25

FREE RANGE ROASTED CHICKEN

½ CHICKEN W/ VEGETABLE SUCCOTASH, CRISPY RÖSTI POTATOES & ROSEMARY-MUSTARD VINAIGRETTE

18

GRILLED PORK CHOP

W/ FENNEL & GREEN APPLE SLAW, STUFFED POTATOES W/ BACON & ROSEMARY-APPLE CIDER SAUCE

20

HOUSE MADE “SPAETZLE”

EASTERN EUROPEAN PASTA W/ SEASONAL VEGETABLES, FARMERS’ CHEESE & LEMON ARGUMATO

14

CRISPY DUCK TACOS

W/ FRESH GINGER, CUCUMBER, RADISH SPROUTS, RICE & BEANS

15

TACOS **FISH • CHICKEN • PORTOBELLO**

W/ QUESO FRESCO, AVOCADO, TOMATILLO SALSA, RICE & BEANS

14

PIZZAS

MARGHERITA PIZZA

TOMATO SAUCE, BASIL & FRESH MOZZARELLA

12

ROASTED WHITE EGGPLANT

W/ RICOTTA CHEESE, ROSEMARY & CRUSHED RED CHILE FLAKES

12

ASPARAGUS

W/ ROBIOLA CHEESE, LEEKS, GREEN PEA SHOOTS & EXTRA VIRGIN OLIVE OIL

12

TO SHARE

GUACAMOLE & CHIPS

HOUSE MADE (SERVES TWO) **14**

ADD SALSA FRESCA & SALSA VERDE **3**

CRISPY MONTAUK

CALAMARI **12**

W/ LEMON PEPPER AIOLI
& SPICY MARINARA SAUCE

CHICKEN WINGS

11

W/ MAYTAG BLUE CHEESE
DRESSING & CELERY

CRISPY MARYLAND CRAB

CAKES **12**

W/ CITRUS AND HOT PEPPER MAYO,
GREEN APPLE & RADISH SPROUTS

STEAMED P. E. I.

MUSSELS **11**

W/ PERNOD, TARRAGON BUTTER,
PLUM TOMATO & TOASTED GARLIC
BREAD

ROASTED EGGPLANT

10

CHICK PEAS, SUNDRIED TOMATO, MINT,
FETA CHEESE & CURRY VINAIGRETTE

GREEK YOGURT &

ARTICHOKE DIP **12**

W/ VEGETABLE CRUDITE & 7 GRAIN
TOAST

B BAR & GRILL WATER **5**

REVERSE OSMOSIS

TRIPLE FILTERED W/BUBBLES