BAR MEETS GRILL

STARTERS

Oysters Half Shell | $34
Market Selection | Champagne Mignonette

Jumbo Shrimp Cocktail | $27
Lemon Oil | Cocktail Sauce | Crudité

Meatballs | $19
Beef & Pork | Ricotta | Mozzarella

Fried Calamari | $21
Arrabbiata Sauce | Lemon

Steamers | $32/$46 For Both
Littleneck Clams or Mussels | Pomodoro or Scampi

Crab Avocado Tower | $27
Avocado | Pico de Gallo | Wonton Crisps

Traditional French Onion Soup | $17
Caramelized Sweet Onion
Beef Broth | Gruyere Crouton

New England Clam Chowder | $20
Littleneck Clams | Bacon | Potatoes

FROM THE OVEN

Focaccia Pan | $16
Seasonal Garnish

Seasonal Baked Fish | MP
Seasonal Fresh Catch | Seasonal Vegetables

VEGETARIAN

Broiled Portobello Caprese | $32
Mozzarella | Tomato | Balsamic Glaze
Potato Purée

SALADS

Baby Romaine Caesar | $16
White Anchovy | Crouton | Shaved Parmesan

Iceberg Wedge | $17
Bacon | Tomato | Asparagus
Shaved Onion | Smoked Blue Cheese Dressing

The BMG Salad | $16
Mixed Greens | Tomato
Cucumber | Onion | Lemon Vinaigrette

PASTA

Classic Spaghetti & Meatballs | $29
Pomodoro | Parmesan | Beef & Pork Meatballs

Linguini & Clams | $32
Littleneck Clams or Mediterranean Mussels | Pomodoro or Scampi

Linguini Frutti di Mare | $53
Lobster | Market Fish | Shrimp
Pomodoro or Scampi

18% Service Charge will be added to parties of 8 or more *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BAR MEETS GRILL

STEAKS & CHOPS

STEAKS & CHOPS ARE SEARED AND ROASTED TO TEMP OF YOUR CHOICE

SNAKE RIVER FARMS AMERICAN WAGYU

ALL STEAKS ARE A 2-INCH THICK CUT

8 Ounce Filet Mignon | $95

New York Strip | $110

Ribeye | $125

14 Ounce Kurobuta Pork Chop | $55
Brined | Spicy Maple Glaze

Colorado Lamb Chop | $70
Preserved Lemon Gremolata | Pomegranate Seeds

STEAK & CHOPS ENHANCEMENTS

ELEVATE YOUR STEAK WITH ONE OR MORE OF OUR GOURMET ADDITIONS:

Creamy Horseradish | $5

Preserved Lemon Gremolata | $8

Three Jumbo Shrimp Scampi | $18

8 Ounce Broiled Cold Water Lobster Tail | $80

COMPOSED ENTREES

Chicken Cutlet Milanese | $40
Brined | Parmesan-Herb Breadcrumbs Arugula | Lemon | Shaved Parmesan Cherry Tomatoes

King Salmon | $48
Asparagus | Linguini Aglio Olio Charred Tomato Beurre Blanc

Chilean Sea Bass | $68
Kalamata Mandarin Chutney Sautéed Spinach | Candied Pecans

Short Rib | $60
Toasted Chile Gravy | Potato Puree Patty Pan Squash

SIDES | $16

Grilled Asparagus
Olive Oil | Garlic | Lemon

Baked Potato
Butter | Chives | Sour Cream

Wilted Spinach
Olive Oil | Garlic

Sauteed Exotic Mushrooms
Seasonal mushroom | Sage | Garlic

Potato Puree
Chive | Butter | Cream

Roasted Brussels Sprouts
Bacon | Dried Blueberries | Berry Vinaigrette

Sauteed Corn
Butter | Basil

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