

Bar Menu

(available 3:00 pm to Close)

Basket of French Fries \$6

Basket of Onion Rings \$7

Wings \$14

Eight wings served with celery, and your choice of ranch or blue cheese. Choice of plain, BBQ, buffalo, sweet chili, wasabi honey, sweet and hot

Loaded Fries \$7

Scallion, shredded cheese, bacon side of roasted Garlic heirloom aioli

Mezze Plate \$12

Fresh, grilled and pickled veggies and olives in house made dip, hummus and or salsa.

Served with grilled or fried pita and tortilla chips

Mac and Cheese: \$13

Carrot, peas, broccoli and Bok Choy white cheddar cheese sauce, golden fried onions and panko bread crumbs

Shrimp cocktail \$14

Lemon poached shrimp served with cocktail sauce, lemon wedge, horsey, and remoulade

Escargot \$15

Classic style: garlic compound butter, pancetta, cherry tomatoes, feta and baguette

Caprese \$15

Lightly dressed mixed greens, tomato fresh mozzarella, pesto vinaigrette, balsamic glaze with parmesan encrusted pine nuts

Add bacon jam or crispy pancetta \$2

Brie Toasts: \$9

Lemon, thyme, brie and goat cheese Spread, on lightly cinnamon and sugar dusted toast points served with a cherry mandarin chutney and gingered slivered almonds

Battered and Fried: \$10

Chef's choice battered and fried item served with appropriate dipping sauce
*please ask server for details

Tacos

Ahi Tuna or Grilled Shrimp \$14 With melon relish and lime yogurt crème fraiche

Blackened beef \$13 Sirloin beef with fennel celery slaw, serrano, blue cheese cream and buffalo fried onions

LTB Burger: \$15

6oz sirloin beef patty, lettuce, tomato onion on a brioche bun

Choice of cheese: cheddar, American blue cheese crumbles, swiss, pepper jack comes with French fries and pickle spears

Add bacon \$1. Add bacon jam \$2

Substitute Onion Rings \$2

Grilled Salmon Sliders \$ 15

Two sliders, Lemon caper remoulade fennel celery slaw, on toasted mini slider buns

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness.