

Appetizets

- ESCARGOT** 16-
Pesto Garlic Butter | Grilled Sourdough
- FRENCH ONION SOUP** 15-
Melted Swiss | Herb Crouton
- PISTACHIO CRUSTED GOAT CHEESE** 14-
Tomato Bisque | Roasted Garlic | Grilled Sourdough
- CRISPY BRUSSEL SPROUTS** 15-
Goat Cheese | Toasted Almonds | Balsamic
- MARSALA SAUTÉED CHICKEN LIVER** 13-
Shallots | Garlic | Mushrooms | Grilled Sourdough
- CRISPY POLENTA W/ GREEN ONION & MOZZARELLA** 15-
Tomato Pomodoro | Balsamic Glaze
- ROASTED BLACK MUSSELS W/GARLIC & SAUSAGE** 18-
Cilantro | Coconut Thai Red Curry Broth
Olive Oil Grilled Sourdough

Warm Sour Dough Bread 6-
Sea Salt & Truffle Butter

Soup & Salads

- SOUP DU JOUR** | MARKET PRICE
- SPRING GREENS** 15-
Organic Greens | Tomatoes | Cucumbers
Carrots | Blue Cheese Glazed Pecans | Tart
Dried Cherry Balsamic Vinaigrette
- CLASSIC CAESAR** 15-
Romaine Hearts | Sourdough Croutons | Grated
Asiago | Caesar Dressing
- ICEBERG WEDGE SALAD** 16-
Bacon | Egg | Tomatoes | Onions | Creamy Blue
Cheese or Thousand Island Dressing
- WARM BABY SPINACH SALAD** 15-
Egg | Onions | Bacon | Radishes | Tomatoes
Mushrooms | Mustard Vinaigrette

The Board Room

Dinner Menu 5:00 pm 9:00 pm

Entrée

- RIGATONI PASTA** 28-
Filet Mignon | Mushrooms | Onions | Garlic
Stroganoff Style Sauce
- LAMB PAPERDELLE** 31-
Slow Braised Lamb | Homemade Herb Ricotta
Mushrooms | Onions | Fresh Thyme Red Wine
Bone Marrow Reduction
- BUTTERNUT SQUASH RAVIOLI** 29-
English Peas | Roasted Peppers | Goat Cheese
Madera Wine | Artichoke Hearts | Toasted Almond
- BONELESS CHICKEN CUTLETS** 29-
Roasted Scallop Potatoes | Spinach | Bacon &
Mushroom Madera Cream Reduction
- BRAISED KOBE BEEF SHORT RIBS** 36-
Mashed Potatoes | Baby Vegetables | Red Wine
Bone Marrow Reduction
- BRAISED LAMB SHANK** 38-
English Pea & Parmesan Risotto | Baby Vegetables
Rosemary Bone Marrow Reduction
- PETRALE SOLE DORE** 37-
Roasted Baby Potatoes | Olive Oil Braised
Asparagus | Lemon Caper Beurre Blanc Sauce
- SALMON FILET** 36-
Herb Rice | Olive Oil Grilled Asparagus | Lemon
Saffron Butter

SEAFOOD PAELLA (Single 32-) (For Two 59-)
Tiger Prawns | Mediterranean Mussels | Scallops
Mississippi Crayfish | Chicken Breast | House Chorizo
Onions | Garlic | Saffron Rice | Peas | Tomatoes | Spices

Steak & Chops

(Please Choose 2 Sides)

- SMOKED PORK CHOP** 12 OZ 34-
Rosemary Au-Jus
- PEPPERCORN CRUSTED FILET MIGNON** 8 OZ 49-
Jack Daniels Demi Glaze
- PRIME BONELESS RIBEYE** 14 OZ (Allan Brothers) 69-
Roasted Garlic | Bone Marrow Reduction
- AGED BONE IN-RIBEYE** (Allan Brothers) 32 OZ 95-
Rosemary Red Wine Jus

Add-Ons

- Sautéed Jumbo Shrimp Scampi (3 ea) 15-
8 oz Lobster Tail 38-
Seared Scallops | Lemon Butter Reduction (3ea) 18-

Sides

- Parmesan Creamed Spinach 7-
Farmers Market Vegetables 8-
Braised Whole Garlic Mushrooms 8-
Crispy Balsamic Brussel Sprouts 9-
Truffle Fries 7-
Whipped Potatoes 7-
Roasted Yukon Potatoes 7-
Baked Potato | Fully Loaded 10-

Consuming raw or undercooked meats, poultry,
Seafood Shellfish or eggs may increase your
Risk of food borne illness.

Board Room staff and managers would like to thank you for your un-
derstanding, patience and for supporting us through these hard times. A
5% Sur charge will be automatically added to all checks for employee
wage increases.