

Appetizets

Escargot 16-
Pesto Garlic Butter | Grilled Sourdough

French Onion Soup 15 -
Melted Swiss | Herb Crouton

Baked 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

Burrata & Blistered Tomato 16-
Roasted Garlic | Balsamic | Basil Emulsion
Smoked Bacon Chili Jam

Roasted Black Mussels w/Garlic & Sausage 18-
Calibri Chilies | Cilantro | Coconut Thai Red Curry Broth | Olive Oil Grilled Sour Dough

Soup & Salads

Soup de Jour | Market Price

Spring Greens 15-
Mixed Greens | D'Anjou Pears | Fresh Berries
Baby Tomatoes | Shaved Onions | Glazed Pecans | Dried Cherry Balsamic Vinaigrette

Classic Caesar 15-
Romaine Hearts | Sourdough Croutons | White Anchovy | Grated Asiago | Caesar Dressing

Iceberg Wedge Salad 16-
Bacon | Egg | Tomatoes | Onions
Creamy Blue Cheese or 1000 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

Braised Kobe Beef Short Ribs 36-
Mashed Potatoes | Baby Carrots | Red Wine Bone Marrow Reduction

Braised Lamb Shank 38-
English Pea & Parmesan Risotto | Baby Carrots
Rosemary Bone Marrow Reduction

Petrale Sole Dore 37-
Roasted Baby Potatoes | Olive Oil Braised Asparagus
Lemon Caper Beurre Blanc Sauce

Salmon Filet 36-
Roasted Yukon Potatoes | Olive Oil Grilled Asparagus | Chipotle Remoulade

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

Warm Sour Dough Bread 6-
Sea Salt & Truffle Butter

Steak & Chops

(Please Choose 2 Sides)

Smoked Pork Roast Chop 34-
Rosemary Au Jus

8 Oz Peppercorn Crusted Filet Mignon 49-
Jack Daniels Demi Glaze

14 oz Prime Boneless Ribeye (Allan Brothers) 69-
Roasted Garlic | Bone Marrow Reduction

32 Oz Aged Bone In-Ribeye (Allan Brothers) 125-
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 understanding, patience and for supporting us through these hard times 5% charge will be automatically added to all checks for employee wage increases. Please ask for the manager if you would like this removed