



Salad

Soup of the Day

Cup // 4 Bowl // 8

House Salad // 6

Mixed greens, spiced almonds and goat cheese with choice of balsamic vinaigrette or creamy gorgonzola dressing.

Caesar Salad // 7 **

Crisp romaine lettuce, shredded Parmigiana, croutons, signature house-made Caesar dressing.

Brundage Street Beet Salad // 13 / 8 *

Mixed greens topped with pickled beets, carrots, tomatoes, cucumber, red onion, gorgonzola and toasted walnuts topped with balsamic vinaigrette.

Pear and Gorgonzola Salad // 14 *

Delicate butter lettuce topped with Bartlett pears, ripe avocado, seasoned hazelnuts and sweetened dried cranberries drizzled with house-made pear gorgonzola dressing.

Iceberg Wedge Salad // 9

Iceberg wedge with creamy gorgonzola dressing, spiced almonds, Applewood-smoked bacon, and heirloom tomatoes.

Spinach Salad // 8 // 5 half

Fresh spinach leaves, hard-cooked egg, Applewood smoked bacon, tossed with honey-infused mustard dressing.

Cobb Salad // 14 // 9 half

Mixed greens, grilled chicken, heirloom tomatoes, avocado, Applewood smoked bacon, Gorgonzola cheese, hard-cooked egg, scallions and Kalamata olives tossed with a creamy red wine vinaigrette.

Small Plates & Starters

Sweet Potato Fries // 7

Hand-cut sweet potatoes, deep-fried, golden brown.

Truffle Fries // 7

Crispy shoestring fried potatoes tossed with rosemary-infused sea salt and truffle oil

Thai-Spiced Crab Cakes // 18 *

Thai-inspired Blue Crab cakes, served over mixed greens with a spicy remoulade.

Calamari // 11

Hand-breaded and served with lemon-basil aioli and marinara.

Ahi Tuna Poké Bowl // 12 **

Fresh Ahi tuna marinated in sesame oil, scallions, fresh chiles, soy sauce and roasted peanuts, served with wonton chips.

Brussel Sprouts // 8 *

Crispy Brussel sprouts tossed in a sweet chili-garlic sauce, topped with peanuts.

Potato Gnocchi // 10

Potato pasta simmered with shallots, sage, fresh cream and shaved Parmigiana.

Edamame // 8

Steamed whole soy beans tossed with Chinese five-spice infused sea salt.

Quesadilla Rustica // 10

Flour tortilla with a four-cheese blend, roasted tomatoes and red peppers, habanero salsa, and scallions.

Spanish Beef Kabobs // 12

Served with red chimicuri.

New Zealand Green-lipped Mussels // 15

Served in a coconut green curry broth.

Burgers & Sandwiches

The Original Bar & Grill Burger // 12 **

1/2 pound hand-made grilled patty with your choice of White Cheddar, Swiss or Pepper Jack cheese. Served with butter lettuce, sliced tomato, red onion and pickle slices on a Kaiser roll.

Legerski Burger // 12 **

1/3-pound hand-made grilled patty, White Cheddar cheese, Applewood-smoked bacon, avocado spread and Thousand Island dressing. Served on a Brioche bun.

Steak Sandwich // 15 * **

6 oz. flatiron steak served with caramelized shallots, mustard horseradish aioli and arugula. Served on a ciabatta bun.

Seared Ahi Tuna Sandwich // 13 **

Seared & sliced sashimi grade Ahi tuna, wasabi aioli, butter lettuce, jicama and ginger-peanut sauce, garnished with pickled ginger.

Pulled Pork Sandwich // 12

Slow-roasted pulled pork, smoked banana-chipotle BBQ sauce. Served on a Kaiser roll with coleslaw.

All sandwiches are served with shoestring fries.
Substitute sweet potato or truffle fries for \$1, or house salad or cup of soup for \$3.

* New Menu Item

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.





Pasta

Ask your server about gluten free options

Penne Pasta with Chipotle Cream Sauce // 15

Sautéed onions and bell peppers with garlic, chipotle chilis, tequila, fresh cream and cilantro, tossed with penne pasta and grilled chicken.

Grilled Shrimp Pasta // 19

Sautéed garlic, tomatoes and fresh basil, tossed with spaghetti, topped with marinated grilled shrimp and rubbed sage seasoned bread crumbs.

Penne Pasta with Gorgonzola Sauce // 16

Gorgonzola cheese, fresh cream, thyme leaves and toasted walnuts, tossed with penne rigate and topped with shredded parmigiana and grilled chicken.

Linguini Primavera // 13 *

Artichoke hearts, mushrooms, onions, bell peppers, and garlic sautéed in olive oil, tossed with linguini and crushed tomatoes, finished with spinach and shredded Parmigiana cheese.

Ciao Bistro Manicotti // 14

Chicken, spinach, ricotta, mozzarella and fresh herbs inside hand stuffed pasta with slow-simmered tomato sauce and fresh cream.

Penne all'Amatriciana // 12 *

A classic Italian preparation with caramelized onions, Applewood-smoked bacon, fresh herbs, red wine and tomatoes tossed with penne pasta and finished with spinach, butter and fresh Parmigiana.

Mushroom Gnocchi // 15

Potato pasta sautéed with a mushroom medley, garlic, thyme, butter and Parmigiana.

Fettuccini Bolognese // 15

Soffritto style sauce with beef, Italian sausage and herbs, tossed with fettuccini and fresh cream. Topped with shredded Parmigiana.

Mac & Cheese // 13

White Cheddar, Parmigiana, Gouda and Fontina cheeses, fresh cream and shell pasta.

Big Plates

Pan-Roasted Tenderloin of Beef // 34

8 oz. beef tenderloin served with port reduction, gorgonzola emulsion, roasted fingerling potatoes and seasonal vegetables.

Grilled Flatiron Steak // 28 - 12 oz // 15 - 6 oz

Grilled to your specifications and served with garlic mashed potatoes, sautéed heirloom tomato, arugula salad, topped with tortilla sauce.

Free Range Chicken Breast // 19

Pan-roasted airline chicken breast with a lemon-caper pan sauce, served with garlic mashed potatoes and sautéed baby spinach.

Frackelton's Market Special

It's our mission to find the best quality ingredients available, from people that share our commitment to serving great food. Ask your server for details about today's offering.

Ribeye // 32

Coffee, chili rubbed ribeye with gorgonzola mashed potatoes and creamed corn.

Braised Short Ribs // 25 *

Served with garlic mashed potatoes and roasted vegetable demi-glace.

Pan Seared Ruby Red Trout // 24 *

Served with herb couscous, slivered almonds, haricot vert and brown butter.

Romesco Scallops // 32 *

Scallops seared in brown butter and lemon, served with Brussel sprouts, pancetta and Romesco sauce.

Pan-Roasted Salmon // 24

Served with seasonal vegetables, a roasted potato medley, and soy-caramel sauce.

Sides

Grilled chicken breast // 3

Sweet potato fries // 4

Shoestring fries // 3

Truffle fries // 4

Roasted potato medley // 4

Sautéed spinach // 3

Mashed potatoes // 3

Gorgonzola mashed potatoes // 4

Seasonal Vegetables // 3

Coleslaw // 2

Beverages

Soft Drinks // 2.5

Coca-cola, Diet Coke, Sprite, Root Beer,
Dr. Pepper, Mellow Yellow

Coffee Service // 2.5

Iced Tea // 2.5

Lemonade // 2.5

San Pellegrino // 3.5

Hot Tea // 2.5

