

Bar Menu Thanksgiving 2018

Served in the Bar only

We will serve our 3-course Thanksgiving menu in the Tavern room.

•Starters-

Mixed Greens- Red grapes, Rogue Valley blue cheese, candied nuts, dark balsamic vinaigrette	8.5
Chopped Iceberg- Tomato, cucumber, bacon, Smokey buttermilk Rogue Valley blue cheese dressing	9
Baby Spinach Salad Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette	9
Grilled Romaine Creamy garlic dressing, Parmignano-Reggiano cheese	9
Crock of French Onion Soup	10

Crispy House Made Mozzarella Fire roasted tomato sauce, basil pesto	10.5
Jumbo Lump Crab Cocktail* Red sea salt, artisan olive oil; wakame seaweed salad	15
Fresh Texas U12 Shrimp Cocktail*	3 each
Hand-rolled Shrimp Spring Rolls Apricot, ginger BBQ sauce	12
Chef's Market Selection of Cheeses Bayley Hazen Blue-Vermont blue veined-Ayrshire cow's milk Pleasant Ridge Reserve-WI-cow's milk, nutty, sweet, salt, sour Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk	20

Freshly Shucked Raw Oysters on the Half Shell-\$MP

• Prime Sandwiches-(sandwiches are served on freshly baked Le Bus bread with house cut fries-add apple wood smoked bacon-\$2)

Double Cheese Burger Cheddar cheese, two 4 oz. prime patties-cooked through, Chef's special sauce, LTO	14.5
The Best of Philly BP Prime Burger Caramelized onions, mushrooms, jack cheese, brioche, LTO	15

Blue Crab Cake Sandwich Lump crab, lemon caper aioli, LTO	15.95
Blue Cheese Burger Rogue valley blue cheese, LTO	15.25

• From the Steakhouse Grill*-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

15 oz. Prime Pork Chop	32	12 oz. Creekstone Farms Black Angus NY Strip	39.5
8 oz. Center Cut Choice Filet Mignon	39.5	16 oz. USDA Prime Delmonico Ribeye MP	
14 oz. USDA Prime NY Strip	49	10 oz. USDA Prime Center Cut Filet Mignon	54

Sauce	Classic Béarnaise	\$2
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Sides

Creamy Spinach/Artichoke	8	Creamy Potato Puree	6	Sautéed Colossal Crab	16
NOLA Blackening Spice	NC	Truffle Parmesan Fries	7.5	House Cut Crispy Fries	5.5
Duck Fat Roasted Mushrooms	8.5	Melted Dunbarton Blue Cheese	2	3-cheese Truffle Potato Gratin	7

• Entrées

Grilled Line Caught Atlantic Swordfish 8oz/12oz. Lemon caper aioli, haricot vert; see steakhouse grill	25/37
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Grilled Faroe Island Wild Salmon Asparagus, salt roasted beets, pesto vinaigrette; Meyer lemon aioli	26
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Exotic Mushroom Ravioli Maitake and king trumpet mushrooms, parmesan-truffle cream sauce	22
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***Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness**