

Bar Menu for Valentines 2019

Wednesday 2.13 5pm-9:30pm-last seating
 Thursday 2.14 4pm- 10pm-last seating-No Happy Hour Specials- Bar menu served only at the bar
 Friday 2.15 5pm-10pm-last seating-Normal Burger night specials available
 Saturday 2.16 4pm-10pm-last seating-- Bar menu served only at the bar
Wednesday- ½ price Nachos-served all night
Burger Friday- ½ Price Best of Philly burger, blue cheese, or Double Cheese Burger-served all night

•Starters-

<p>Mixed Greens- 8.5 Red grapes, Rogue Valley blue cheese, candied nuts, dark balsamic vinaigrette</p> <p>Chopped Iceberg- Tomato, cucumber, bacon, 9 Smoky buttermilk Rogue Valley blue cheese dressing</p> <p>Baby Spinach Salad 9 Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette</p> <p>Grilled Romaine 9.5 Creamy garlic dressing, Parmignano-Reggiano cheese Add 4 Grilled Jumbo Shrimp-+\$13 Add Grilled Salmon-+\$16 Add Grilled Saku tuna-+\$12</p> <p>Creamy Local Mushroom Soup 9</p> <p>Grilled Pacific Octopus 15 Local micro greens, avocado, salmon roe, Meyer lemon-rosemary vinaigrette</p> <p>Tuna Tartare* 15 Avocado, soy marinated onions, tortillas, wasabi aioli</p> <p>Local Buffalo Carpaccio 14 Raw Buffalo Run Ranch, arugula, Parma ham, roasted Shallot jam, pecorino cheese</p>	<p>Crispy House Made Mozzarella 10.5 Fire roasted tomato sauce, basil pesto</p> <p>Jumbo Lump Crab Cocktail* 15 Red sea salt, artisan olive oil; wakame seaweed salad</p> <p>Fresh Texas U12 Shrimp Cocktail* 3.25 each</p> <p>House Made 3-Cheese Flatbread 13 Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic</p> <p>Hand-rolled Shrimp Spring Rolls 12 Apricot, ginger BBQ sauce</p> <p>Kennett Square Mushroom Tart 12 Sautéed local mushrooms, truffle oil, triple cream brie</p> <p>BP Nachos- 13.95 Cheddar cheese, ripe tomato, black beans, shredded lettuce, sour cream, guacamole (fresh jalapenos-\$2 extra) (BBQ Short Rib-\$5)</p> <p>Chef's Market Selection of Cheeses 22 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</p> <p>Freshly Shucked Raw Oysters on the Half Shell-\$MP</p>
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• **Prime Sandwiches-**(sandwiches are served on freshly baked Le Bus bread with house cut fries-add apple wood smoked bacon-\$2)

<p>Double Cheese Burger 14.5 Cheddar cheese, two 4 oz. prime patties-cooked through, Chef's special sauce, LTO</p> <p>The Best of Philly BP Prime Burger 15 Caramelized onions, mushrooms, jack cheese, brioche, LTO</p> <p>Tuna Club 15.95 Saku tuna, lettuce, tomato, bacon, balsamic onions, arugula, lemon-tarragon fried caper aioli, Le Bus ciabatta roll</p>	<p>Prime Rib Sandwich 15.5 Thinly sliced roasted prime rib, mushrooms, fresh horseradish aioli, onions, melted gruyere, brioche bun, au jus</p> <p>Blue Crab Cake Sandwich 15.95 Lump crab, lemon caper aioli, LTO</p> <p>Buttermilk Fried Chicken Sandwich 14.5 Buttermilk batter, creamy avocado, spicy aioli, fries, LTO</p> <p>Blue Cheese Burger 15.25 Rogue valley blue cheese, LTO</p>
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• **From the Steakhouse Grill***-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

<p>15 oz. Prime Pork Chop 32</p> <p>8 oz. Center Cut Choice Filet Mignon 42</p> <p>14 oz. USDA Prime NY Strip 49</p> <p>14 oz. Milk Fed Veal Chop 45</p>	<p>12 oz. Creekstone Farms Black Angus NY Strip 39.5</p> <p>10 oz. Barrel Cut Ribeye Creekstone Farm Black Angus 45</p> <p>6 oz. Center Cut Choice Filet Mignon 36</p> <p>16 oz. USDA Prime Delmonico Ribeye 54</p>	<p>Sauce Classic Béarnaise \$2</p>
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Sides

<p>Creamy Spinach/Artichoke 8</p> <p>2X Baked Potato+Sour Cream+Pancetta 7.5</p> <p>Truffle Parmesan Fries 7.5</p> <p>Melted Dunbarton Blue Cheese 2</p>	<p>Creamy Potato Puree 6</p> <p>Salt Crusted Plain Baked Potato 5</p> <p>House Cut Crispy Fries 5.5</p> <p>Butter Poached Lobster Tail MP</p>	<p>Sautéed Colossal Crab 16</p> <p>NOLA Blackening Spice NC</p> <p>Duck Fat Roasted Mushrooms 8.5</p> <p>Roasted Brussels+pancetta+mustard 8</p>
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• Entrées

<p>U10 Diver Scallops 32 Jumbo sea scallops, fennel confit, mushrooms, celery root, sweet Potato, smoked ham cream</p> <p>Pumpkin-Butternut Squash Ravioli 22 Parmesan-sage cream; pumpkin seed oil</p> <p>7 Fishes Entrée Salad MP Butter lettuce, poached shrimp, jumbo lump crab, bay scallops, butter poached lobster tail, octopus, smoked mussels, poached calamari, herb vinaigrette</p>	<p>Grilled Faroe Island Wild Salmon 26 French beans, salt roasted beets, pesto vinaigrette; Meyer lemon aioli</p> <p>Skillet Roasted 10 oz. "Free Bird" Chicken Breast 24 Organic, free range, Lancaster county chicken Lentils, cippolini onions, port wine reduction</p>
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*Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness