

The Board Room

Lunch Menu 11:30 am To 2:30 pm

Appetizers

- Escargot**
Pesto Garlic Butter | Warm Flat Bread 12-
- Blistered Shishito Peppers**
Chipotle Aioli 15-
- Baked Goat Cheese**
Tomato Bisque | Roasted Garlic | Flat Bread 12-
- Marsala Sautéed Chicken Liver**
Shallots | Garlic | Mushrooms | Toast Points 9-
- Grilled Maitake Mushroom**
Roasted Garlic | Tarragon Cream | Lemon 12-
- Burrata & Blistered Tomato Canapé**
Roasted Garlic | Balsamic | Basil Emulsion
Smoke Bacon Chili Jam | Warm Flat Bread 17-

Sandwiches

choice of: Soup of the day | Fries | Salad

- Speakeasy Burger** (100% Angus Chuck)
Shredded Lettuce | Sliced Tomato | Dill
Pickles | Onions | Secret Sauce | Fries 16-
Sub Impossible Pattie Add 7-
- Grilled Reuben (Roberts Corned Beef)**
Fresh Corned Beef | Gruyere Cheese | House
Made Sauerkraut | Russian Dressing 14-
- Chefs Grilled Cheese & Soup Of The Day**
Please Ask Your Server 15-
- Prime Rib French Dip**
Fresh Au Jus | Horseradish Cream 17-
- Fried Chicken Sliders**
Blue Cheese Cole Slaw | Sliced Tomatoes 16-
- Blackened Salmon**
Vine Ripe Tomato | Arugula | Chipotle Tartar
Sauce 17-

Soup & Salads

- Soup de Jour** Market Price
- Little Gem Salad**
Artisan Baby Lettuce Hearts | Oranges | Toasted
Pumpkin Seeds | Goat Cheese | Pomegranate
Onions | Lemongrass Vinaigrette 15-
- Classic Caesar**
Baby Romaine Hearts | Herb Croutons | Grated
Asiago | Caesar Dressing 12- Add Chicken 4-
- Warm Baby Spinach**
Egg | Tomato | Mushrooms | Warm Shallots
& Bacon Vinaigrette 14- Sub Truffled Egg 2-
- Grilled Salmon or Chicken Cobb**
Artisan Greens | Egg | Tomatoes | Bacon
Blue Cheese | Herb Croutons | Avocado
Balsamic Vinaigrette 18-
- Asian Beef (Filet Mignon)**
Shredded Romaine Hearts | Crunchy Asian
Veggies | Fresh Cilantro | Thai Basil | Crispy
Wontons | Asian Noodles | Sweet Sesame Soy
Dressing 17-
- Southwest Chicken**
Onions | Peppers | Cilantro Crispy Tortilla Chips
Black Beans | Grilled Corn | Pepper Jack Cheese
Serrano Cream | Avocado Cumin Vinaigrette 17-

*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% Sur charge will be automatically added to all
checks for employee wage increases. Please ask for the
manager if you would like this removed

Pasta

- Smoked Pork Belly Carbonara**
Homemade Spagettini Pasta | Garlic | Shallots
Peas | Egg | Fresh Cracked Pepper 25-
- Vegetable Risotto**
Sautéed Farmers Market Vegetables | Fresh
Pesto | Aged Asiago Cheese 22-
- Gnocchi**
Cremini Mushroom | Onions | Garlic | Rich
Angus Beef Bolognese Sauce 24-
- White Truffle Ravioli**
Roasted Butternut Squash | Peas | Madeira
Wine | Pecan Nut Brown Butter Sage
Reduction | Shaved Truffles 29-
- Rigatoni Pasta**
Filet Mignon | Mushrooms | Onions | Garlic
Stroganoff Style Sauce 28-

Entrée

- Chef's Street Tacos of The Day**
Apple Cider Slaw | Fresh Queso | Black Beans
Cilantro Rice | Chipotle & Serrano Cream 16-
- Fresh Fish & Chips**
Crispy Shoe String Fries | Blue Cheese Cole
Slaw | House Made Tartar Sauce
Blistered Lemon 17-
- Steak Frites**
Carved Beef Tenderloin | Roasted Yukon Gold
Truffle Potatoes | Jack Daniels Demi Glaze 19-
- Thai Chicken Curry Bowl**
Sautéed Carrots | Peas | Steamed Jasmine Rice
Thai Yellow Coconut Curry Sauce 17-