

Appetizers

Escargot

Pesto Garlic Butter | Warm Flat Bread 16-

Blistered Shishito Peppers

Chipotle Aioli 15-

Baked Goat Cheese

Tomato Bisque | Roasted Garlic | Flat Bread 14-

Marsala Sautéed Chicken Liver

Shallots | Garlic | Mushrooms | Toast Points 12-

Grilled Maitake Mushroom

Roasted Garlic | Tarragon Cream | Lemon 15-

Burrata & Blistered Tomato

Roasted Garlic | Balsamic | Basil Emulsion

Smoked Bacon Chili Jam 15-

Seared Veal Sweet Breads

Sautéed Crimini Mushroom | Madeira Wine & Shallot Cream Reduction 19-

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 Spinach

Egg | Tomato | Mushrooms | Shaved Red Onions | Bacon | Warm Mustard Vinaigrette 14- Sub Truffled Egg Add 2-

Wedge Salad

Crisp Lettuce | Bacon | Egg | Onions | Tomatoes Creamy Blue Cheese or 1000 Island Dressing 14-

The Board Room

Dinner Menu 4:00 pm 9:00 pm

Entrée

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

Crimini Mushroom | Onions | Garlic | Rich Angus Beef Bolognese Sauce 24-

Porcini Mushroom & Truffle Ravioli

Roasted Butternut Squash | Peas | Madeira Wine | Nut Brown Butter Sage Reduction Shaved Truffles 29-

Rigatoni Pasta

Filet Mignon | Mushrooms | Onions | Garlic Stroganoff Style Sauce 28-

Boneless Brick Pressed Half Chicken

Farmers Market Vegetables | Stone Potatoes Porcini Mushroom & Bone Marrow Reduction 29-

Petrale Sole Dore

Baby Potatoes | Olive Oil Braised Asparagus Lemon Capers Beurre Blanc Sauce 31-

Blackened Salmon Filet & Jumbo Prawns

Spring Vegetables | Mushroom | Pea & Blistered Tomato Risotto | Chimichurri 34-

Seafood Paella (Serves 2)

Prawns | Mussels | Seasonal Fresh Seafood Andouille Sausage | Chicken Breast | Peas Tomatoes | Onions | Garlic | Saffron Rice 46-

Steak & Chops

(Please Choose 2 Sides)

Peppercorn Crusted Filet Mignon (10 oz)

Jack Daniels Deni Glaze 39-

Smoked Pork Chop (12 oz)

Bacon Chili Jam | Natural Jus 25-

Carved Bistro Steak

Red Wine Bone Marrow Reduction 29-

Prime Ribeye Steak (16 oz Allan Brothers)

Chimichurri 59-

Prime Bone-In Ribeye Steak (28 oz Allan Brothers)

Jack Daniels Demi Glaze 79-

Add A 6 oz Lobster Tail To Any Steak & Chop Add 18-

Sides

Maple Glazed Butternut Squash 8-

Parmesan Creamed Spinach 7-

Farmers Market Vegetables 8-

Braised Whole Garlic Mushrooms 8-

Crispy Balsamic Brussel Sprouts 9-

Baked Potato | Fully Loaded 10-

Truffle Fries 7-

Whipped Buttermilk Potatoes 7-

Roasted Baby Potatoes 7-

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