

The Board Room

Lunch Menu 11:30 am To 2:30 pm

Appetizers

Escargot

Pesto Garlic Butter | Warm Flat Bread 12-

Shrimp or Dungeness Crab Cocktail

1000 Island Dressing or Cocktail Suce 16-

Baked Goat Cheese

Tomato Bisque | Roasted Garlic | Flat Bread 12-

Marsala Sautéed Chicken Liver

Shallots | Garlic | Mushrooms | Toast Points 9-

Grilled Miatake 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-

Grilled Rueben (Roberts Corned Beef)

Fresh Corned Beef | Gruyere Cheese | House
Made Sauerkraut | Russian Dressing 14-

Grilled Veggie & Mushroom

Baby Arugula | Basil Pesto | Melted
Mozzarella Cheese 14-

Prime Rib French Dip

Fresh Au Jus | Horseradish Cream 15-

Fried Chicken Sliders

Blue Cheese Cole Slaw | Sliced Tomatoes 16-

Pistachio Crusted Halibut

Vine Ripe Tomato | Napa Cabbage & Arugula
Slaw | Chipotle Tartar Sauce 17-

Soup & Salads

Soup de Jour Market Price

Mixed Greens

Tomatoes | Carrots | Cucumbers | Onions
Blue Cheese | Balsamic Dressing 7-

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)

Napa Cabbage | Crunchy Asian Veggies
Fresh Cilantro | Thai Basil | Crispy Wontons
Asian Noodles | Sweet Sesame Soy Dressing 17-

Southwest Chicken

Grilled Chicken | Onions | Peppers | Cilantro
Crispy Tortilla Chips | Black Beans | Grilled
Corn | Pepper Jack Cheese | Serrano Cream
Avocado Lemon Cumin Vinaigrette 17-

Crab & Shrimp Louie

Crispy Iceberg Lettuce | Egg | Tomato | Onions
Avocado | Cucumber | Louie Dressing 19-

*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 Spaghetti Pasta | Garlic | Shallots
Peas | Egg | Fresh Cracked Pepper 22-

Vegetable Risotto

Sautéed Farmers Market Vegetables | Fresh
Pesto | Aged Asiago Cheese 17-

Gnocchi

Cremini Mushroom | Onions | Garlic | Rich
Angus Beef Bolognese Sauce 19-

Rigatoni

Filet Mignon | Mushrooms | Onions | Garlic
Stroganoff Style Sauce 23-

Entree

Chef's Mini Street Tacos of The Day

Apple Cider Slaw | Fresh Queso | Black Beans
Cilantro Rice | Chipotle & Serrano Cream 16-

Halibut Fish & Chips

Crispy Shoe String Fries | Blue Cheese Cole
Slaw | House Made Tartar Sauce
Blistered Lemon 17-

Steak Frites

Carved Beef Tenderloin | Shoe String Fries
Cucumber & Tomato Salad Chimichurri 18-

Grilled Salmon

Roasted Potatoes | Garlicky Green Beans
Pesto Butter 18-