



..... DINNER MENU .....

STARTERS

Pretzel Bites

Beer cheese, honey mustard, pickle  
16.00

Chicken Wings

Choice of buffalo, pit BBQ, or dry rub  
Served with carrots, celery, and blue cheese  
18.00

Thai Brussel Sprouts

Crispy brussel sprouts with bacon, honey siracha  
and our signature curry sauce topped with peanuts  
16.00

Honey Walnut Shrimp

Honey lime dressing, walnut, served with ginger soy  
cabbage slaw  
16.00

SALADS

Bistro Salad

Frisee and radicchio, croutons, poached egg, crispy  
pork belly, sherry vinaigrette, blistered tomato and  
pickled shallots  
21.00

Steakhouse Salad

Romaine, blue cheese dressing, red onion, fried leeks,  
cucumber, tomato, marinated olives, grilled sirloin  
26.00

Garden Salad

Arugula, cucumber, tomato, carrot, herb croutons,  
citrus vinaigrette  
12.00

Caesar Salad

Romaine lettuce, croutons, Romano cheese, lemon,  
black pepper  
16.00

Protein Options

Chicken 8.00 | Salmon\* 11.00  
Steak\* 12.00 | Shrimp 9.00



SMALL BITES

Swedish Meatballs

Mashed potatoes, parsley,  
fresh pickled cucumbers and  
lingonberry jam  
26.00

Grilled Spanish Octopus

Charred spring onions,  
preserved lemon, white  
bean puree, romesco sauce,  
crispy chickpeas  
29.00

Fried Calamari

Wild caught monterey, CA  
Served with lemon aioli  
and spicy marinara  
18.00

Mushroom Ravioli

Sporadic mushrooms,  
ricotta, romano, herbs,  
brandy cream sauce, black  
truffle salt  
32.00

SEASONAL DISHES



Rigatoni Bolognese

Bison and SRF pork, San Marzano  
tomatoes, pancetta, parsley, romano  
38.00

Cast Iron Filet Mignon\*

Marbled meats farm tenderloin  
served with mashed potatoes,  
steamed spinach, red wine demi  
glace and blue cheese butter  
54.00

Blackened Redfish & Shrimp\*

Lemon orzo, blistered tomatoes,  
spinach, Cajun beurre blanc  
43.00

Sweet Tea Brined Fried Chicken

Airline chicken breast, mashed  
potatoes, roasted winter veggies, hot  
honey and gravy  
35.00

The Butcher's Cut

Chef's choice of local steak.  
Served with garlic smashed potatoes and  
creamed spinach  
MRKT

BAR 72

CLASSICS

OG Curry Salmon\*

Sweet curry, saffron rice, grilled  
winter vegetables, soy glaze  
34.00

Prime Rib Melt

Shaved ribeye, provolone cheese,  
caramelized onion, mushrooms,  
served with au ju  
24.00

Bar 72 Burger\*

Local ground beef, bacon, cheddar, red  
onion, lettuce, tomato, roasted pepper  
aioli, brioche bun  
21.00



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS