



..... 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

Queso Fundido

Warm cheese queso, house chorizo, corn, roasted poblano with tortilla chips 18.00

SALADS

Roasted Beet & Burrata salad

Arugula, pickled shallots, crushed pistachios, heirloom cherry tomatoes and balsamic vinaigrette 19.00

Steakhouse Salad

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

Garden Salad

Spring mix, cucumber, tomato, carrot, herb croutons, choice of dressing 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

East Coast Meatball

Beef, veal, & pork served with whipped ricotta and freshly baked focaccia 12.00

Arancini

Crispy risotto fritters stuffed with sundried tomato, mozzarella and basil 14.00

Corn meal dusted Calamari

Roasted corn salsa, frisee, radicchio, sundried tomato vinaigrette, basil aioli 21.00

Mushroom Toast

Local chevre, sporeattic mushrooms, levain, brandy herb cream sauce, and micro greens 18.00

SEASONAL DISHES

Shrimp and Risotto

Pesto marinated grilled shrimp, spinach and spring pea risotto, frisee, watermelon radish, and lemon salsa verde 36.00

14 oz Duroc Pork Chop

Grilled and served over potato gnocchi, puttanesca syle 37.00

The Butcher Block

Chef's Choice of Local Steak

6 oz Sirloin.....\$32 7 oz Filet.....\$54 14 oz Ribeye.....\$63 Served with roasted fingerling potatoes, grilled asparagus and bordelaise sauce

Chicken Parmigiana

Breaded chicken cutlet, served with spaghetti and pomodoro sauce, topped with fresh basil and parm 34.00

Brick oven roasted Halibut

Asparagus and fava bean fricassee, potato soubise and lemon oil 42.00

BAR 72

CLASSICS

OG Curry Salmon*

Sweet curry, saffron rice, grilled spring 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