



..... 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 cilantro and peanuts
16.00

Firecracker Shrimp

Sweet thai chili, sriracha mayo and cabbage slaw
18.00

Southwest Trio Dip

House made queso, guacamole, salsa, tortilla chips
16.00

SALADS

Asian Chicken Chop

Iceberg, cabbage, crispy wonton, bell pepper, chicken,
mandarin orange, edamame, ginger soy vinaigrette
25.00

Steakhouse Cobb*

Romaine, blue cheese dressing, red onion, avocado,
bacon, tomato, hard boiled egg and grilled sirloin
26.00

Garden Salad

Spring mix, cucumber, tomato, carrot, herb crouton,
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

Lamb Lollipops*

Grilled and served over
arugula finished with
chimichurri
27.00

Fried Artichokes

Beer battered fried
artichokes pesto, garlic
aioli, chives and lemon
14.00

Mediterranean Board

Garlic hummus, pickled
vegetables, marinated olives,
grilled pita and tzatziki
17.00

Caprese Salad

Heirloom tomato, mozzarella,
fresh basil, arugula, aged
balsamic and Spanish extra
virgin olive oil
19.00

SEASONAL
DISHES



Summer Short Rib

Boneless beef short rib, grits,
summer succotash, local herbs,
and smoked tomato demi glace
37.00

Bison Bolognese

Tangen Draw Bison, SRF Kurobuta
pork, rigatoni, spicy tomato ragu,
parsley, Romano cheese
34.00

The Butcher Block

Chef's Choice of local steak

8 oz Wagyu Zabuton*\$49
7 oz Tenderloin*\$54
14 oz Wagyu NY Strip*\$79
*Served with whipped red potatoes,
grilled asparagus and chimichurri*

Cast Iron Chicken

Herb brined airline chicken breast,
roasted summer vegetable caponata,
whipped red potatoes, Picatta sauce
32.00

Striped Bass

Pan seared and served with local
vegetable ratatouille, lemon orzo
and salsa verde
39.00

BAR 72
CLASSICS

Golden Curry

Summer vegetables, cashew-mint
chutney, crispy chickpeas, jasmine rice
26.00

Prime Rib Melt

Shaved ribeye, provolone cheese,
caramelized onion, mushrooms,
served with au jus
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