



# BAR MENU

## **FRENCH ONION SOUP**

BOWL 12

## **CATTLEMEN'S CHILI**

BOWL 12

Served with a side of corn bread, honey butter, green onions and shredded cheddar cheese

## **CHARCUTERIE BOARD**

Two high quality cured Italian meats paired with two signature cheeses and a selection of antipasto items | 31

## **GRILLED CAESAR SALAD**

Hearts of romaine, parmigiano reggiano, focaccia croutons, and boqueróns | 14

## **MARGHERITA FLATBREAD**

Confit tomato sauce, fresh mozzarella, basil chiffonade and balsamic glaze | 14

## **PASO FIRE FLATBREAD**

Tomato sauce, house sausage, onions, pickled jalapenos, and sage | 15

## **HOUSE-MADE TATER TOTS**

Served with chipotle ranch dressing and ranch dressing | 11

## **STEAK BITES**

Top sirloin with garlic toast, chipotle aioli, tomato and shallot salad | 16

## **CRISPY BRUSSEL SPROUTS**

With smoked goat cheese fondue and apple cider vinegar reduction | 14

## **WHOLE ROASTED SPINACH ARTICHOKE DIP**

Roasted artichoke filled with creamy parmesan spinach artichoke dip | 18

## **COCONUT SHRIMP**

With sweet chili sauce and mango salsa | 16

## **HOUSE-MADE TOTCHOS**

With pork belly, beer cheddar sauce, and scallions | 17

## **PRIME RIB FRENCH DIP**

Thinly sliced slow roasted prime rib, creamy horseradish, swiss cheese and au jus on a local Italian roll | 18

## **STEAKHOUSE CLASSIC BURGER**

5oz. angus beef burger with applewood bacon, lettuce, tomatoes, onions and choice of cheese on an artisan bun, served with french fries | 18

## **STEAK AND FRIES**

8oz. top sirloin topped with caramelized onions and garlic butter on a bed of sautéed spinach, served with french fries | 22