

The Famous

Bar Menu

STEAK & FRITES 28

USDA PRIME SIRLOIN, CABERNET REDUCTION, POMME FRITES, WATERCRESS

PARMA PROSCIUTTO "CARPACCIO" 22

Tanara Giancarlo Parma, Aged 2 years, Black Mission Figs, Tuscan Olive Oil, Aged Balsamic Vinegar, Shaved Parmigiano Reggiano, Fresh Cracked Black Pepper, Watercress, Grissini

MAINE LOBSTER "CORN DOGS" 12

(3 PER ORDER) MUSTARD AIOLI, DIABLO COCKTAIL SAUCE

CHEF BRIAN'S MARYLAND CRAB OYSTERS ROCKEFELLER 19

Maryland Crab, Oysters, Spinach Bacon, Lemon, Pernod, Hollandaise

CHARRED APPLEWOOD SMOKED WISCONSIN BACON SLAB 13

Crispy Onions, Cabernet Reduction

CHEF'S CAESAR SALAD 14

PROSCIUTTO-WRAPPED HEARTS OF ROMAINE, WHITE ANCHOVIES, ASIAGO, OLIVE OIL, CROSTINI

PEI MUSSELS 19

Pernod, Garlic, Butter, Thyme, Grilled Baguette

FILET MIGNON SLIDER TRIO 15

Horseradish Sauce, Caramelized Onions, Smoked Bacon, Pommes Frites

FARMSTEAD CHEESE SELECTION 13

Chef's Choice Accoutrements

Served Nightly — Only at the Bar 4:00pm to close