



Bar A La Carte

Soup du Jour – 10

Burrata Salad 14

*Creamy Ball of Burrata, Arugula, Shaved Fennel, Strawberries,
Sichuan Peppercorn Vinaigrette*

White Asparagus Salad 14

Chopped Egg, Capers, Cornichons, Lemon-Dijon Aioli edible flowers

Surf & Turf Quesadillas 19

*One Steak. One Lobster.
Pepper Jack Cheese, Pico de Gallo, Guacamole, Sour Cream, Tomatillo Salsa Verde*

Shrimp Cocktail 21 *

*5 Jumbo Shrimp
Horseradish Ginger Cocktail Sauce*

Smoked Salmon Plate 18 *

Norwegian Smoked Salmon, Capers, Red Onion, Chopped Egg, Croutons

Side of Fries 8

Desserts

Tahitian Vanilla Gelato 10 *

Tangerine Sorbet 10 *

Chocolate Chip Cannoli 12

Flourless Chocolate Cake 11 *

-a la mode 3.0

Espresso Coffee Bean Gelato 10 *

Lemon Bar 10

Chocolate Hazelnut Mousse 10

* Also Available at Intermission Service

Beer

AMSTEL LIGHT
ANGRY ORCHARD CIDER
BLUE MOON
CORONA LIGHT
-6
DOGFISH 90 MINUTE IPA
GUINNESS STOUT
HEINEKEN
MODELO
SAM BOSTON LAGER
VOODOO RANGER IPA
-8

Cocktails 14

DION DAQUIRI
TEENAGER IN LOVE COSMO
RUNAROUND SUE MULE
THE BELMONT
CHOCOLATE ALMOND MARTINI
ORANGE OLD FASHIONED
CARRIAGE HOUSE RED SANGRIA

Non-Alcoholic 4 -7

HARNEY & SONS HOT TEA
LAVAZZA COFFEE
STRAWBERRY LEMONADE
HOT VALHRONA COCO
ICED TEA
COCA COLA REFRESHMENTS
SPARKLING BERRY PUNCH

Zero Proof Cocktail

TOST: GINGER “CHAMPAGNE”
MONDAY NON-ALCOHOLIC GIN & TONIC
HEINEKEN 0.0 BEER
ITALIAN CHERRY MOSCOW MULE
POMEGRANITE COOLER

We Strive to Balance the Flavors and Textures of Each Dish. No Substitutions Please. Due to Current Supply Chain Issues, Our Menu may be Subject to Change without notice.