



..... DINNER MENU .....

STARTERS

Southwest Trio Dip

House made queso, guacamole and salsa 16.00

Chicken Wings

Choice of buffalo, pit BBQ, or dry rub Served with carrots, celery, and blue cheese 14.00

Elk Meatballs

Pomodoro sauce, basil and ricotta served with grilled baguette 16.00

Honey Walnut Shrimp

Honey lime dressing, walnuts, mixed green salad with citrus vinaigrette 15.00

Chef's Board

Assorted meats and cheeses, with pickles, olives, and fresh bread 22.00

SALADS

Bar 72 Classic Wedge

Iceberg, blue cheese, candied bacon, red onion, cherry tomatoes 14.00

Quinoa Bowl

Roasted winter veggies, fresh veggies, field greens, chimichurri, gaucamore, and crispy chickpeas 18.00

House Salad

Pickled onions, cucumber, cherry tomato, grated carrots, croutons 12.00

Caesar Salad

Romaine lettuce, croutons, Romano cheese, lemon, black pepper 12.00

Protein Options

Chicken 7.00 | Salmon\* 11.00 Steak\* 12.00 | Shrimp 9.00

SOUPS

Broccoli Cheddar

Cup 6.00 | Bowl 8.00

Classic Chili

Cup 8.00 | Bowl 12.00

MAIN DISHES

All sandwiches are served with your choice of Fries, Tots, Soup or Salad

Bar 72 Burger\*

Heirloom tomato, iceberg, bacon, pickled red onion, garlic mayo, sharp cheddar served with tallow fries & fry sauce 20.00

Beef Stroganoff

Pappardelle, sporeattic mushrooms, carmalized onion and local braised beef short rib 35.00

Brick Oven Roasted Chicken

Roasted garlic mashed potatoes, roasted winter veggies, herb veloute 27.00

Shaved Prime Rib Philly

Mushrooms, caramelized onions, cherry peppers, cheese served on an Amoroso roll 23.00

Sunday Sauce

Fresh Rigatoni, braised local pork, Italian sausage, meatballs, basil, and grated Romano 34.00

Steak Frites\*

Butcher's cut, tallow fries Choice of chimichurri, red wine demi glace or blue cheese butter MRKT

Nashville Chicken

Fried Chicken breast, spicy oil, slaw and pickles served on a brioche bun 18.00

Winter Squash Curry

Butternut and delicata squash, tomatoes, pea shoots, crispy chickpeas and jasmine rice 26.00

Pan Seared Salmon\*

Risotto bianco, artichokes, olives, tomatoes, pesto and balsamic glace 29.00

BAR 72

SPECIAL ADD ONS

Truffle Fries 12.00

Mashed Potatoes 8.00

Side House Salad 7.00

Crispy Brussels 10.00

Mac N' Cheese 8.00

Side Caesar 7.00

Homemade Focaccia 8.00

Roasted Winter Veggies 7.00

Grilled Asparagus 7.00



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS