



..... 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 peanuts
16.00

Honey Walnut Shrimp

Honey lime dressing, walnut, served with ginger soy
cabbage slaw
16.00

SALADS

Roasted Winter Squash Salad

Arugula, radicchio, red onion, hazelnuts, cranberries,
goat cheese, sherry vinaigrette
16.00

Steakhouse Salad

Romaine, blue cheese dressing, red onion, fried leeks,
cucumber, tomato, marinated olives, grilled sirloin
26.00

Garden Salad

Arugula, cucumber, tomato, carrot, herb croutons,
citrus vinaigrette
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

Beef Tartar

Arugula, parsley, shallot,
capers, lemon, whole grain
mustard aioli,
grilled crostini
26.00

Scallops Au Gratin

Celery root puree, local
mushrooms, tarragon bread
crumbs served in a cast iron
38.00

Shrimp Cocktail

Wild Texas Gulf Shrimp,
chimichurri, spiked
cocktail sauce, lemon
16.00

Butternut Squash Ravioli

House ravioli, extra virgin
olive oil, garlic, parsley,
sage, spinach,
radicchio, romano
25.00

SEASONAL DISHES



Braised Bison Short Rib

Polenta, braised greens, roasted winter
vegetables, red wine demi
glaze, fresh horseradish
39.00

Rigatoni Bolognese

Bison and SRF pork, San Marzano
tomatoes, pancetta, parsley, romano
38.00

Steak Au Poivre*

7 oz local beef tenderloin, brandy
peppercorn sauce, spinach, whipped
potatoes
54.00

Brick Oven Roasted Chicken

Celery root puree, roasted winter
vegetables, lemon, chimichurri, local
micro greens
35.00

Blackened Redfish & Shrimp*

Lemon orzo, blistered tomatoes,
spinach, Cajun beurre blanc
43.00

BAR 72

CLASSICS

OG Curry Salmon*

Sweet curry, saffron rice, grilled
winter vegetables, soy glaze
34.00

Prime Rib Melt

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