

MANE BAR

APPETIZERS

TRUFFLE PARMESAN SARATOGA CHIPS \$8

Freshly fried chips tossed with truffle oil and shaved parmesan cheese

GRILLED JUMBO SHRIMP COCKTAIL \$15

Five grilled shrimp served warm with sweet Thai chili sauce

HUMMUS & NAAN \$9

Homemade hummus topped with roasted chickpeas and drizzled with garlic oil

CHICKEN LOLLIPOPS \$12

Crispy grilled chicken legs, served Jamaican jerk or Buffalo style

POTATO DIPPERS \$10.5

Crispy mini potato skins served with a chipotle cheddar fondue

ARTISAN CHARCUTERIE BOARD \$17

Aged cheddar, grand cru, buttermilk bleu, prosciutto and a sweet chutney served with Melba toast

GRILLED FLATBREADS & SALADS

CAESAR SALAD \$12

GRILLED CHICKEN \$14, SHRIMP OR WAGYU \$17

Romaine lettuce and shaved asiago cheese, drizzled with Caesar aioli and topped with prosciutto crisps

FALAFEL SALAD \$14

Artisan lettuce mixed with arugula and topped with hummus, black olives and feta cheese, finished with a lemon yogurt sauce

BOSTON BIB WEDGE SALAD \$13

GRILLED CHICKEN \$15, SHRIMP OR WAGYU \$18

Crisp lettuce, smoky bacon jam and crumb bleu cheese drizzled with creamy peppercorn dressing

GRILLED FLATBREAD PIZZA \$13

Margherita, Shrimp Scampi or Meatza

ON THE BUN

HOUSE 8oz STEAK BURGER \$15

Char-grilled short rib and brisket burger, topped with fruitwood smoked bacon, caramelized onion cheddar and crispy onion straws

PORK BELLY CHAR SIU \$14

Sweet and sticky barbecued pork belly, topped with tangy onions and finished with an herb oil

LOBSTER SLIDER \$24

Fresh lobster sautéed in butter and overstuffed into three slider buns

WAGYU CHIMICHURRI STEAK SANDWICH \$21

Char-grilled wagyu steak served on crusty bread, finished with Peruvian onion relish and chimichurri

FIREHOUSE POBLANO CHICKEN SANDWICH \$14

Marinated chicken breast, char-grilled and topped with roasted poblano peppers and a creamy Firehouse spread