

The Tower Bar

Appetizers

Charred Beef

very rare beef tenderloin over mesclun greens with a balsamic veal sauce and fried onion garnish 12

Seared Tuna

served chilled over crisp greens with a sliced avocado mango salsa 11

Garlicky Potato with Goat Cheese and Bacon

diced white potatoes with garlic and white balsamic rosemary cream, topped with goat cheese, and bacon 8

Dusted Calamari

with sun-dried tomato aioli and caper berries 9

Warmed Wedge of Brie

topped with toasted almonds and pesto dressing accompanied by sliced baguettes 10

Asian Chicken

battered chicken breast strips with wakame salad, wasabi, yuzu soy dipping sauce 7

Angel Hair Cocktail with Skewered Gulf Shrimp

tossed with butter, parmesan cheese and garlic 10

Greek Sliders

seasoned slow cooked lamb with tomatoes, onions, cucumber, feta cheese and Tzatziki sauce on grilled flatbread 10

Pan Seared Scallops

with ginger lime sauce and julienne cucumber garnish 13

Risotto Balls

with panko crust and roasted mushroom garlic sauce 9

Chef Special

your server will offer tonight's special

From the Sandwich Shop

With choice of cup of soup du jour, house salad, fresh fruit or chips

Margarita Flatbread Pizza

with sliced tomatoes, fresh basil, and fresh mozzarella cheese 9.5

Cheeseburger Flatbread Pizza

with mozzarella and cheddar cheeses, ground beef and tomatoes 9

The Salsalito Hero

seasoned turkey, ham, provolone cheese, arugula, roasted red peppers and olive oil on a French baguette 9.5

Crab and Goat Cheese Flatbread Pizza

with arugula and applewood smoked bacon 13.5

Overstuffed Reuben

1 / 2 lb. thin sliced corned beef, sauerkraut, thousand island dressing, melted Swiss cheese, rye bread 12

Stuffed Club

ham, turkey, swiss cheese, tomatoes, applewood smoked bacon, lettuce and mayonnaise on choice of bread 9.5

Hamilton Club Burger

7 oz hand formed all beef patty with lettuce, tomato, sweet red onion, pickle and cheese served with fries 9.5

Soups

French Onion Gratinée

cup 5 or bowl 7

Soup Du Jour - Cream or Broth

cup 3 or bowl 5

Chilled Gazpacho

cup 4.75 or bowl 7

Salads

Roasted Beet Salad

with goat cheese, caramelized walnuts, baby arugula, sherry vinaigrette 6

Caprese

sliced tomatoes (roma, yellow pears) with fresh mozzarella, basil, toasted pine nuts, a balsamic honey fig and extra virgin olive oil 9

Seafood Cobb

crab, shrimp, scallops, chopped romaine, avocado, tomatoes, hard-boiled egg, crumbled bleu cheese, bacon 16

Chef's Spinach Salad

Julienne pepperoni, turkey, and ham over spinach, tossed with grapes cheddar cheese, in an orange basil vinaigrette, with tomato wedges, hard-boiled eggs and olives 12

New Orleans Olive Salad

on greens with fresh mozzarella, tomato and cucumber 7

House Salad

3

Caesar Salad

romaine lettuce, house made dressing, croutons, pecorino cheese, available with salad add ons

Small / Entrée 3 / 6

Salad Add On's

5 oz Grilled Chicken - 4

4 oz Grilled Salmon - 10

Crab
cake - 10

Wedge Salad

grape tomatoes, bacon, crumbled bleu cheese, choice of fresh dressing 6

Entrées

Pan Roasted Chicken Breast with Leeks and Edamame

with reduced roasted stock and vegetable-studded quinoa half / full portions 12 / 16

Grilled Pork Medallions with Foie Gras Shallot Jam

accompanied by fingerling potatoes, vegetable du chef and port wine jus half / full portions 16 / 21

Filet aux deux sauce

5 - oz tenderloin, Madeira sauce, bernaise sauce, potato and vegetable, single or double 28 / 42

Skirt Steak with Pico di Gallo

accompanied by smashed fingerling potatoes with garlic and herbs 25.5

Pan Seared Sea Scallops and Shrimp

served on fresh vegetable chowder with fennel, zucchini, shallots, fingerling potatoes, carrot, sweet red peppers and tomato broth 22

Pretzel Crusted Trout

with mustard sauce, capers and fresh vegetable du chef 18

Steak Frites

12 - oz. rib-eye with crispy shoestring fries and bernaise and orange scented steak sauces 29

Sautéed Salmon Kir Royale

with shallots, champagne, crème de cassis, currant jelly accompanied by mushroom faro and vegetable du chef 18.5

Beef and Pork Tournedos

on potato herb cakes in a provolone scented bechamel and tarragon red pepper butter sauce, 23
half with beef 18 or half with pork 15

Crab Cakes

with roasted red pepper puree, melted leeks and fingerling potatoes half / full portions 17 / 28

Pasta Dish

Pappardelle pasta with sun-dried tomatoes, fresh spinach, roasted fennel cream and parmesan cheese half
/ full 11 / 15