

THE
BANC
BAR CAFE
DINNER

SMALL PLATES

coconut shrimp

mango cucumber salsa,
tequila lime sauce \$18

porcini & eggplant "meatballs"

garlic white wine broth
roman tomato sauce \$13

homemade chicken dumplings

pan fried, ponzu sauce \$15

charred brussels sprouts (GF)

tasso ham, onion, manchego \$14

potato gnocchi

sun dried tomato, pesto sauce \$15

tartare of tuna & avocado

wasabi, sriracha chili sauce \$19

goat cheese croquettes

sriracha chili sauce,
black plum aioli \$13

steamed pei mussels

garlic white wine broth or
fra diavalo \$18

general tso's cauliflower

toasted sesame seeds, scallion \$14

bang bang broccoli

panko crusted, sweet chili sauce \$14

chicken tacos (GF)

avocado salsa \$17

french onion soup

crouton, swiss, parmesan \$10

BAR BITES

black bean empanadas

corn relish, tamarind ginger sauce \$14

fried calamari

sweet chilli glazed \$16

quinoa crusted onion rings

chiptole dipping sauce \$13

chicken wings

(sweet chili, buffalo, bbq)
bleu cheese dip \$13

chicken tenders

honey mustard \$13

parmesan truffle fries

garlic & rosemary, truffle aioli \$11

SAMPLER PLATE

choose 4 from bar bites or small plates
\$44

FLATBREAD & QUESADILLA

prosciutto & fig flatbread

wild mushroom, brie, onion,
almonds, truffle oil \$18

flat iron steak flatbread

goat cheese, tomato, red onion,
arugula, jalapeno \$19

vegetable flatbread

eggplant puree, red pepper, tomato,
corn, broccoli, cauliflower, feta \$16

chicken & wild mushroom quesadilla

swiss, cheddar, pepper jack* \$16

three cheese quesadilla

swiss, cheddar, pepper jack* \$14

*(sour cream, guacamole, black bean & tomato salsa)

BIG PLATES

pan roasted salmon (GF)

spicy potatoes & peas, cauliflower,
sweet curry sauce \$29

roasted chicken (GF)

buttermilk mashed potatoes, broccolini,
shiitake & corn niblets, au jus \$28

sautéed scallops & shrimp (GF)

bacon & butternut squash risotto,
asparagus, herb beurre blanc \$30

penne pasta

chicken, spinach, roasted peppers,
peas, vodka sauce \$26

skirt steak frites

quinoa crusted onion rings,
chimichurri sauce, french fries \$32

orecchiette pasta

sweet & spicy sausage, broccolini,
sun dried tomato, shiitake, chickpea,
roasted garlic & olive oil \$27

SALADS

quinoa & beet (GF)

arugula, avocado, chickpea, tomato, onion, pine nuts, parmesan, lemon vinaigrette \$16

grilled pear (GF)

spinach, baby kale, butternut squash, pumpkin seeds,
watermelon radish, sherry honey vinaigrette \$16

chopped (GF)

french beans, roasted peppers, feta, tomato, onion, portabella, almonds,
red wine vinaigrette \$15

warm goat cheese & prosciutto (GF)

arugula, baby kale, pine nuts, balsamic vinaigrette \$15

salad toppings: add

grilled chicken* \$10

grilled salmon* \$13

grilled shrimp* \$13

flat iron steak \$12

*available cajun style

BURGERS & SANDWICHES

the banker

cajun beef burger, roasted pepper, portabella,
goat cheese, bacon, quiona onion ring,
chipotle mayo, french fries \$21

build your own burger

choice of two toppings, french fries \$19

the veggie burger

choice of two toppings, apple cider aioli,
sweet potato fries \$18

filet mignon baguette

open faced, sauteed onions, goronzola, portabella,
horseradish mayo, french fries \$21

buttermilk battered chicken

baby arugula, tomato, spicy aioli, french fries \$18

blackened chicken wrap

avocado, applewood smoked bacon, lettuce,
tomato, french fries \$17

SIDES

mashed potato \$8

mac n' cheese \$9

sweet potato fries \$9

french fries \$7

butternut squash & bacon risotto \$9

truffle & wild mushroom risotto \$9

roasted cauliflower & scallion \$9

mixed seasonal vegetables \$9
(sauteed or steamed)

For parties of six or more a 20% service charge
will be added to the final bill.