

THE  
**BANC**  
BAR CAFE  
**DINNER**

**SMALL PLATES**

**coconut shrimp**  
mango cucumber salsa,  
tequila lime sauce \$17

**porcini & eggplant "meatballs"**  
garlic white wine broth  
roman tomato sauce \$12

**goat cheese croquettes**  
sriracha chili sauce,  
black plum aioli \$12

**steamed pei mussels**  
garlic white wine broth or  
fra diavalo \$17

**homemade chicken dumplings**  
pan fried, ponzu sauce \$14

**charred brussels sprouts (GF)**  
tasso ham, onion, manchego \$13

**potato gnocchi**  
sun dried tomato, pesto sauce \$14

**tartare of tuna & avocado**  
wasabi, sriracha chili sauce \$18

**chicken tacos (GF)**  
avocado salsa \$16

**french onion soup**  
crouton, swiss, parmesan \$9

**BAR BITES**

**black bean empanadas**  
corn relish, tamarind ginger sauce \$13

**fried calamari**  
sweet chilli glazed \$15

**quinoa crusted onion rings**  
chiptole dipping sauce \$12

**buffalo wings**  
(sweet chili, buffalo, bbq), bleu cheese dip \$12

**chicken tenders**  
honey mustard \$12

**parmesan truffle fries**  
garlic & rosemary, truffle aioli \$10

**SAMPLER PLATE**

choose 4 from bar bites or small plates  
\$42

**FLATBREAD & QUESADILLA**

**prosciutto & fig flatbread**  
wild mushroom, brie, onion,  
almonds, truffle oil \$17

**flat iron steak flatbread**  
goat cheese, tomato, red onion,  
arugula, jalapeno \$18

**vegetable flatbread**  
eggplant puree, red pepper, tomato,  
corn, broccoli, cauliflower, feta \$15

**chicken & wild mushroom quesadilla**  
swiss, cheddar, pepper jack\* \$15

**three cheese quesadilla**  
swiss, cheddar, pepper jack\* \$13

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

**BIG PLATES**

**pan roasted salmon (GF)**  
spicy potatoes & peas, cauliflower,  
sweet curry sauce \$28

**roasted chicken (GF)**  
buttermilk whipped potatoes,  
broccolini, corn niblets, au jus \$27

**sautéed scallops & shrimp (GF)**  
bacon & butternut squash risotto,  
asparagus, herb beurre blanc \$29

**penne pasta**  
chicken, spinach, roasted peppers,  
peas, vodka sauce \$25

**skirt steak frites**  
quinoa crusted onion rings,  
chimichurri sauce, french fries \$30

**orecchiette pasta**  
sweet & spicy sausage, broccolini,  
sun dried tomato, shiitake, chickpea,  
roasted garlic & olive oil \$26

**SALADS**

**quinoa & beet (GF)**  
arugula, avocado, chickpea, tomato, onion, pine nuts, parmesan, lemon vinaigrette \$15

**grilled pear (GF)**  
spinach, baby kale, butternut squash, pumpkin seeds,  
watermelon radish, sherry honey vinaigrette \$15

**chopped (GF)**  
french beans, roasted peppers, feta, tomato, onion, portabella, almonds,  
red wine vinaigrette \$14

**warm goat cheese & prosciutto (GF)**  
arugula, baby kale, pine nuts, balsamic vinaigrette \$14

**salad toppings: add**  
grilled chicken\* \$9  
grilled salmon\* \$12  
grilled shrimp\* \$12  
flat iron steak \$11  
\*available cajun style

**BURGERS & SANDWICHES**

**the banker**  
cajun beef burger, roasted pepper, portabella,  
goat cheese, bacon, quiona onion ring,  
chipotle mayo, french fries \$20

**build your own burger**  
choice of two toppings, french fries \$18

**the veggie burger**  
choice of two toppings, apple cider aioli,  
sweet potato fries \$17

**filet mignon baguette**  
open faced, sauteed onions, portabella, gorgonzola,  
horseradish mayo, french fries \$20

**buttermilk battered chicken**  
baby arugula, tomato, spicy aioli, french fries \$17

**blackened chicken wrap**  
avocado, applewood smoked bacon, lettuce,  
tomato, french fries \$16

**SIDES**

**mashed potato** \$8

**mac n' cheese** \$8

**sweet potato fries** \$8

**french fries** \$7

**butternut squash & bacon risotto** \$8

**truffle & wild mushroom risotto** \$8

**roasted cauliflower & scallion** \$8

**mixed seasonal vegetables** \$8  
(sauteed or steamed)

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