

THE
BANC
BAR CAFE
DINNER

SMALL PLATES

coconut shrimp

mango cucumber salsa,
tequila lime sauce \$16

porcini & eggplant "meatballs"

garlic white wine broth
roman tomato sauce \$11

goat cheese croquettes

sriracha chili sauce,
black plum aioli \$11

steamed pei mussels

garlic white wine broth or
fra diavalo \$16

homemade chicken dumplings

pan fried, ponzu sauce \$13

charred brussels sprouts (GF)

prosciutto, onion, manchego \$12

potato gnocchi

sun dried tomato, pesto sauce \$13

tartare of tuna & avocado

wasabi, sriracha chili sauce \$17

chicken tacos (GF)

cilantro & onion, guacamole creme \$15

BAR BITES

black bean empanadas

corn relish, tamarind ginger sauce \$12

fried calamari

sweet chilli glazed \$14

quinoa crusted onion rings

chiptole dipping sauce \$11

buffalo wings

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

chicken tenders

honey mustard \$12

parmesan truffle fries

garlic & rosemary, truffle aioli \$9

SAMPLER PLATE

choose 4 from bar bites or small plates
\$40

FLATBREAD & QUESADILLA

prosciutto & fig flatbread

wild mushroom, brie, onion,
almonds, truffle oil \$16

flat iron steak flatbread

goat cheese, tomato, red onion,
arugula, jalapeno \$17

vegetable flatbread

eggplant puree, red pepper, tomato,
corn, broccoli, cauliflower, feta \$14

chicken & wild mushroom quesadilla

swiss, cheddar, pepper jack* \$14

three cheese quesadilla

swiss, cheddar, pepper jack* \$12

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

BIG PLATES

pan roasted salmon (GF)

spicy potatoes & peas, cauliflower,
sweet curry sauce \$27

roasted chicken (GF)

wild mushroom risotto, corn niblets,
sautéed spinach, au jus \$26

sautéed scallops & shrimp (GF)

bacon & butternut squash risotto,
asparagus, herb beurre blanc \$27

angel hair pasta

chicken, spinach, roasted peppers,
peas, vodka sauce \$24

steak frites

quinoa crusted onion rings,
chimichurri sauce, french fries \$28

SALADS

quinoa & beet (GF)

arugula, avocado, chickpea, tomato, onion, pine nuts, parmesan, lemon vinaigrette \$14

grilled peach (GF)

spinach, baby kale, butternut squash, pumpkin seeds,
watermelon radish, sherry honey vinaigrette \$14

chopped (GF)

french beans, roasted peppers, feta, tomato, onion, portabella, almonds,
red wine vinaigrette \$13

warm goat cheese & prosciutto (GF)

arugula, baby kale, pine nuts, balsamic vinaigrette \$13

salad toppings: add

grilled chicken* \$8

grilled salmon* \$11

grilled shrimp* \$11

flat iron steak \$10

*available cajun style

BURGERS / WRAPS

the banker

cajun beef burger, roasted pepper, portabella,
goat cheese, bacon, quinoa onion ring,
chipotle mayo, french fries \$18

build your own burger

choice of two toppings, french fries \$17

the veggie burger

apple cider aioli, choice of two toppings,
sweet potato fries \$15

blackened chicken wrap

avocado, applewood smoked bacon, lettuce,
tomato, french fries \$14

SIDES

sweet potato fries \$7

french fries \$5

mac n' cheese \$7

seasonal vegetables \$7
(sautéed or steamed)

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