

THE
BANC
 BAR CAFE
LUNCH

SMALL PLATES

steamed pei mussels

garlic white wine broth or fra diavolo \$16

black bean empanadas

corn relish, tamarind ginger sauce \$12

goat cheese croquettes

black plum aioli, sriracha chili sauce \$11

coconut shrimp

mango cucumber salsa, tequila lime sauce \$16

french onion soup

crouton, swiss, parmesan \$8

homemade chicken dumplings

pan fried, ponzu sauce \$13

tartare of tuna & avocado

wasabi, sriracha chili sauce \$17

chicken tacos (GF)

avocado salsa \$15

potato gnocchi

sun dried tomato, pesto sauce \$13

FLATBREADS

(served with mixed greens)

prosciutto & figs

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

flat iron steak

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

vegetable

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

HAPPY HOUR

STARTS AT 3PM
 MON-FRI

SUNDAY NIGHTS 1/2 PRICE WINE BOTTLES

STARTS AT 4PM

SALADS

quinoa & beet (GF)

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

grilled pear (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

cobb (GF)

oven roasted turkey, gorgonzola, bacon, egg, tomato, broccoli, avocado, cauliflower, red onion, balsamic vinaigrette \$18

salad toppings: add

grilled chicken* \$8

flat iron steak \$10

grilled shrimp* \$11

grilled salmon* \$11

*available cajun style

WRAPS

(served with french fries)

blackened chicken wrap

applewood smoked bacon, lettuce, tomato, avocado, flour tortilla \$14

grilled salmon wrap

corn relish, tomato tortilla \$15

grilled steak wrap

roasted pepper, sauteed onions, portabella, goat cheese \$17

LIVE MUSIC

THURSDAYS & SUNDAYS

BURGERS & SANDWICHES

(served with french fries)

turkey club

applewood smoked bacon, lettuce, tomato, herb mayo, seven grain toast \$15

buttermilk battered chicken

baby arugula, tomato, spicy aioli \$16

filet mignon baguette

open faced, sauté onions, portabella, gorgonzola, horseradish mayo \$19

the banker

cajun beef burger, bacon, portabella, roasted pepper, goat cheese, quinoa onion ring, chipotle mayo \$19

build your own burger

choice of two toppings \$17

the veggie burger

apple cider aioli, choice of two toppings, sweet potato fries \$16