

Lunch &
Dinner
Winter 2023-24



SeventyOne™



Appetizers

Pizza Ensalada | *V, N* | 14

Oven-Baked Garlic Shell, Fresh Burrata, Heirloom Tomato, Pesto, Lemon-Dressed Arugula, Balsamic Reduction

Kung Pao Cauliflower | *V, N* | 16

Crushed Sriracha-Salted Peanuts, Toasted Sesame, Scallions, Lime, Mint, Gochujang Sauce

Shrimp Cocktail* | 18

Classic Tartar & Cocktail Sauces, Lemon

Southwest Chicken Wings* | 16

Smoked, Grilled & Tossed with Signature Sauce, Fried Garlic, Cilantro; side of Smoked Bleu Cheese Dipping Sauce

Deviled Eggs* | 12

Tobiko, Truffle Oil, Chives

Ahi Nachos* | 22

Sesame Seasoned Tuna Over Crispy Wonton Chips, Teriyaki, Wasabi Cream, Chili Mayo, Wakame, Micro Cilantro

Loaded Potato Wedge* | 16

Classic Crispy Potato, Melted Raclette Cheese, Scallions, Bacon Jam

Soups & Salads

Tomato Bisque | *V* | 12

Slow Simmered San Marzano Tomato, Vegetables, Basil, Garlic Gruyère Crostini

Classic Chicken Noodle* | 11

Braised Chicken Breast, Mirepoix, Garlic, Thyme, Parsley

Crispy Ginger Chicken Salad* | 19

Crispy Fried Chicken, Artisan Lettuce, Napa Cabbage, Bell Pepper, Carrot, Mandarin Orange, Fried Garlic, Ginger-Hoisin-Sesame Vinaigrette

The Wedge* | 15

Baby Iceberg Lettuce, Bleu Cheese, Bacon, Heirloom Tomato, Crispy Shallots, Smoked Bleu Cheese Dressing

Sandwiches & Burgers

Served with Potato Wedges or Side Salad

Peruvian Burger* | 25

Thick-Cut Bacon, White Cheddar, Crispy Onion, House-Made BBQ Sauce, Arugula, Tomato

Baldy Burger* | 25

Melted Raclette Cheese, Pickled Onions & Jalapeños, Arugula, Tomato

Porta “Betta” Bella | *V, N* | 22

Marinated Mushroom, Roasted Pepper, Sundried Tomato, Vegan Cashew Pesto, Arugula

Chicken Bacon Club* | 23

Thick-Cut Bacon, Grilled Chicken, Swiss Cheese, Hot-House Tomato, Arugula, Avocado Green Goddess Dressing

Fish & Chips* | 24

Crispy-Fried, Beer-Battered Cod, Potato Wedges, Slaw, Cocktail & Tartar Sauce

Lobster Roll* | 26

Chopped Lobster, Mayonnaise, Lemon, Scallions, served with Kettle Chips

12” Personal Pizzas

Margarita | *V* | 15

Buffalo Mozzarella, Marinara, Parmesan, Fresh Basil

Ham & Pineapple* | 16

Charred Pineapple, Roasted Jalapeño, Thyme, Cured Ham, Fried Garlic

BBQ Chicken* | 16

Red Onion, Thick-Cut Bacon, Scallions

Pepperoni* | 16

Three Cheese, Marinara, Basil

Entrées

Pork Chop* | 37

Smoked Iberian Pork, Roasted Brussels Sprout, Baby Carrot, Mashed Potato, Peach Sauce, Madeira Pork Jus

Filet Mignon* | 35

6 oz. Angus Beef, Roasted Carrot, Broccolini, Mashed Potatoes, Green Pepper Demi Glace, Bourbon, Garlic Butter

Stuffed Peppers | *V* | 26

Wild Rice, Cremini Mushroom, Vegetables, Braised Greens, Corn Relish, Tomato Broth

“Southern Comfort”

Fried Chicken & Waffles* | 33

Pickle Brine, Sweet & Spicy Glaze, Micro Cilantro, Caraway Waffle, Crispy Garlic

Cedar Plank Salmon* | 35

10 oz. Seared Wild Salmon, Wild Rice Pilaf, Roasted Bell Pepper, Preserved Lemon Dill Beurre Blanc

Eggplant Parmigiana | *V* | 29

Breaded, Fried & Baked with House-Made Tomato Sauce, Pecorino, Mozzarella, Fresh Spinach Pasta

Classic Meatloaf* | 29

Cheddar & Spring Vegetable Filled, Grilled Asparagus, Mashed Potatoes, Tomato Reduction, Bacon Jam

Dessert Menus

Strawberry Rose | 12

Layer Cake

Mud Pie | 16

Chocolate Brownie, Chocolate Pastry Cream

Banoffee Cake | 14

Layer Cake, Banana Toffee Crunchies

Seasonal Pie | 12

Chef’s Choice

Not Yo Mamma’s Jello | 10

Layered Panna Cotta, Mango, Coconut, Tangerine, Spiced Passion Fruit Sauce, Fresh Fruit

Gelato | 8

Seasonal Flavors

Lunch & Dinner

GF Gluten-Free DF Dairy-Free V Vegetarian VG Vegan N Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

A 19% gratuity will be added to guest checks of parties of 8 or more.