



Bar Room Menu

Bloody Mary Jumbo Shrimp Cocktail \$26

Tender jumbo shrimp with diced vegetables, and covered in our bloody Mary cocktail sauce.

French Onion Soup \$18

Toasted brioche, Parmigiano-Reggiano, Gruyere cheese.

Tricolor Salad \$17

Baby arugula, endive, radicchio, tossed in a red wine vinaigrette and topped with shaved parmesan cheese.

Mae Daly's Grill Platter \$38

Medallion of prime filet mignon, grilled Mary's chicken, and hot sausage.

Traditional Chicken Wings \$19

8 Chicken wings perfectly done and served with Buffalo and Honey Wasabi dipping sauces on the side.

Mister B. 8oz. Cheeseburger \$28

Served with French fries and accoutrements.

Filet Mignon on Toast Points (sharing plate) \$36

An exceptional choice for a share plate. This prime steak flown in from Chicago will be cooked to your liking, thinly sliced, and served on toast points. Three delicious dipping sauces are served on the side.

Classic Mini Lobster Rolls (2 Pieces) \$22

Juicy Maine Lobster Meat cooked to perfection.

Shrimp Scampi \$27

4 jumbo shrimp sauteed in a garlic, lemon balm sauce.



Starches

Three Cheese Potato Gratin \$15

Gruyere, Parmigiano-Reggiano,
Mozzarella

Shoestring | Steak Fries \$13

Garlic aioli, house made ketchup

Mr. B's Mashed Potatoes \$15

Creamy and buttery whipped Yukon
gold potatoes

Baked Potato \$12

Classic accoutrements

Vegetables

Roasted Root Vegetables \$15

Maple Glaze with Crispy Chicken Skin

Spinach \$14

Sauteed or creamed

Sauteed Cauliflower \$18

Parmesan cheese, and golden raisin chutney

Truffle Honey Roasted Carrots \$13

Lime, roasted cashews

Medley of Wild Mushrooms \$15

Caramelized onions, sherry vinegar reduction

All sides are served family style

We Proudly Serve



House Made Souffles \$23

Chocolate or Grand Marnier

These exquisite desserts are made to order and take roughly 30 minutes to bake. If you would like to order Souffles, we ask that you place the order at the same time you place your entrée order.