



STARTERS

NACHOS ^{GF} 16

*Chips, pepper jack cheese sauce,
sour cream, pico de gallo, guacamole
Grilled Chicken or Beef +5*

DUCK FAT FRIES 12

*Fried rosemary, truffle salt,
shaved pecorino, roasted garlic truffle aioli*

OWL BAR WINGS 11

*Choice of: Buffalo, Old Bay®
Maple Bourbon BBQ, Thai Chili,
Brick Oven-Baked Peanut Satay*

BAKED BRIE 18

*Brie en croute, honey, raspberry melba,
apples, grapes, almonds, crostini*

ROASTED CAULIFLOWER ^V 12

Sweet potato red curry sauce

TUNA POKE 18

*Almonds, avocado, red onion,
sesame seeds, ponzu sauce*

SHORT RIB SLIDERS 9

Horseradish cream, crispy fried shallots

STEAK & ASIAGO LETTUCE WRAPS 16

Horseradish cream

LARGE PARTY RESERVATIONS

All parties of 15-30 people inquire below



SALADS

*Add: Grilled/Blackened Chicken +7, Shrimp +8
Grilled/Blackened Salmon +9*

BELVEDERE ^V 14

*Mixed greens, grape tomatoes,
English cucumber, carrots, red onions,
croutons, balsamic vinaigrette*

CLASSIC CAESAR 14

*Chopped romaine hearts, Parmesan,
Romano, fried capers, croutons,
house-made Caesar dressing*

SPINACH ^{GF} 15

*Spinach, bacon, cherry tomatoes,
almonds, green apples,
warm bacon vinaigrette*

PIZZAS

ORIGINAL ^V 17

*Marinara sauce, mozzarella,
Parmesan, oregano*

*Add: Pepperoni, Italian Sausage, Bacon,
Mushrooms, Onion, Olives, Green Peppers,
Jalapeños, Spinach +2 each*

CAPRESE 21

*Olive oil, fresh mozzarella,
roasted tomato, basil*

MO'S 23

*Olive oil, prosciutto, fresh mozzarella,
arugula, Romano blend*

Consuming raw or uncooked products can increase the risk of foodborne illnesses.

^V Vegetarian
^{GF} Gluten-Free

Checks may be split no more than 3 ways.
Gratuity will be added for 6 or more guests.



HANDHELDS

*Served with house-made chips and pickle
Substitute: Regular Fries +4 | House or Caesar Salad +5*

OWL BURGER 19

All beef burger, lettuce, tomato, onion, brioche

*Choice of: American, Cheddar,
Swiss, Pepper Jack*

TRUFFLE BURGER 21

*All beef burger, arugula in truffle oil,
Swiss cheese, roasted mushrooms,
roasted garlic truffle aioli, brioche*

BELVEDERE BIRD 19

*Grilled chicken breast, honey mustard, bacon,
fried shallots, pepper jack cheese, lettuce,
tomato, pretzel roll*

STEAK TACOS 19

Salsa verde, cilantro aioli

ENTRÉES

FISH & CHIPS 18

*Beer-battered flounder,
house-made tartar sauce, lemon*

COFFEE-RUBBED FILET 38

*Center-cut filet mignon,
wine merchants pan sauce,
vegetable of the day, fingerling potatoes*

MAPLE & MIRIN GLAZED SALMON ^{GF} 28

Rice, stir-fried vegetables

CABERNET-BRAISED SHORT RIBS 30

*Wild mushroom demi-glace, garlic mashed potatoes,
vegetable of the day, roasted baby root vegetables*

PENNE ALLA VODKA 21

Add: Chicken +7, Shrimp +8

MEDITERRANEAN STUFFED EGGPLANT ^V 17

Couscous, tomato, olives, feta, roasted tomato sauce

SIDES

+7

FRIES
SWEET POTATO FRIES

TRUFFLE PARMESAN CHIPS
MAC N' CHEESE

FINGERLING POTATOES
VEGETABLE OF THE DAY

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