

OPEN FOR OUTDOOR DINING & DELIVERY 5:PM—9:PM

FOR THE TABLE

Thin Crust Pizza | 18
Margherita or Meatballs

Guacamole | 22
Tortilla Chips

Segundo's Meatballs | 18
Veal, Pork, Tomatoes, Parmesan

SALADS & STARTERS

Watermelon Salad | 18
Feta Cheese, Tomatoes, Balsamic

Classic Chopped Caesar | 17
Parmesan Crouton, Caesar Dressing

Burrata and Heirloom Tomatoes | 20
Basil, EVO Oil

T- Bar Chopped Salad | 18
Heart of Palm, Green Beans, Tomatoes, Cucumber

RAW BAR

Yellowfin Tuna Tartare | 24
Soy- Ginger- Sesame Seed

Tiger Shrimp Cocktail | 24
Cocktail Sauce - Lemon- 4 Shrimp

Vietnamese Spring Roll | 20
Shrimp, Soba, Carrots, Mint

Seafood Salad | 24
Shrimp, Calamari, Lobster, Octopus

Crispy Sushi | 28
Spicy Tuna – Hamachi -- Salmon -Tuna

MAIN

Irish Salmon | 29
Zucchini, Honey Mustard

Crusted Tuna | 36
Soy, Wasabi, Seaweed Salad

Herb Grilled Branzino | 36
Capers, Olives, Fennel, Tomatoes

Chicken Milanese | 29
Chopped Salad, Lemon

Cavatelli Antonucci | 23
Veal Ragout, Parmesan

Roasted Free Range Chicken | 29
Mashed Potatoes, Roast Carrots, Tarragon

T-Bar Chopped Salad |
Choice of
Chicken | 23 *Salmon* | 32

BURGER BAR

Choice of: French Fries or Salad

Prime Aged Angus Burger | 28
Lettuce, Tomato, Pickles

Amish Turkey Burger | 26
Cheese, Spinach, Caramelized Onion

STEAK BAR

Certified Black Angus, Seasoned With Kosher Salt & Black Pepper

Filet Mignon 8 oz. | 42

Aged NY Strip 14 oz. | 49

Prime Aged Rib Eye 24 oz. | 69

Black Angus Porterhouse 40oz | 120

Serves-Two-Three

CHOICE OF:

Steak Sauce | Béarnaise Sauce | Poivre Sauce

SIDES

French Fries, Hand Cut | 8

Mashed Potatoes, Butter, Cream | 10

Grilled Asparagus | 10

Spinach Mascarpone OR Sautéed, Garlic, Olive Oil | 10

Sweet Summer Corn Feta Cheese | 10

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness”

WE ARE STRICTLY FOLLOWING CDC, AND HEALTH DEPARTMENT GUIDELINES

WINES BY THE GLASS

	Glass
Champagne / Collet Brut <i>france / epernay</i>	23
Prosecco / Lamberti <i>italy / treviso</i>	15
Rose / Nationale 7 <i>france / provence 2018</i>	15
Sancerre / Xavier Flouret <i>france / loire 2018</i>	19
Chardonnay / Landmark <i>ca / sonoma 2018</i>	16
Sauvignon Blanc / Frenzy <i>nz / marlborough 2019</i>	14
Pinot Grigio / Cadonini <i>italy / venezie 2018</i>	13
Bordeaux / Chateau Castera <i>france / medoc 2018</i>	18
Pinot Noir / Montinore <i>or / willamette valley 2017</i>	17
Cabernet Sauvignon / Centered <i>ca / napa valley 2017</i>	19
Malbec / Don David <i>arg / cafayate "reserve" 2018</i>	17

BEERS 9

Stella Artois / Belgium
Budweiser / America
Amstel Light / Holland
Heineken / Holland
Heineken Light / Holland
Brooklyn Lager / New York
Blue Moon / America
Buckler / Non Alcoholic

COCKTAILS 14

T-BAR Cosmo
Vodka, Triple Sec, Blood Orange, Cranberry Brittle

Azalea Margarita
Patron Reposado, Grand Marnier, Pineapple Cranberry Juice

Grand Royal
Bulldog Gin, St Germain, Cucumber, Lemon, Lime Juice

Manhattan 73
Bulleit Rye Whiskey, Cherries, Antica Vermouth, Cherry Herring

Ginger Martini
French Ginger Liqueur, Vodka, Grand Marnier

Cucumber Sake – Tini
Peeled Cucumber, Sake, Vodka, Simple Syrup

Tanteo Jalapeno Margarita
Fresh Lime Juice, Tequila, Triple Sec, Jalapeno Pepper