

TABLE 79 FOODBAR

SHARED PLATES

HOUSE ROLLS

house cultured-whipped butter + maldon salt + chives **10**

MUSHROOM BISQUE ^{GF}

portobello + onion + red wine + heavy cream + chive oil **14**

ELOTE CORN RIBS ^{GF}

lemon aioli + chili powder + cotija cheese **14**

ASPARAGUS SALAD ^N

mixed greens + candied walnuts + strawberries
cajun goat cheese + balsamic glaze
tzatziki hummus dressing **18**

CRISPY CAULIFLOWER BUFFALO WINGS ^{GF}

carrot + celery + cucumber + ranch **16**

BACON WRAPPED SHRIMP ^{GFO}

spicy aioli + gochujang fried rice + miso broth
jalapeño-honey glaze + pickled onions
carrots + cremini mushrooms + sesame seeds **26**

LAMB MEATBALLS

red cabbage + sweet pickled carrots
chipotle aioli + crispy onions **19**

SHORT RIB BAO BUNS

asian pickled sala d + gochujang + sliced jalapeños
sesame seeds + dark soy drizzle **18**

BAJA STYLE TACOS ^{GF}

CHOICE OF shrimp OR fish
mango pico de gallo + avocado aioli
red cabbage + chipotle mayo + cilantro **19**

WHITE AGUACHILE SHRIMP ^{* GF}

shrimp + seasoned coconut milk
cucumber + red onion **24**

SALMON TARTARE ^{*}

caviar + ginger soy sauce + diced avocado
truffle oil + sesame seeds + tortilla chips **28**

N CONTAINS NUTS | GF GLUTEN FREE | GFO GLUTEN FREE OPTION AVAILABLE | VG VEGAN

There may be additional menu items that can be made gluten free, please inquire with server prior to ordering.

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. Some items may contain milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy or sesame. Please inquire with your server for further details and notify us of any allergies.

TABLE 79 CLASSICS

PORTOBELLO FRIES ^{GF} **16**

parmesan + truffle oil + garlic confit aioli

CRISPY BRUSSELS SPROUTS ^{GF VG} **16**

table spice + lemon zest

TUNA POKE ^{* GF} **21**

sesame + ponzu + pineapple + fiery sticky rice + avocado

BIBB & GREEN SALAD ^{GF} **16**

bacon bits + granny smith apples + dijonnaise
shaved grana padano cheese + pickled onions

INQUIRE ABOUT PROTEIN ADDITIONS

THE BURGER ^{*} **26**

brioche bun + golden bacon aioli + lettuce
tomato + onion + pickle + fries

MAKE IT DELUXE +7

MAINS

BISTRO STEAK ^{* GF} **53**

whipped potatoes + seasonal vegetables
braised leek compound butter + beef jus

SALMON ALLA TOSCANA ^{N GF} **55**

artichoke hearts + pistachio panko herb crust
sundried tomatoes + seasonal vegetables
capers + tuscan cream sauce

NUT FREE OPTION AVAILABLE

SEAFOOD BLACK INK LINGUINI ^{GFO} **54**

squid ink pasta + scallops + shrimp + cherry tomatoes
peruvian peppers + basil + feta + lemon cream sauce

VEGETABLE FRIED RICE ^{GF} **35**

seasonal vegetables + egg + succotash

INQUIRE ABOUT PROTEIN ADDITIONS | VEGAN OPTION AVAILABLE ^{VG}

HARISSA LAMB CHOPS ^{* GFO} **57**

baba ganoush + pearl barley + bell pepper mix

GRILLED BONE-IN PORK CHOP ^{GFO} **49**

cream of black bean + chorizo hash
cotija cheese + giardiniera + focaccia

KOREAN SHORT RIB **56**

kimchi fried rice + cucumber salad
egg + gochujang sauce

CHEF DE CUISINE
Manuel Cortes

SOUS CHEF
Ilean Young

GENERAL MANAGER
Dani Reber

A 3% employee benefit surcharge is added to the check. This allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort community.

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