

TABLE 79

FOODBAR

SHARED PLATES

HOUSE ROLLS

house cultured-whipped butter + maldon salt + chives 10

MUSHROOM BISQUE ^{GF}

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

ELOTE CORN RIBS ^{GF}

lemon aioli + chili powder + cotija cheese 14

ASPARAGUS SALAD ^N

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

CRISPY CAULIFLOWER BUFFALO WINGS ^{GF}

carrot + celery + cucumber + ranch 16

BACON WRAPPED SHRIMP ^{GFO}

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

LAMB MEATBALLS

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

SHORT RIB BAO BUNS

asian pickled salad + gochujang + sliced jalapeños 18
sesame seeds + dark soy drizzle

BAJA STYLE TACOS ^{GF}

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

WHITE AGUACHILE SHRIMP * ^{GF}

shrimp + seasoned coconut milk + cucumber + red onion 24

SALMON TARTARE *

caviar + ginger soy sauce + diced avocado 23
truffle oil + sesame seeds + tortilla chips

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}

parmesan + truffle oil + garlic confit aioli 16

CRISPY BRUSSELS SPROUTS ^{GF VG}

table spice + lemon zest 16

TUNA POKE * ^{GF}

sesame + ponzu + pineapple 21
fiery sticky rice + avocado

BIBB & GREEN SALAD ^{GF}

bacon bits + granny smith apples + dijonnaise 16
shaved grana padano cheese + pickled onions
INQUIRE ABOUT PROTEIN ADDITIONS

THE BURGER *

brioche bun + golden bacon aioli + lettuce 26
tomato + onion + pickle + fries
MAKE IT DELUXE +7

MAINS

BISTRO STEAK * ^{GF}

whipped potatoes + seasonal vegetables 53
braised leek compound butter + beef jus

SALMON ALLA TOSCANA ^{N GF}

artichoke hearts + pistachio panko herb crust 55
sundried tomatoes + seasonal vegetables
capers + tuscan cream sauce
NUT FREE OPTION AVAILABLE

SEAFOOD BLACK INK LINGUINI ^{GFO}

squid ink pasta + scallops + shrimp + cherry tomatoes 54
peruvian peppers + basil + feta + lemon cream sauce

VEGETABLE FRIED RICE ^{GF}

seasonal vegetables + egg + succotash 35
INQUIRE ABOUT PROTEIN ADDITIONS | VEGAN OPTION AVAILABLE ^{VG}

HARISSA LAMB CHOPS * ^{GFO}

baba ganoush + pearl barley + bell pepper mix 57

GRILLED BONE-IN PORK CHOP ^{GFO}

cream of black bean + chorizo hash 49
cotija cheese + giardiniera + focaccia

KOREAN SHORT RIB

kimchi fried rice + cucumber salad 56
egg + gochujang sauce

CHEF DE CUISINE
Manuel Cortes

SOUS CHEF
Ilean Young

GENERAL MANAGER
Bisar Ayirkan

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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