TABLE 79 FOODBAR

SHARED PLATES

HOUSE ROLLS — 10
house cultured-whipped butter + maldon salt + chives

MUSHROOM BISQUE GF — 14
portobello + onion + red wine
heavy cream + chive oil

ELOTE CORN RIBS GF — 14
lemon aioli + chili powder + cotija cheese

ROASTED BEET CARPACCIO GF N — 21
roasted beets + creamy za'atar labneh + prosciutto
crumbled goat cheese + toasted pistachios arugula
basil oil + balsamic reduction

CRISPY CAULIFLOWER BUFFALO WINGS GF — 16
carrot + celery + cucumber + ranch

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

LAMB MEATBALLS — 19
parmesan + broth succotash + chili oil

SHORT RIB BAO BUNS — 18
asian pickled salad + gochujang + sliced jalapeños
sesame seeds + dark soy drizzle

BAJA STYLE TACOS GFO — 19
BARBACOA red onions+ cilantro + chili arbol sauce

SHRIMP OR FISH mango pico de gallo + avocado aioli
red cabbage + chipotle mayo + cilantro
subject to availability

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 — 54
whipped potatoes + seasonal vegetables
braised leek compound butter + beef jus

SALMON ALLA TOSCANA N GF — 56
artichoke hearts + pistachio panko herb crust
sundried tomatoes + seasonal vegetables
capers + tuscan cream sauce
nut free option available

SEAFOOD BLACK INK LINGUINI GFO — 55
squid ink pasta + scallops + shrimp + cherry tomatoes
peruvian peppers + basil + feta + lemon cream sauce

CREAMY RISOTTO — 54
short rib + carrots + onions + cream + poblano pepper
corn bisque
vegetarian option available

KOREAN SHORT RIB — 57
kimchi fried rice + cucumber salad
egg + gochujang sauce

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.

CHEF DE CUISINE
Manuel Cortes

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.