



By Executive Chef

Carlos Jones

STARTERS

Corn Bread Service

Served with Whipped Honey & Jalapeño Butter

9

Smoked Trout Dip *

Crème Fraiche, Lemon, Dill, Chive oil, Grilled Crostini

18

Goat Cheese Al Forno

Pomodoro, Garlic Crostini, Basil oil

14

Angus Prime Beef Tartare *

*Shallots, Herbs, Dijon, Capers, Quail Egg Yolk**

20

Eggs on Eggs *

Fried Deviled Eggs with Smoked Trout Roe and a Pickled Onion gloss*

16

SALAD

Golden Beet Salad | 12

Mixed Greens, Roasted Golden Beets, Candied Pecans, Goat Cheese, White Balsamic Vinegar

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER

Angus Prime Center Cut Filet *

Rosemary Pommes Puree, Asparagus, Red Wine Bordelaise - 55

Wagyu Steak Frites *

Served with Latin butter - 43

Coq Au Vin

Chicken quarter, braised with red wine, lardons, mushrooms and pearl onions on top of herbed pommes puree with broccolini - 35

Mushroom & Truffle Risotto

Mirepoix broth (Vegetarian) - 20

Colossal Prawn Pasta Primavera

Lemon cream, asparagus, tomato, forest mushroom, roasted red peppers and parmesan - 40

Pan Seared Sea Scallops

U-8 scallops, citrus caper risotto, teardrop peppers, micros - 40

Chilean Sea Bass

Caper Beurre Blanc with Asparagus and Ube Purée - 52

Sides

Rosemary Pommes Puree | 10 Roasted Vegetables | 10 Asparagus | 10

Steak Add-Ons

Blackened prawns | 22 Blue cheese | 8 Sautéed mushrooms | 12

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TBR BISTRO

WINES

Red

Gloria Violet / Cabernet Sauvignon

12 / 32

Torrebruna / Sangiovese

12 / 32

Monte Degli Angeli / Pinot Noir

13 / 33

White

Clos Sonoma / Chardonnay

14 / 34

Champagne

Marcel Pierre Brut

18 / 70

Dessert Wine

Petit Guiraud Sauternes

16 / 48

SWEETS

Sticky Toffee Pudding

Whipped cream, caramel drizzle

11

Espresso Panna Cotta

Garnished with chocolate and powdered sugar

11

Pecan Blondie & Ice Cream

Vanilla ice cream, white chocolate sauce

11

TBR BISTRO

COCKTAILS

Godfather

Dewars & Amaretto DiSaronno

Manhattan

Woodford, Sweet Vermouth, Orange & Angostura bitters

Tuaca Lemon Drop Martini

Tuaca, Lemon Vodka & Lemon Juice

Strawberry Jalapeno Margarita

Blanco Tequila, Strawberry puree & fresh jalapeno

Hugo Spritz

St. Germain, Prosecco, Soda and Mint

Blackberry, Basil Collin's

Bombay Gin, Lime, Blackberry & Basil

French 69

Hendrick's, Lime, Simple Syrup, Prosecco

Better Than Sex

Amaretto DiSaronno, Kahlua, Bailey's & Cream

French Martini

Chambord French Black Raspberry liqueur, Absolut Citron Vodka & Pineapple