

## KING COLE BAR MENU

### SMALL BITES

CROSTINI SMOKED SALMON CROSTINI WITH CRÈME FRAICHE, DILL, AMERICAN CAVIAR	22.
MEDITERRANEAN PLATE SAN DANIELE PROSCUITO HAM, FRIED POLENTA, SICILIAN OLIVES, GRILLED BREAD	19.
CHEESE PLATE DOMESTIC AND INTERNATIONAL SELECTION	22.
OYSTER AND CLAMS PACIFIC OR DOMESTIC OYSTER, LITTLENECK CLAMS, MIGNONETTE	28.
CRAB CAKE SEARED CRAB CAKE WITH BASIL AIOLI, POTATO CHIPS	28.
THREE SLIDERS CHOICE OF: KOBE BEEF, AHI TUNA, MAINE LOBSTER	28.
TUTTI FRUTTI MIXED FRIED CALAMARI, SHRIMP, WITH PIMIENTOS, GARLIC, EVOO	28.
CRISPY LOBSTER LOBSTER TEMPURA WITH PONZU SAUCE	32.
CHICKEN KEBAB MINCED CHICKEN WITH SPICE ON SUGAR CANE, TAMARIND MINT SAUCE	25.
TUNA TARTAR AHI TUNA CITRUS MARINATED FRESH BASIL, EXTRA VIRGIN OLIVE OIL POTATO GAUFRETTE	22.

EXECUTIVE CHEF FRANCK STEIGERWALD  
PASTRY CHEF SANDRO MICHELI

## KING COLE BAR CLASSICS

FRENCH ONION SOUP TOPPED WITH CROUTON AND GRUYERE CHEESE	16.
COBB SALAD LUMP CRABMEAT OR GRILLED CHICKEN EGG, AVOCADO, RED ONION, CORN, TOMATO, BACON AND BLUE CHEESE DRESSING	30.
GRILLED CHICKEN CLUB BACON, LETTUCE, TOMATO, MAYO	27.
LOBSTER CLUB BACON, LETTUCE, AVOCADO, TOMATO, TARRAGON AIOLI	38.
KING COLE BURGER HOUSE CURED PICKLES, FRENCH FRIES AND COLE SLAW	29.
DESSERTS	15.
CARAMEL DOME VANILLA CENTER, RASPBERRY SORBET	
CHOCOLATE CROUSTIFONDANT PRALINE MOUSSE, PASSION FRUIT GRANITE	
CHOCOLATE TRIO MOUSSE WHITE, MILK, DARK CHOCOLATE MOUSSE, MASCARPONE CREAM	
TRADITIONAL TIRAMISU COFFEE CREAM, PANNACOTTA	
STRAWBERRY SABLE STRAWBERRY JAM, VANILLA CREAM	
HOMEMADE ICE CREAM AND SORBETS	

\*ALL FOOD ITEMS ARE COOKED TO THE RECOMMENDED FDA FOOD CODE TEMPERATURES,  
UNLESS OTHERWISE REQUESTED.

CONSUMING RAW OR UNCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE  
YOUR RISK OF FOOD BORNE ILLNESS.

\*PARTIES OF 6 OR MORE WILL HAVE 18% GRATUITY ADDED TO THE BILL