

# Menu

## FIRST COURSE

### Baby Arugula and Endive Salad 8

Toasted Walnuts, Blue Cheese and Caramelized Apples  
Cider Vinaigrette

### Pan Seared Sea Scallops 10

Celery Root Purée  
Raspberry Gastric

### Red Wine Braised Beef Short Rib 10

Sautéed Wild Mushroom and Rainbow Swiss Chard

## ENTREES

### Pumpkin Risotto 18

Truffle Honey and Toasted Pumpkin Seed  
Braising Greens

### Herb Grilled Flank Steak 20

Rosemary Pomme Frites with Béarnaise Sauce  
Farm Green Salad

### Pan Seared Black Cod Filet 21

Chorizo, Brussel Sprout, Sweet Potato and Apple Ragout  
Lemon Buerre Blanc

### Lemon Roasted Half Chicken Breast 19

Garlic Whipped Potatoes and Organic Green Beans  
Natural Chicken Jus

## DESSERTS

### Pistachio Ice Cream Sundae 8

Caramel Sauce, Whip Cream, Toasted Nuts and Chocolate Ganash

### Chef Selection of Artisanal Cheese 12

2 Year Aged Cheddar: Firm, Domestic, Cow  
Fourme d'Ambert: Blue, French, Cow  
4 Year Aged Gouda: Hard, Netherlands, Cow

### Molten Chocolate Cake Raspberry Sorbet 8

# Wine

## WHITE

### PREMIUM POUR

**Chenin Blanc** — Pine Ridge, 2008 California **9/34**

**Chardonnay** — Oxford Landing, 2007 Australia **6/23**

**Riesling** — Snoqualmie, 2007 Washington **7/27**

**Pinot Grigio** — Verace, 2007 Italy **9/34**

**Sauvignon Blanc** — Sandy Cove, 2008 New Zealand **9/34**

**Albarino** — Aforado, 2007 Spain **12/45**

**Conundrum** — 2007 California **65**

## RED

**Shiraz** — Oxford Landing, 2007 Australia **6/23**

**Merlot** — Jeanne Marie, 2007 California **7/27**

**Cabernet Sauvignon** — Bacchus, 2008 California **8/30**

**Malbec** — Durigutti, 2007 Argentina **9/35**

**Rioja** — Cune Vina Real, 2005 Spain **10/39**

**Pinot Noir** — Jigsaw, 2007 Oregon **12/45**

## SPARKLING

**Prosecco** — Zardetto Brut, Italy **11/42**

## BOTTLED BEER

**Rolling Rock** 5

**Brooklyn Lager, Harp** 6

## DRAFT BEER

**Stella Artois** 6

**Six Point Brownstone** 6

## VODKA MARTINIS

**Pomegranate Marini** 12

**Peartini** 12

**Black Cherry Cosmo** 12

**Godiva Martini** 10

## BAM SPECIALTIES

**BAMhattan** — Our version of the manhattan **10**

**Jalapeno Margarita** — Spicy Version of the Original **10**

**The Coltrane** — Cinnamon and sugar rimmed bourbon and ginger **10**