THE BOARD ROOM

WINE BAR · CITYCENTRE

LUNCH

$25 TWO-COURSE MENU

Choice of one appetizer & one entrée

APPETIZERS

Choose one

POBLANO ARTICHOKE DIP
Roasted poblano, toasted pita

CRISPY HALLOUMI
Mixed greens, grilled bread, fig mostarda

TUNA CRUDO
Citrus olive oil, fennel, ponzu

SPANISH MEATBALLS
Smoked tomato

PATATAS BRAVAS
Saffron aioli

ENTRÉES

Choose one

PLATES

* SEARED REDFISH (GF)
Lump crabmeat, seasonal vegetables, quinoa, Chardonnay reduction

HALF CHICKEN
Lemon, garlic, herbs

* THE BOARD ROOM BURGER
Wagyu blend, bacon onion jam, American cheese, truffle aioli, pretzel bun

SALADS

ROASTED CHICKEN (GF)
Pulled chicken, Granny Smith apples, goat cheese, blueberries, champagne vinaigrette

ANCIENT GRAIN BOWL
Greens, farro, quinoa, charred broccoli, almonds, cherry tomatoes, citrus vinaigrette

*Add chicken +8 | *shrimp +10 | *salmon +14*

FLATBREADS

SOPPRESSATA & HOT HONEY
Soppressata, mozzarella, hot honey, Calabrian chili

TRUFFLE POTATO & TALEGGIO
Shaved potato, taleggio, black truffle, thyme

SHRIMP & PIQUILLO PEPPER
Gulf shrimp, piquillo pepper, confit garlic, parsley

$25 PER PERSON

Includes one appetizer and one entrée

GF - Gluten-Free

Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.