

the **Tip Tap Room**

APPETIZERS

(priced between \$9 - \$13)

Rock Shrimp

Katafi & Nori Fried Shrimp
Cucumber Salad and Chile Ginger Sauce

Grilled Wild Mushrooms

Soy & Chive Vinaigrette, Charred Tomato Tips

Cheese & Cracklins

Fried Goat Cheese Balls with Duck Fat Fried Prosciutto "Cracklins"
Grilled Asparagus Tips and Carrot Ginger Dipping Sauce

Fig

Pancetta & Blue Cheese Stuffed with Burnt Balsamic Butter

Potato

7 Bacon Tips, Beer Cheese Sauce, Fried Oysters, Pickled Serrano Pico

Lobster Tips

Basil Butter, Corn on the Cob, Cole Slaw

SALADS

(priced between \$6 - \$10; available with choice of tips for additional charge)

Romaine

Basil & Onion Vinaigrette, Asiago Tuile

Grilled Baby Bok Choy

Sautee of Snap Peas, Thai Chiles, Caramelized Shiitakes, Grilled Tofu with
Sesame Soy Vinaigrette

Endive, Radicchio & Arugula

Shaved Endive & Radicchio, Arugula, Grilled Asparagus, Toasted Pine
Nuts, Kalamata Olives, Parmesan & Aged Balsamic Vinaigrette

Watermelon

Arugula, Shaved Red Onion, Watermelon, Black Sesame Seeds with
Toasted Cumin Cayenne Vinaigrette

TIPS

(priced between \$12 - \$17)

Steak

House Marinated, Horseradish Potatoes,
Cherry Pepper & Watercress Slaw, Bordelaise

Turkey

Sage Peppercorn Marinated, Cranberry Fennel Slaw,
Cornbread Stuffing, Creamed Corn Potatoes

Lamb

Mint & Shallot Marinated, Mint Lamb Glaze,
Chèvre Mashed Potatoes, Sautée of Greens, Tzatziki

Swordfish

Artichoke, Olive Tomato, Bell Pepper & Parsley Salsa with
Tapenade Mashed Potatoes, Haricot Vert, Citrus & Herb Cream

Chicken

Lemon, Lime, Orange, Yuzu & Herb Marinated, Rice and Vegetables

Tofu Tips

Garlic Roasted Portobellos, Roasted Red Peppers & Seared Avocado,
upon Spinach Quinoa

Buffalo Top Round Tips

Peppercorn & Coriander Marinated with Great Hill Blue Mashers,
Bone Marrow Bordelaise

Sample of Game Tips

Rotating Chef's Choice of Two Wild Game Options

Elk

Herb & Shallot Cedar Planked Elk, BBQ Glaze,
Wild Boar Bacon & Chive Mashed Potatoes

Yak

Garlic & Red Pepper Rubbed with Fresh Horseradish, Shaved Fennel,
Watercress & Meyer Lemon Slaw, Parsnip & Potato Smash

Dueling Beer Bellies

Wild Boar & Pork Belly Braised in Beer with Candied Boar Bacon Bits

Goat

Pistachio & Ras el Hanout Dusted with Pearl Barley Tabbouleh

Rabbit

Horseradish & Rosemary Roasted with Horseradish Truffle & Onion Potato
Salad and Leafy Vegetables

Emu

Beer & Ginger Marinated with Summer Peach & Basil Slaw

DESSERTS

Peach Tip Cobbler

Blackberry & White Chocolate Bread Pudding

With Whiskey Caramel