

CASINO BAR MENU

Antipasto

Calamari Fritto 15
fried calamari / marinara

Zucchini Fritto 12
fried zucchini / herb garlic aioli

Insalate

Classic Caesar Salad 12
romaine / shaved parmesan / torn croutons

Farmer Salad 12
gem lettuce / cucumber / pickled carrot / radish
shaved fennel / pickled onion / ricotta salata

Sandwich

old bay frites or dressed greens

Americano Cheeseburger* 16
cheddar / lettuce / tomato / onion / mustard aioli / egg bun

Casa Panini 15
ham / turkey / bacon / smoked provolone
arugula / tomato / burnt honey mustard / ciabatta

Eggplant Caprese Wrap 13
fire roasted eggplant and red peppers / fresh mozzarella / basil / arugula

Children's

Cheeseburger* 13
american cheese / french fries

Chicken Tenders 13
french fries / buttermilk ranch

Culinary Team
Severin Nunn, Executive Chef
John Ferguson, Executive Sous Chef
Leen Kim, Executive Pastry Chef
Orville Wallace, Sous Chef

An automatic service charge of 20% applies to parties of 8 or more.

*Items may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BEVERAGE SELECTIONS

Hand-Crafted Cocktails

Aperol Spritzer aperol orange liqueur prosecco / soda	10
Rosso Sangria Italiano fresh stone fruit / berries st. germain elderflower liqueur pinot grigio	12
Peach Bellini Martini apeach vodka / peach schnapps fresh peach puree / prosecco	11
Riviera Breeze amaretto disarrono / white rum pineapple juice / cranberry juice	11
Americano campari / club soda / orange slices carpano antica sweet vermouth	11
Negroni plymouth gin / campari carpano antica sweet vermouth	12
Italian Sidecar tuaca / triple sec / sweet & sour fresh squeezed lemon	12
Woodford Perfect Manhattan woodford reserve / lillet blanc carpano antica sweet vermouth	12

Punch & Tea 12

Strawberry Lemoncello
Spiked Southern Tea
Red Sangria

Domestic Beer 6.50

Bud Light • Miller Lite • Coors Light • Budweiser Michelob Ultra • Yuengling

Import and Craft Beer 7

Starr Hill Northern Lights
Devils Backbone Vienna Lager
Amstel Light
Sam Adams
Heineken
Blue Mountain Full Nelson IPA
Angry Orchard
Guinness
Blue Moon
Blue Mountain Kolsch 151
Dogfish Head 60 Minute IPA
Stella Artois
Corona

Wines

The wines by the glass are in a progressive order. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste and progressing to wines that are drier and stronger in taste.

Glass Bottle

Sparkling Wines

Banfi, Bracheto d'Acqui, "Rosa Regale" Piedmont, IT	10	40
Cantine Maschio, Prosecco, Brut, Treviso Veneto, IT	6.75	

White Wines

Ruffino, Moscato d'Asti, Piedmont, IT	10	40
Manfred Breit, Riesling, Auslese, "Piesporter Goldtröpfchen", Mosel, Germany	10	40
Kris, Pinot Grigio, "Artist Cuvée" delle Venezie, IT	10	40
Robert Hall, Sauvignon Blanc Paso Robles, CA	11	44
Cave de Lugny, Mâcon-Lugny, "Les Charmes" Burgundy, France	12	48
Alois Lageder, Chardonnay, Alto Adige, IT	11	44
The Crusher, Chardonnay, CA	10	40
Tenshen, White Rhone Blend Santa Barbara County, CA		50
Stag's Leap Wine Cellars, Chardonnay, "Karia" Napa Valley, CA		75

Red Wines

Lechthaler, Pinot Noir, Trentino, IT	11	44
Imagery, Pinot Noir, CA	12	48
Cantina Zaccagnini, Montepulciano d'Abruzzo "dal Tralchetto", Abruzzi, IT	14	56
Giuseppe Lonardi, Ripasso, Valpolicella Classico Superiore, Veneto, IT		55
Martoccia di Brunelli, Rosso di Montalcino Tuscany, IT		70
Elvio Tintero, Barbaresco, Piedmont, IT		65
Terrazas de los Andes, Malbec, "Altos del Plata" Mendoza, Argentina	10	40
Casa Contini, Rosso, Verso, Salento, Puglia, IT	10	40
Mocali, Brunello di Montalcino, Tuscany, IT		95
The Seventy Five Wine Company Cabernet Sauvignon, CA	12	48
Micheletti, Bolgheri, Tuscany, IT	12	48
Château de Bellevue, Lussac-St.-Émilion Bordeaux, France		60
Sterling Vineyards, Merlot, Napa Valley, CA	12	48
Trefethen, Cabernet Sauvignon Napa Valley, CA		75
Treana, Red, Paso Robles, CA		65