

Star Bar

& BISTRO

MENU

BREAKFAST

MON-FRI | 6:30 AM - 11 AM

SUNSHINE SANDWICH

Brioche Bun, Gruyère, Egg, Ham, Hollandaise, Herb Fries

INDIGO PARFAIT (V)

Blackberry Chia Seed Jam, Blueberries, Greek Yogurt, Granola, Honey

STEEL OATS (V)

Bruleed Banana, Praline Butter, Frosted Pecans, Blueberries

AVOCADO TOAST (V)

Multigrain Baguette, Everything Spice, Pickled Onions, Micro Cilantro

EGGS BENEDICT (R)

Duroc Ham, Cream Cheese Hollandaise, Puff Pastry, Farmer's Greens

MUSHROOM & SPINACH OMELETTE (V)

Wild Mushrooms, Spinach, Feta, Goat Cheese, Mozzarella, Avocado & Multigrain Toast

CRAB BENEDICT (R)

Crab Cake, Soft Shell Crab, Cajun Hollandaise, Arugula Salad, Lemon Vinaigrette

BUTTERMILK PANCAKES (V)

Maple Syrup, Berries, Whipped Cream

EGG NOG FRENCH TOAST (V)

Almond Streusel, Cinnamon Whipped Cream, Strawberries, Sourdough Baguette

STEAK BOWL (GF)

Ribeye, White Cheddar, Mozzarella, Peppers, Onions, Pickled Jalapeños, Hashbrowns, Choice of Egg

B.E.A.T. SANDWICH

Grana Padano Multigrain, Bacon, Over Hard Egg, Arugula, Tomato, Garlic Aioli, Pepper Jack, Herb Fries

BREAKFAST QUESADILLA

Flour Tortilla, Eggs, Pepper Jack, Mozzarella, Salsa, Sour Cream, Choice of: Chorizo, Ham, Bacon, Pork Sausage

TURKISH SUNRISE

Garlic Feta Yogurt, Dukkha, Avocado, Arugula, Pickled Onions, Poached Eggs, Garlic Naan, Blackened Salmon, Lemon Vinaigrette

THE CLASSIC (R)

2 Eggs, Hashbrowns, Toast, House Jam, Choice of Protein

SIDES

HASHBROWNS

DUROC HAM STEAK

DUROC BACON

PORK SAUSAGE

CHICKEN SAUSAGE

VEGETARIAN SAUSAGE

CHORIZO PATTY

EGG

SEASONAL FRUIT

TOAST & JAM

PASTRY

LUNCH

MON-FRI | 11 AM - 3 PM

SOUP

CHICKEN WILD RICE SOUP

Wild Mushrooms, Tarragon, Focaccia Chips

FRENCH ONION SOUP

Red Wine Beef Broth, Gruyere, Sourdough

SOUP DU JOUR

SALADS

HARVEST SALAD (V, GF)

Arugula, Frosted Pecans, Craisins, Butternut Squash, Feta, Maple Date Dressing

COBB (R*/GF)

Farmer's Greens, Bacon Lardon, Soft Boiled Egg, Chicken, Tomato, Radish, Amablu Cheese Crumbles, Pickled Onions, Avocado, Amablu Dressing

KALE CAESAR (V)

Romaine, Egg, Parmesan, Calabrian Croutons

Add - Chicken, Shrimp, or Blackened Salmon

SIMPLE SALAD (GF/V)

Farmer's Greens, Carrots, Pickled Onions, Tomato, White Cheddar, Choice of Dressing

HANDHELDS & BOWLS

All sandwiches come with herbs frites

Sub simple salad (V) 2 | Sub caesar salad (V) 3

Sub fruit salad (V+) 4

SHORT RIB BANH MI

Pickled Vegetables, Cucumbers, Cilantro, Jalapenos, Bean Sprouts, Thai Basil Aioli

FRIED CHICKEN SANDWICH

Coleslaw, Garlic Aioli, Brioche Bun

Toss in Buffalo Sauce for \$1

FERDALE TURKEY CLUB

Bacon, Pepper Jack, Garlic Aioli, Tomato, Lettuce, Sprouts, Sourdough

TORTA BURGER

Briskett Patty, Ham, Bacon, Lettuce, Pepper Jack, Avocado Mousse, Lettuce, Tomato, Jalapeno, Garlic Aioli, Brioche Bun

SMASH BURGER

Niman Brisket Patty, Onion, Burger Sauce, Lettuce, White Cheddar, Brioche Bun

WILD MUSHROOM GRILLED CHEESE (V)

Wild Mushrooms, White Cheddar, Mozzarella, Sourdough

HOT HONEY SALMON BOWL

Sticky Rice, Asparagus, Avocado Salsa, Feta, Pumpkin Seeds, Cilantro

EARTH BOWL (V/GF)

Avocado, Dukkha, Butternut Squash, Wild Rice & Lentils, Soft Boiled Egg, Arugula, Greek Yogurt, Sesame Vinaigrette

Add - Chicken, Shrimp, or Blackened Salmon

BLACKENED SHRIMP SCAMPI

Spinach, Tomatoes, Spaghetti, Garlic Bread

CHAR SIU PORK RIB BOWL (R*, GF, DF)

Soy Egg, Brussel Sprouts, Cucumber, Carrots, Peanuts, Sticky Rice, Everything Seasoning, Dragon Sauce

MAC & CHEESE

Campanelle, Grana Padano, White Cheddar, Gouda, Mozzarella, Herb Breadcrumbs

ADD: Hot Honey Fried Chicken \$7 | Soft Shell Crab & Claw Meat \$9

DINNER

DAILY | 5 PM - 10 PM

STARTERS

TEMPURA ZUCCHINI CHIPS (GF/V)

Spicy Remoulade, Curry Aioli

FRIED BRUSSELS (V+, GF, DF)

Sweet Chili, Calabrian Aioli, Everything Seasoning

SPINACH & ARTICHOKE DIP

Garlic Pita Chips, Jalapenos, Mozzarella

PANKO CRUSTED SHRIMP (7)

Sweet Chili, Calabrian Aioli

WHIPPED FETA TOAST (4) (V)

Pistachios, Honey Walnuts, Craisins, Dates, Balsamic Hot Honey

SLIDERS (3)

Niman Ranch Brisket Patty, Bacon, White Cheddar, Calabrian Aioli

CRAB CAKES (2)

Spicy Remoulade, Lemon Sauce, Alfalfa Sprouts

CHAR SIU PORK RIBS (4) (GF, DF)

Sticky Rice, Everything Spice

GOURMET WINGS (GF)

Served with Carrots & Celery / Herb Buttermilk or Blue Cheese Dressing

Pineapple Habanero, Buffalo, Garlic Parmesan, Country Essence Dry Rub, Lemon Pepper Dry Rub

BREAD & BUTTER (V)

Sourdough Baguette, Herbed Butter

SOUPS & SALADS

CHICKEN WILD RICE

Wild Mushrooms, Tarragon, Focaccia Chips

FRENCH ONION SOUP

Red Wine Beef Broth, Gruyere, Sourdough

SOUP DU JOUR

COBB (R*/GF)

Farmer's Greens, Bacon Lardon, Soft Boiled Egg, Chicken, Tomato, Radish, Amablu Cheese Crumbles, Pickled Onions, Avocado, Amablu Dressing

KALE CAESAR (V)

Romaine, Egg, Parmesan, Calabrian Croutons

Add - Chicken, Shrimp, or Blackened Salmon

HARVEST SALAD (V, GF)

Arugula, Frosted Pecans, Craisins, Butternut Squash, Feta, Maple Date Dressing

SIDE SIMPLE SALAD (GF/V+)

Farmer's Greens, Carrots, Pickled Onions, Tomato, White Cheddar Cheese, Choice of Dressing

DRESSING CHOICES:

Herb Buttermilk, Lemon Vinaigrette, Blue Cheese, Sesame Vinaigrette

ENTREES

SHORT RIB PAPPERDELLE

Mushroom Sugo, Grana Padano, Egg Yolk, Pasta

MAC & CHEESE

Campanelle, Grana Padano, White Cheddar, Gouda, Mozzarella, Herb Breadcrumbs

ADD: Hot Honey Fried Chicken \$7 | Soft Shell Crab & Claw Meat \$9

BLACKENED SHRIMP SCAMPI (R/GF)

Spinach, Tomato, Spaghetti, Garlic Toast

EARTH BOWL (V/GF)

Avocado, Dukkha, Butternut Squash, Wild Rice & Lentils, Soft Boiled Egg, Arugula, Greek Yogurt, Sesame Vinaigrette

Add - Chicken, Shrimp, or Blackened Salmon

DELMONICO RIBEYE (GF/R*)

16oz Ribeye, Potato Croquettes, Asparagus, Garlic Herb Butter

HOT HONEY SALMON BOWL

Sticky Rice, Asparagus, Avocado Salsa, Feta, Pumpkin Seeds, Cilantro

SMASH BURGER

Niman Brisket Patty, Onion, Burger Sauce, Lettuce, Monterey Jack, Brioche Bun, Herb Fries

FRIED CHICKEN SANDWICH

Coleslaw, Garlic Aioli, Brioche Bun

Toss in Buffalo Sauce for \$1

(gf) gluten free (df) dairy free (v+) vegan (v) vegetarian (R*) these items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. please alert your server to any dietary needs you have.