

KING COLE BAR MENU

SMALL BITES

CROSTINI 22.
SMOKED SALMON CROSTINI WITH CRÈME FRAICHE, DILL,
AMERICAN CAVIAR

MEDITERRANEAN PLATE 19.
SAN DANIELE PROSCUITO HAM, FRIED POLENTA, SICILIAN OLIVES,
GRILLED BREAD

CHEESE PLATE 22.
DOMESTIC AND INTERNATIONAL SELECTION

OYSTER AND CLAMS 28.
PACIFIC OR DOMESTIC OYSTER, LITTLENECK CLAMS, MIGNONETTE

CRAB CAKE 28.
SEARED CRAB CAKE WITH BASIL AIOLI, POTATO CHIPS

THREE SLIDERS 28.
CHOICE OF: KOBE BEEF, AHI TUNA, MAINE LOBSTER

TUTTI FRUTTI 28.
MIXED FRIED CALAMARI, SHRIMP, WITH PIMIENTOS, GARLIC, EVOO

CRISPY LOBSTER 32.
LOBSTER TEMPURA WITH PONZU SAUCE

CHICKEN KEBAB 25.
MINCED CHICKEN WITH SPICE ON SUGAR CANE, TAMARIND
MINT SAUCE

TUNA TARTAR 22.
AHI TUNA CITRUS MARINATED FRESH BASIL, EXTRA VIRGIN OLIVE OIL
POTATO GAUFRETTE

EXECUTIVE CHEF FRANCK STEIGERWALD
PASTRY CHEF SANDRO MICHELI

KING COLE BAR CLASSICS

FRENCH ONION SOUP 16.
TOPPED WITH CROUTON AND GRUYERE CHEESE

COBB SALAD LUMP CRABMEAT OR GRILLED CHICKEN 30.
EGG, AVOCADO, RED ONION, CORN, TOMATO, BACON AND BLUE
CHEESE DRESSING

GRILLED CHICKEN CLUB 27.
BACON, LETTUCE, TOMATO, MAYO

LOBSTER CLUB 38.
BACON, LETTUCE, AVOCADO, TOMATO, TARRAGON AIOLI

KING COLE BURGER 29.
HOUSE CURED PICKLES, FRENCH FRIES AND COLE SLAW

DESSERTS 15.

VANILLA ORANGE PANNA COTTA
FRESH SEGMENT, CANDIED CHESTNUT, GINGERBREAD ICE CREAM

CHOCOLATE CROUSTIFONDANT
PRALINE MOUSSE, PASSION FRUIT GRANITE

APPLE COBBLER
ALMOND CRUMBLE, SOUR CREAM SORBET

BANANA PARFAIT
MILK CHOCOLATE MOUSSE, DARK RUM CREAM

CARAMEL CHOCOLATE DOME
VANILLA CENTER, RASPBERRY SORBET

HOMEMADE ICE CREAM AND SORBETS

*ALL FOOD ITEMS ARE COOKED TO THE RECOMMENDED FDA FOOD CODE TEMPERATURES,
UNLESS OTHERWISE REQUESTED.
CONSUMING RAW OR UNCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOOD BORNE ILLNESS.