

# MUSIC ROW

## BAR & GRILL

*Fresh, Vibrant, Locally Sourced ~ Internationally Inspired*

### TAPAS

<b>PAPAS BRAVAS</b> .....\$9 <i>with creamy romesco aioli</i>
<b>CRISPY BRUSSEL SPROUTS</b> .....\$9 <i>with balsamic glaze</i>
<b>ROASTED CAULIFLOWER</b> .....\$9 <i>with truffle whipped feta and roasted almond</i>
<b>SPINACH AND ARTICHOKE DIP</b> .....\$11 <i>served with toasted pita</i>
<b>CRAB CAKES</b> <i>with remoulade</i> .....\$17
<b>WHIPPED FETA</b> <i>served with toasted pita</i> .....\$9 <i>with fig glaze</i>
<b>HUMMUS</b> <i>served with toasted pita</i> .....\$9
<b>MUSSELS AND CLAMS</b> .....\$13 <i>steamed in tamarind sage butter, served with toast points</i>
<b>ARANCINI</b> <i>served with spicy red sauce</i> .....\$9
<b>PORK BELLY</b> .....\$11 <i>braised, served with hot pepper jelly and garlic aioli</i>
<b>CHICKEN DUMPLINGS</b> .....\$11 <i>(Pan Seared or Steamed) served with mint labneh</i>
<b>EMPANADAS</b> .....\$12 <i>served with salsa verde and salsa rojo</i>
<b>SKIRT STEAK</b> .....\$15 <i>grilled, served with beet chimichurri</i>
<b>SCALLOPS AND GNUDI</b> .....\$18 <i>seared, served with spinach and charred jalapeno crema</i>
<b>MUSHROOMS</b> .....\$9 <i>sautéed with garlic confit and shallots</i>
<b>CAMARONES DE AJO SHRIMP</b> .....\$13 <i>sautéed with garlic confit</i>
<b>FALAFEL</b> <i>with a cilantro tahini sauce</i> .....\$11
<b>STUFFED MEDJOOL DATES</b> .....\$8 <i>herbed goat cheese, honey drizzle, spiced pistachios</i>
<b>CALAMARI</b> <i>served with toast points</i> .....\$11 <i>tubes and tentacles, sautéed in a spicy red pepper sauce</i>
<b>MARINATED SALMON</b> .....\$14 <i>topped with salsa verde</i>
<b>CHARCUTERIE</b> .....\$28 <i>assortment of cheeses, meats, jams, olives, and nuts</i>

### SALADS

<b>BURRATA CAPRESE</b> .....\$14 <i>arugula, "hot" heirloom tomatoes, burrata, topped with fig balsamic and sundried tomatoes</i>
<b>MEDITERRANEAN SALAD</b> .....\$14 <i>Black &amp; Scarlet Kale tossed with chickpea, roasted red pepper, red onion, cucumber, feta, with a red wine dijon vinaigrette</i>
<b>CAESAR SALAD</b> .....\$11 <i>baby romaine tossed with house Caesar topped with shredded parmesan and house croutons</i>
<b>FIG &amp; GOAT CHEESE SALAD</b> .....\$14 <i>mixed greens tossed in honey vinaigrette topped with figs, goat cheese, and toasted almonds</i>

### DINNER MAINS

<b>CHICKEN KABOB</b> .....\$19 <i>marinated, grilled chicken breast cubes served with rice and roasted vegetables</i>
<b>TROUT ALMONDINE</b> .....\$23 <i>pan seared served with brown butter, on a bed of rice</i>
<b>FILET MIGNON</b> .....\$34 <i>served with asparagus and Béarnaise sauce</i>
<b>GRILLED SALMON</b> .....\$24 <i>simply grilled, served with rice and Brussels sprouts</i>
<b>SCALLOPS</b> .....\$36 <i>pan seared with citrus beurre Blanc served with goat cheese polenta and sauteed spinach</i>
<b>HALF ROASTED CHICKEN</b> .....\$23 <i>with mushroom risotto and marsala</i>
<b>MEDITERRANEAN PASTA</b> .....\$19 <i>fettuccine tossed with marinated artichokes, kalamata olives, roasted peppers, topped with feta cheese in olive oil</i>
<b>FETTUCCHINE ALFREDO</b> .....\$17 <i>fettuccine with creamy Alfredo sauce</i>

Add Chicken \$5  
Add Shrimp \$7

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

DIETARY RESTRICTIONS? ASK FOR OUR  
**GLUTEN FREE AND DAIRY FREE MENUS**