

O'NEILL'S BAR & GRILL

Valentine's Day

MENU

Appetizers

TOMATO CREAM BISQUE

Fresh Basil, Mozzarella Crostini

CUP | BOWL

14 | 16

SHORT RIB TORTELLINI 22

*Fresh Short Rib Tortellini, Braised Pearl Onions,
26th Month Aged Parmesan, Micro Parsley, Porcini Mushroom Broth*

BEEF CARPACCIO 20

*Seared Prime Filet, Lemon Garlic Aioli, Crispy Capers,
Petite Pea Tendrils, Grilled Rustic Bread*

CHEESE & CHARCUTERIE PLATE 28

*Brie, 26 Month Aged Parmesan, Blue Cheese, Fennel Salami, Honey,
Orange Marmalade, Fresh Fruit, Toasted Baguette*

AHI TARTAR 18

*Ahi Tuna, Cucumber, Avocado, Edamame, Sweet Chili Sauce,
Daikon Sprouts, Spicy Aioli, Sesame Seeds, Wonton Chips*

SHRIMP COCKTAIL 24

*Citrus Poached Shrimp, Avocado Relish, Classic Cocktail Sauce,
Lemon Wedge*

CARAMELIZED ONION & RICOTTA DIP 18

*Maui Sweet Onions, Fresh Ricotta, Everything Bagel Seasoning,
House Made Potato Chips*

Salads

TRADITIONAL CAESAR 19

*Organic Red & Green Romaine, 26 Month Aged Parmesan Cheese,
Herb Focaccia Croutons, Traditional Caesar Dressing*

BABY ICEBERG WEDGE 19

*Baby Iceberg Lettuce, Heirloom Cherry Tomatoes,
Honey Cured Bacon, Hard Boiled Eggs, Red Onions,
Blue Cheese Crumbles, Herb Buttermilk Dressing*

SPINACH SALAD 18

*Baby Spinach, Candied Pecans, Fresh Raspberries, Pickled Red Onions,
Goat Cheese Crumbles, Red Wine Vinaigrette*

MIXED GREENS 18

*Spring Mixed Greens, Vine Ripe Cherry Tomatoes, English Cucumber,
Roasted Yellow Beets, Candied Walnuts, Dried Cranberries,
Champagne Vinaigrette*



Entrees

FILET MIGNON 62

*Grilled Filet, Cheese & Potato Gratin, Heirloom Carrots,
Shallot & Bone Marrow Butter, Classic Bordelaise Sauce*

LAMB RACK 62

*Roasted Colorado Lamb Rack, Herb Polenta Blistered Tomatoes,
Baby Squash, Cippolini Onions, Chianti Lamb Jus*

BONE IN RIBEYE 62

Grilled 16oz Ribeye, Garlic Parmesan French Fries, Chimichurri

BRANZINO 50

*Semolina Crusted Branzino, Cannellini Beans, Tuscan Kale,
Roasted Eggplant, Shallots, Fresh Herbs, Roasted Tomato Sauce*

JACK DANIELS SMOKED PORK CHOP 50

*Grilled 12oz Pork Chop, Blue Cheese Crushed Red Potatoes,
Southern Style Green Beans, Dijon Whiskey Pork Jus*

AIRLINER CHICKEN BREAST 48

*Brown Butter Roasted, Wild Rice, Roasted Winter Root Vegetables,
Sage Chicken Sauce*

ATLANTIC SALMON 48

*Grilled Atlantic Salmon, Crispy Marble Potatoes,
Grilled Asparagus, Lemon Thyme Beurre Blanc*



Desserts

MISSISSIPPI MUD PIE 16

Classic Southern Mud Pie, Hot Fudge Sauce, Vanilla Bean Whipped Cream

WINTER CHILEAN PEACH COBBLER 16

Winter Peach, Argentine Sea Salt Caramel Gelato

WARM BUTTER CAKE 16

Vanilla Orange Sauce, Sicilian Pistachio Gelato

HAZELNUT MOCHA CREME BRULEE 16

Grand Marnier Biscotti, Fresh Raspberries

