

.....THE.....
PRESS ROOM

RESTAURANT + BAR

BRUNCH: SUN 10:30AM-2PM | LUNCH: TUES-SAT 11:30AM-3PM
DINNER: SUN 5-8PM, TUES, WED + THURS 5-9:30PM; FRI + SAT 5-10:30PM



**SOUPS +
SALADS**

CREAMY CRAB BISQUE
\$9/\$14

SOUP DU JOUR
\$5/\$8

FRESH GUACAMOLE \$10
toasted cumin tortilla chips

CAESAR \$8/\$11
romaine with
Parmigiano-Reggiano,
creamy caesar, grilled bread

COUSCOUS SALAD \$11
baby arugula with mediterranean
couscous, roasted red pepper,
pickled fennel, fresh avocado,
cilantro-lime vinaigrette

GREEK SALAD \$11
local greens with tomatoes, feta,
marinated olives, crispy chickpeas,
cucumbers, pickled red onions,
Greek dressing

- ADD TO ANY SALAD •
- GRILLED CHICKEN \$4.5
- FALAFEL BALLS \$4.5
- WHITE ANCHOVIES \$5
- SHRIMP \$10
- SALMON \$11
- SEARED SCALLOPS \$12



SANDWICHES

FRENCH DIP \$12
sliced flatiron, grilled onions and mushrooms,
provolone, horseradish aioli on ciabatta,
served with a side of au jus

PORK QUESADILLA \$10
pork confit, roasted poblanos, sweet onions,
cheddar and pepperjack cheese in a crispy quesadilla

BREADED CHICKEN SANDWICH \$11
arugula, crispy onions, Greuyer, chipotle aioli

CHIPOTLE TUNA MELT \$8 HALF/\$11 WHOLE
tomato, bacon, melted cheddar
house english muffin

SHRIMP LETTUCE WRAPS \$14
shrimp a la plancha, avocado, pico de gallo

THE BURGER \$14
tomato confit, chimichurri, sharp cheddar, crispy fried onions

FALAFEL BURGER \$13
house pickles, roasted red peppers, tzatziki

ALL SANDWICHES SERVED WITH YOUR CHOICE OF ONE SIDE

- DUCK FAT FRIES
- HOUSE POTATO CHIPS
- GARDEN SALAD



PIZZA

• 10 INCH PIES •

PLAIN JANE \$12

tomato sauce,
house cheese blend

MARGHERITA \$13

tomatoes, basil,
fresh mozzarella,
Seasons olive oil

DE ROBERTO \$14

tomato sauce,
smoked mozzarella,
Italian sweet sausage,
red onion, fresh rosemary

FUNGI \$14

local mushrooms,
locatelli, baby arugula,
Seasons truffle oil
ADD DUCK CONFIT \$3

LOBSTER ROLL \$18

lobster, fontina,
caramelized onions, fennel,
garlic confit aioli



LUNCH PLATES

OVEN-ROASTED LOCAL VEGETABLES \$11

salsa verde, fig balsamic reduction, fromage blanc

PRESSROOM WINGS \$12

house barbeque glaze
blue cheese, carrots and celery

PRESSROOM QUICHE \$12

quiche du jour
served with a small green salad

MONTE CRISTO \$11

smoked ham, turkey, tomato, swiss, thousand island,
served open-face on egg-battered brioche
with a maple brown sugar drizzle

PROVENCAL MUSSELS \$14

PEI mussels, roasted garlic, thyme, tomatoes, white wine, grilled bread

VEGAN SPAGHETTI \$15

falafel balls, slow-cooked tomato sauce, mushrooms,
spaghetti-cut squash and zucchini

LOBSTER FUSILLI \$18

lobster, Spanish chorizo, sweet peas, tomatoes, sweet onions

PAN-SEARED SCALLOPS \$20

truffled parsnip puree, crispy sweet onions



18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE GUESTS, INCLUDING SEPARATE CHECKS. CONSUMING RAW OR UNDERCOOKED MEATS OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.