

APPETIZERS

Warm French Dinner Rolls

Sea Salt Whipped Butter 5

Crispy Pork Pot Stickers

Asian Slaw, Citrus Soy Dipping Sauce, Sesame 16

Parmesan Herb Truffle Fries

Preserved Lemon Aioli, Roasted Garlic Crema 14

Prosciutto Wrapped Asparagus

Parmesan, Balsamic, Cashew Lemon Crema 15

Five Spiced Duck Wings

Ginger Rhubarb Chutney, Sweet Soy Glaze 18

Prince Edward Island Mussels & Frites

Jumbo Shrimp, Switchback Ale, Butter, Herbs, Roasted Garlic Aioli 24



SALADS

Simple 74 Greens

English Cucumbers, Fire Roasted Petit Tomatoes 11
Choice Of Lemon Herb Vinaigrette /Maple Balsamic Vinaigrette
Add Great Hill Blue Cheese 3 - Vermont Goat Cheese 2

Strawberry and Burrata

Arugula, Toasted Almonds, Balsamic, Cracked Pink Peppercorn 16

Crispy Artichoke and Butter Lettuce

Warm Goat Cheese Croquette, Sunflower Seeds
Lemon Herb Vinaigrette 15

Romaine Caesar- House Made Caesar Dressing, Shaved Parmesan
Garlic Herb Brioche Croutons* 12 Add White Anchovies 1

ADD TO ANY SALAD

Grilled Chicken Breast 9 - Old Bay Shrimp 12 - Grilled Tofu 8
Faroe Island Salmon (Entrée Price) - Blackened Seasoning 2

RAW BAR

Oysters on the Half Shell*

Apple Cider Mignonette 12

Half Pound Ginger Poached Shrimp

Spicy Yuzu Cocktail Sauce 18

Bacon Wrapped Scallops

Bacon Onion Jam 16

Ginger Scallion Lobster Bao

Spicy Sweet Chili Mayo, Cilantro 24

Smoked Bluefish Pâté

Pickled Red Onions, Capers, Country Bread 15

Vietnamese Tuna Lettuce Wrap *

Cucumber, Wakame, Crispy Shallots
Crushed Peanuts, Nuoc Cham 20

RAW BAR TOWER MKT

-ONE OF EACH ITEM-

ENTREES

Grilled 7oz Creek Stone Filet Mignon*

Sea Salt and Rosemary New Potatoes, Spring Asparagus 56

Red Wine Reduction 3 - Roasted Sherry Mushrooms 6 – Great Hill Blue Cheese Crust 5 - Truffle Butter 4
Caramelized Sweet Onions 3 - Old Bay Jumbo Shrimp 12 – Bacon Wrapped Scallops 16 - Seared Foie Gras 12

Grilled Faroe Island Salmon*

Sesame Rice Cake, Garlic Roasted Broccoli, Rainbow Radish, Citrus Miso Glaze 34

Maple Balsamic Grilled Lamb Chops*

Smashed Sweet Peas, Roasted Tiny Onions, Sea Salt and Rosemary Roasted New Potatoes, Mint Pesto 46

Thai Peanut Bowl

Wok Tossed Asian Vegetables, Coconut Ginger Peanut Sauce, Rice Noodles 25
Add – Grilled Chicken Breast 9 | Jumbo Shrimp 12 | Grilled Tofu 8

Horseradish Crusted Cod*

Smashed Yukon Gold Potatoes, Crispy Leeks, Haricot Verts, Malted Shallot Sauce 34

BISTRO

Yellowfin Tuna Poke*

Sushi Rice, Edamame, Wakame, Cucumber, Scallion
Honey Soy Sauce
Half 20 Full 30

Crispy Orange Ginger Chicken Bowl

Sesame Sticky Rice, Kim Chee, Scallions, Spicy Aioli
Half 20 Full 30

Cajun Seared Cod Tacos

Flour Tortilla, Lettuce, Roasted Pineapple Salsa
Chipotle Lime Aioli 20

Pan Seared Crab and Cod Sandwich

Old Bay Aioli, Pickled Red Onions, Lettuce
Brioche Bun, Fries 22

Hot Honey Chicken Sandwich

Crispy Chicken Thigh, Hot Honey Dip, Brioche Bun,
Roasted Garlic Aioli, Pickles, Lettuce, Fries 20

Grilled 8-Ounce Beef Burger *

Parmesan Aioli, Vine Ripe Tomato, Lettuce, Pickles
Brioche Bun, Fries 22

Add Vermont Cheddar 2 Or Great Hill Blue Cheese 4
Smoked Bacon 3 - Roasted Mushrooms 6
Sunny Side Egg 3 - Gluten Free Bun 3
Caramelized Sweet Onions 3

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

*CONSUMER ADVISORY WARNING FOR RAW FOODS: WE ADVISE THAT CONSUMPTION OF UNDERCOOKED MEAT, EGGS, POULTRY
OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MENU CHANGES /SUBSTITUTIONS ARE SUBJECT TO ADDITIONAL CHARGES.

WINES BY THE GLASS

CHARDONNAY, KENDALL-JACKSON RSV '23 – Lakeport, CA	10.75/39.95
CHARDONNAY, LA CREMA '23 – Sonoma Coast, CA	11.25/40.95
CHARDONNAY, CAKEBREAD '23 – Napa Valley, CA	19.50/79.00
CHABLIS, DOMAIN ET ADRIEN GAUTHERIN '22 - France	19.50/79.00
SAUVIGNON BLANC, ST MICHELLE '23 – Woodinville, WA	9.00/32.95
SAUVIGNON BLANC, TOHU '23 -- Marlborough, New Zealand	11.50/39.95
SAUVIGNON BLANC, CHATEAU DE SANCERRE, '23 – France	17.00/68.00
PINOT GRIGIO, SAN ANGELO, Toscana '23 –Italy	9.75/34.95
PINOT GRIGIO, TIEFENBRUNER '23 – Italy	9.75/34.95
PINOT GRIS, LA CREMA '23 – Monterey, CA	10.75/38.95
ROSE, MIRAVAL, '23 – Cotes de Provence, France	12.00/48.00
RIESLING, DR. LOOSEN '23 – Germany	9.00/30.95
GRUNER VETLINER, HOPLER '23 – Bergenland, Austria	10.50/38.00
MERLOT, NOBLE VINES '22 – Napa Valley, CA	9.50/28.95
MERLOT, CHATEAU CARIGNAN '20 - France	14.75/59.00
CABERNET SAUVIGNON, JAM '19 - Napa Valley, CA	10.50/41.95
CABERNET SAUVIGNON, B.R. COHN '22 -- Glen Ellen, CA	14.50/54.00
CABERNET SAUVIGNON, JUSTIN '21 - Paso Robles, CA	15.00/59.95
MALBEC, ALAMOS '23 - Mendoza, Argentina	8.50/30.95
MALBEC, DOMAIN BOUSQUET '23 - Mendoza, Argentina	12.25/49.00
PINOT NOIR, SMOKING LOON - Sonoma, CA	9.50/34.00
PINOT NOIR, MEIOMI '23 – Sonoma, CA	12.00/46.00
PINOT NOIR, LA CREMA '23 - Monterey, CA	12.00/44.00
ZINFANDEL, FOUR VINES 'Truant Old Vine' '21 – Lodi, CA	9.50/30.95
CHIANTI CLASSICO RSV 'Monsanto' '20 - Italy	12.00/49.95

74 MAIN SIGNATURE COCKTAILS

ESPRESSO MARTINI \$15 stoli vanilla, kahlua, bailey's, fresh local espresso

BOULEVARDIER \$14 bulleit rye, campari, sweet vermouthe

MOSCOW MULE \$14 tito's, ginger beer, lime juice, simple syrup

APEROL SPRITZ \$14 aperol, soda water, prosecco, orange slice

SEASONAL COCKTAILS

POMEGRANATE PALOMA \$14 milagro silver, grapefruit, pama liquor, fresh lime, prosecco

QUARENTINED OLD FASHIONED \$14 knob creek maple, luxardo cherries, orange, bitters

GINGER SPRITZ \$15 empress gin, st. germaine, barritt's ginger beer, prosecco

-ASK ABOUT OUR ROTATING BEERS ON TAP-