

Hotel
St. Cloud

BAR BITES

SERVED 11:00AM - 3:00PM



FRITO MISTO*

Lightly fried calamari and seasonal vegetables served with housemade cocktail sauce and a charred lemon crown

\$24

ASIAN BRUSSELS SPROUTS

Fried Brussels sprouts tossed in our Asian sesame glaze, with cashews, sesame seeds and dried cranberries

\$13

SWEET LOUIE*

Sautéed shrimp cooked in a lemon-honey Aleppo sauce with herbs and served with a charred lemon crown

\$21

HUMMUS PLATE (V)

Housemade hummus, carrot & celery sticks, cucumber moons and naan bread

\$15

SMOKED PORK BELLY BITES*

Honey sesame-glazed pork belly with chargrilled green onion

\$19

BBQ STEAK SLIDERS*

Shaved prime rib in our sweet guava BBQ sauce, fried onion ring tanglers and slaw served on our housemade dinner rolls

\$19

STEAKHOUSE SLIDERS*

Shaved prime rib tossed in our peppercorn sauce, with roasted garlic mash, caramelized onions and mushrooms served on our housemade dinner rolls

\$22

STEAK TIPS* (GF)

House-seasoned steak tips, served with charred green onion and melted cowboy butter

\$20

*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

V = Vegetarian, VG = Vegan, GF = Gluten Free

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HISTORIC EATERY