



### ***Onyx Bar Teaser Menu***

Soup Du Jour	\$15
Diver Scallops	\$22
A La Plancha, Fennel Purée, Frisée, Gianni Vanilla Oil	
Spanish Octopus	\$22
Polenta A Limone, Baby Heirloom Tomato, Chorizo, Basil Chimichurri	
Black Truffle Arancini	\$12
Filled Risotto Balls, Black Truffle, Tuscan Pepper Cream	
Charcuterie Board	\$22
Daily Selection of Cured Meats & Cheese, Mediterranean Olives & Seasonal Jams	

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Lump Blue Crab Salad	\$24
Mozzarella Di Buffala, Baby Gem Lettuce, Advacado, Tomatoes & Pan	
Buratta	\$24
Vine Ripe Tomatoes, Roasted Eggplant, Balsamic Vinegar, Grissini	
Insalata Gianni	\$15
Fresh Organic Greens, Cucumers, Tomatoes, Lambrusco Vinaigrette	

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Jumbo Shrimp Cocktail	\$22
Maine Lobster Cocktail	\$22
Tuna Tartare	\$22
Big Eye Tuna, Advacado, Sesame Oil	



### ***Scotch Selections***

Dalhwinnie 15yr	\$30
Oban 14yr	\$21
Glenfiddich 15yr	\$25
Glenlivet 12yr	\$25
Glenlivet 18yr	\$32
Glenlivet 25yr	\$80
Macallan 12yr	\$20
Macallan 15yr	\$30
Macallan 17yr	\$50
Macallan 18yr	\$60
Macallan 21yr	\$90

### ***Bourbon Selections***

Makers Mark	\$15
Bakers	\$18
Bulleit	\$19
Knob Creek	\$22
Basil Hayden	\$26
Woodford Reserve	\$26