

# BAR ANGIE

## Dinner Prix Fixe

\$75 per person

### MARTINIS



**CLASSIC ESPRESSO**  
for five espresso  
grey goose  
copa d'oro  
22



**FILTHY GREEK**  
grey goose, vermouth  
blanc, olive brine  
kalamata olives  
19



**PUMPKIN SPICE ESPRESSO**  
for five espresso  
crop pumpkin spice  
house fall syrup  
24



**WHITE COSMO**  
grey goose  
rockey's  
botanical  
21



**MARTINI ROYALE**  
aspen vodka  
passion fruit, vanilla  
prosecco finish  
21



**VESPER MARTINI**  
conniption gin  
haku vodka  
lillet blanc  
19



**PERFECT MANHATTAN**  
angels envy rye  
vermouth blanc  
antica formula  
21



**WEST END FLOWER**  
london no. 3  
elderflower  
lemon, mint  
21

### COCKTAILS



**ROSITA**  
patron repo  
antica formula  
vermouth blanc  
campari, bitters  
19



**MEZCAL MULE**  
amaras, passion  
fruit, cucumber  
vanilla syrup  
23



**PALOMA**  
flecha Azul blanco  
grapefruit soda  
fresh lime  
19



**LYCHEE MARGARITA**  
espolon blanco  
muddled lychee  
fresh lime  
21



**SPICY MARG**  
el tequileno blanco  
muddled fresco  
& jalapeño, lime  
19



**CLOVER CLUB**  
conniption gin  
raspberry, fresh  
lemon juice  
egg white  
21



**SMOKED OLD FASHIONED**  
Bulleit rye  
Angostura  
bitters, smoked  
23



**WHO'S ANGIE?**  
Casa Dragones  
blanco, lemon  
egg white  
24

### BEERS 11

STELLA ARTOIS | KRONENBOURG | PORT CITY IPA | PERONI LAGER | PERONI N/A

### BUBBLES

PROSECCO, Vigne Antiche 84 ..... 18/89  
*Treviso, Italy*

CHAMPAGNE, Lallier ..... 24/120  
*Champagne, France*

CHAMPAGNE, Veuve Clicquot ..... 28/180  
*Champagne, France*

GRANDE CUVÉE, Victorious Rosé ..... 22/110  
*Vin de France*

### WHITE WINES

SAUVIGNON BLANC, Jacques Dumont ..... 18/62  
*Loire Valley, France*

SAUVIGNON BLANC, Jayson ..... 24/92  
*Napa Valley, California*

BORDEAUX BLANC, Villa Pereire ..... 20 /70  
*Bordeaux, France*

CÔTES DU RHÔNE, Parallèle 45 ..... 18/60  
*Rhone, France*

PINOT GRIGIO, Tenuta Luisa ..... 20/68  
*Veneto, Italy*

CHARDONNAY, Frank Family ..... 22/75  
*Napa Valley, California*

### ROSÉ WINES

RHÔNE ROSÉ, Tranquille Pinard ..... 18/62  
*Rhône, France*

GRENACHE, Notorious Pink ..... 19/68  
*Vin de France*

### RED WINES

PINOT NOIR, Landmark ..... 20/77  
*Oregon, USA*

BURGUNDY, Domaine Verret ..... 22/82  
*Côtes d'Auxerre, France*

BORDEAUX, L' Adage ..... 21/72  
*Saint-Emilion, France*

NEBBIOLO, Produttori del Barbaresco .... 23/87  
*Piedmont, Italy*

CABERNET, Robert Mondavi ..... 23/95  
*California, USA*

\*Full wine-list available upon request\*

### MOCKTAILS 16



**NO-JITO**  
lemon  
cucumber  
fresh mint  
club soda



**RASPBERRY KISS**  
raspberry preserve  
lemon, vanilla  
grapefruit  
soda

### FIRST COURSE

**FRENCH ONION SOUP**  
beef broth, caramelized onions, gruyère

**CLAM CHOWDER**  
creamy New England style clam chowder, bacon bits, chives

**ANGIE CAESAR**  
crispy cream cheese, everything bagel croutons, parmigiano

**GRILLED CORN SALAD**  
grilled yellow corn, cucumber, tomato, Greek feta

**STEAK TARTARE**  
hand-cut tenderloin, sesame breadstick, house tartar dressing

**BLUE CRAB RANGOON**  
MD blue crab, cream cheese, sweet chili sauce

**SWORDFISH KEBAB (+5)**  
tomato, red onion, parsley, green goddess sauce

**WARM SHRIMP SALAD (+10)**  
mesclun mix, beurre blanc, avocado, watermelon radish, dill

**MUSSELS FRITES (+10)**  
choice of white wine garlic -or- marinara, hand-cut fries

### SECOND COURSE

**STEAK FRITES (+10)**  
prime NY strip, maître d butter, hand-cut frites

**ANGIE BURGER**  
triple patty smash, american cheese, red onion, pickle, fries

**BOLOGNAISE BLANC**  
rigatoni, wagyu beef ragú, Italian sausage, 24 month parmigiano

**VEGETARIAN CHICKEN PARM**  
plant based cutlet, old school vodka sauce, fresh mozzarella, pasta

**CHICKEN MILANESE**  
swordfish -or- chicken milanese topped with arugula, mozzarella

**PORK CHOP MARTINI (+5)**  
pan fried bone-in pork chop, cherry peppers, parmigiano

**WAGYU FRENCH DIP (+5)**  
wagyu ribeye, mozzarella, au jus, side of creamy horseradish

### DESSERT

**PROFITEROLE**  
vanilla gelato stuffed  
beignet, warm chocolate  
ganache

**GELATO**  
assorted flavors  
single scoop

**RAINBOW COOKIE CAKE**  
chocolate glaze, almond  
paste, raspberry jam

## RAW BAR



<b>P.E.I OYSTERS</b>	26
half dozen oysters, mignonette cocktail sauce, oyster crackers	
<b>TUNA CRUDO</b>	25
blackened, wasabi aioli ponzu sauce, finger lime pearls	
<b>JUMBO SHRIMP COCKTAIL</b>	27
half dozen shrimp, cocktail sauce	
<b>CRAB MARTINI</b>	36
MD blue crab, snow crab, jonah crab	
<b>KALUGA CAVIAR</b>	150
blini and traditional accoutrements	
<b>SEAFOOD TOWER</b>	85/165
whole Maine lobster, lump crab P.E.I oysters, jumbo shrimp	

## SALADS

<b>ANGIE CHICKEN CAESAR</b>	32
crispy cream cheese, everything bagel croutons, parmigiano	
<b>SUB hanger steak +8, SUB shrimp +4</b>	
<b>WARM SHRIMP SALAD</b>	32
mixed greens, beurre blanc, avocado, watermelon radish, dill	
<b>GRILLED CORN SALAD</b>	26
yellow corn, cucumber, tomato, red onion, Greek feta	
<b>LOBSTER SALAD</b>	36
mixed greens, avocado, fingerling potatoes, egg, white balsamic dressing	

## HANDHELDS

<b>ANGIE BURGER</b>	35
triple patty smash, american cheese, red onion, pickle, hand-cut fries	
<b>SWORDFISH BURGER</b>	34
pickled red onion, mixed greens, house tartar dressing, hand-cut fries	
<b>WAGYU FRENCH DIP</b>	42
prime ribeye, mozzarella, au jus, side of creamy horseradish	
<b>CHICKEN CAESAR SLIDERS</b>	32
fried chicken, caesar dressing, aged parmigiano	

## SOUPS

<b>FRENCH ONION SOUP</b>	19
beef broth, caramelized onions, gruyère	
<b>CLAM CHOWDER</b>	19
creamy New England style clam chowder, bacon bits, chives	

## STARTERS

<b>STEAK TARTARE</b>	27
hand cut tenderloin, sesame breadstick, house tartar dressing	
<b>LOBSTER &amp; CAVIAR ROLL</b>	20
maine lobster salad, celery remoulade, sold by the piece	
<b>SPINACH ARTICHOKE DIP</b>	20
creamy cheese blend, roma artichokes, spinach	
<b>LOBSTER ESCARGOT</b>	30
Maine lobster, puff pastry, garlic butter, served escargot style	
<b>SHRIMP MARTINI</b>	30
pan-fried shrimp served over rice, cherry peppers, martini sauce	
<b>SWORDFISH KEBAB</b>	25
tomato, red onion, parsley, green goddess sauce	
<b>BLUE CRAB RANGOON</b>	29
MD blue crab, cream cheese, sweet chili sauce	
<b>WAGYU IN A BLANKET</b>	28
beef hot dog wrapped in puff pastry, honey mustard, sauerkraut	
<b>MUSSELS FRITES</b>	33
choice of white wine garlic -or- marinara, hand-cut fries	

## FLATBREAD

<b>MARGHERITA</b> 31
mozzarella, basil
<b>WHITE CLAM</b> 31
little neck clams mozzarella, parsley
<b>PEPPERONI</b> 31
old school red sauce hot honey, mozzarella
<b>BURRATA</b> 31
roasted cherry tomatoes basil pesto

## PASTA

<b>BOLOGNESE BLANC</b>	40
rigatoni, wagyu beef ragú, Italian sausage, 24 month parmigiano	
<b>LITTLE NECK</b>	40
linguine, little neck clams, white wine, parsley, garlic	
<b>TRUFFLE TAGLIATELLE</b>	42
creamy truffle sauce, finished with shaved truffle and 24 month parmigiano	
<b>SPICY RIGATONI</b>	38
spicy vodka sauce, stracciatella, chives	
<b>ADD chicken +6</b>	

## ENTREES

<b>CHICKEN PAILLARD</b>	38
marinated & grilled chicken breast, tomato, frisée lettuce	
<b>ROASTED CHICKEN</b>	42
half roasted airline chicken, mashed potato, chicken jus	
<b>PAN-SEARED HALIBUT</b>	44
served over crab fried rice, black bean garlic sauce, aioli	
<b>MEDITERRANEAN BRONZINO</b>	39
grilled filet, cherry tomato, capers, kalamata olives	
<b>MILANESE</b>	39
swordfish -or- chicken milanese topped with arugula, mozzarella	
<b>GREEK LAMB CHOPS</b>	48
simply grilled served with hand-cut fries, ladolemono	
<b>VEGETARIAN CHICKEN PARM</b>	38
plant based cutlet, old school vodka sauce, fresh mozzarella, pasta	
<b>LOBSTER FRITES</b>	76
2lb Maine lobster, served over bed of hand-cut fries, clarified butter	

## DAILY SPECIALS

<b>MONDAY</b> LOBSTER PASTA whole maine lobster, red sauce 42	<b>TUESDAY</b> PRIME RIB 14oz ribeye creamy horseradish 69	<b>WEDNESDAY</b> WINE NIGHT half-priced bottles of wine	<b>THURSDAY</b> LOBSTER MAC & CHEESE stringy fontina 46	<b>FRIDAY</b> DOVER SOLE lemon caper butter 68	<b>SATURDAY</b> LAMB SHANK bone-in saffron risotto 58	<b>SUNDAY</b> LASAGNA traditional filling baked in skillet 42
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## BUTCHER BLOCK

<b>STEAK FRITES</b> 48
maître 'd butter, hand-cut frites add au poivre +4
<b>PORK CHOP MARTINI</b> 48
pan fried bone-in pork chop cherry peppers, parmigiano
<b>FILET AU POIVRE</b> 64
10oz filet mignon peppercorn sauce
<b>BONE-IN VEAL CHOP</b> 58
sautéed spinach, lemon
<b>COLORADO BONE-IN RIBEYE FOR TWO</b> 97
simply grilled, hand-cut fries
<b>PORTERHOUSE FOR TWO</b> 150
42oz prime, dry aged

## HAND-CUT FRENCH FRIES

with the works angie sauce, garlic aioli spiced ketchup 15
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## SIDES

<b>DRESSED GREENS</b>	13
<b>MASHED POTATO</b>	15
<b>SAUTÉED SPINACH</b>	12
<b>CRAB FRIED RICE</b>	16
<b>ONION RINGS</b>	14

*Consuming raw or undercooked food (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness.  
A 4% operational service charge is added to every tab to support wages and employee benefits and is retained by the restaurant.  
This is not a tip to the service staff.*