



## STARTERS

### NACHOS <sup>GF</sup> 16

*Chips, pepper jack cheese sauce,  
sour cream, pico de gallo, guacamole  
Grilled Chicken or Beef +5*

### DUCK FAT FRIES 12

*Fried rosemary, truffle salt,  
shaved pecorino, roasted garlic truffle aioli*

### OWL BAR WINGS 11

*Choice of: Buffalo, Maple Bourbon BBQ,  
Old Bay®, Thai Chili, Mango Habanero,  
Brick Oven-Baked Peanut Satay*

### BAKED BRIE 18

*Brie en croute, honey, raspberry melba,  
apples, grapes, almonds, crostini*

### ROASTED CAULIFLOWER <sup>V</sup> 12

*Sweet potato red curry sauce*

### TUNA POKE 18

*Almonds, avocado, red onion,  
sesame seeds, ponzu sauce*

### SHORT RIB SLIDERS 9

*Horseradish cream,  
crispy fried shallots*

### LARGE PARTY RESERVATIONS

*All parties of 15-30 people inquire below*



## SALADS

*Add: Grilled/Blackened Chicken +7, Shrimp +8  
Grilled/Blackened Salmon +9*

### BELVEDERE <sup>V</sup> 14

*Mixed greens, grape tomatoes,  
English cucumber, carrots, red onions,  
croutons, balsamic vinaigrette*

### CLASSIC CAESAR 14

*Chopped romaine hearts, Parmesan,  
Romano, fried capers, croutons,  
house-made Caesar dressing*

### SPINACH <sup>GF</sup> 15

*Spinach, bacon, cherry tomatoes,  
almonds, green apples,  
warm bacon vinaigrette*

## PIZZAS

### ORIGINAL <sup>V</sup> 17

*Marinara sauce, mozzarella,  
Parmesan, oregano*

*Add: Pepperoni, Italian Sausage, Bacon,  
Mushrooms, Onion, Olives, Green Peppers,  
Jalapeños, Spinach +2 each*

### CAPRESE 21

*Olive oil, fresh mozzarella,  
roasted tomato, basil*

### MO'S 23

*Olive oil, prosciutto, fresh mozzarella,  
arugula, Romano blend*

Consuming raw or uncooked products can increase the risk of foodborne illnesses.

<sup>V</sup> Vegetarian  
<sup>GF</sup> Gluten-Free

Checks may be split no more than 3 ways.  
Gratuity will be added for 6 or more guests.



OWLBAR



THEOWLBARBMORE

P: (410) 347-0888

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## HANDHELDS

*Served with house-made chips and pickle*  
 Substitute: Regular Fries +4 | House or Caesar Salad +5

**OWL BURGER** 19

*All beef burger, lettuce, tomato, onion, brioche*

*Choice of: American, Cheddar,  
 Swiss, Pepper Jack*

**TRUFFLE BURGER** 21

*All beef burger, arugula in truffle oil,  
 Swiss cheese, roasted mushrooms,  
 roasted garlic truffle aioli, brioche*

**BELVEDERE BIRD** 19

*Grilled chicken breast, honey mustard, bacon,  
 fried shallots, pepper jack cheese, lettuce,  
 tomato, pretzel roll*

**STEAK TACOS** 19

*Salsa verde, cilantro aioli*

## ENTRÉES

**FISH & CHIPS** 18

*Beer-battered flounder,  
 house-made tartar sauce, lemon*

**COFFEE-RUBBED FILET** 38

*Center-cut filet mignon,  
 wine merchants pan sauce,  
 vegetable of the day, fingerling potatoes*

**MAPLE & MIRIN GLAZED SALMON** <sup>GF</sup> 28

*Rice, stir-fried vegetables*

**CABERNET-BRAISED SHORT RIBS** 30

*Wild mushroom demi-glace, garlic mashed potatoes,  
 vegetable of the day, roasted baby root vegetables*

**PENNE ALLA VODKA** 21

*Add: Chicken +7, Shrimp +8*

**MEDITERRANEAN STUFFED EGGPLANT** <sup>V</sup> 17

*Couscous, tomato, olives, feta, roasted tomato sauce*

## SIDES

+7

**FRIES**  
**SWEET POTATO FRIES**

**TRUFFLE PARMESAN CHIPS**  
**MAC N' CHEESE**

**FINGERLING POTATOES**  
**VEGETABLE OF THE DAY**

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