



BIEN SHUR

ROOFTOP RESTAURANT

LOUNGE MENU

FOOD SERVED UNTIL 9:30PM

ARTISAN CHEESE AND CURED MEAT DISPLAY \$25

chef selected imported cheeses, dry aged meats,
fig jam, fresh fruits, mustard seed,
roasted garlic crostini

BLUE LUMP CRAB CAKES \$25

sweet corn succotash, citrus aioli,
preserved lemon, arugula, pickled red onion

BEEF CARPACCIO \$20

prime iowa filet mignon, shallots, capers, dijon emulsion,
dehydrated chimichurri arugula, roasted garlic crostini

FILET MIGNON SLIDERS \$25

boursin cheese, bone marrow demi,
crispy shoestring fries

TRUFFLE FRIES \$10

crispy shoestring fries, truffle oil,
parmesan cheese, ranch dipping sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food-borne illness, especially if you have a medical condition.