L O U N G E S E R V I C E
Monday - Friday | 4:30pm -8:00pm

T O   S H A R E

Marinated Olives | 11
garlic olive oil, lemon & orange zest, chili flake, herbs

Cheese & Charcuterie | 18
smoking goose salame cotto & capocollo di dorman, beemster aged gouda,
laclare chandoka, point reyes blue, traditional garnishes, assorted crackers

Fritto Misto di Mare | 16
calamari, shrimp, wild salmon, chicpotle aioli, grilled lemon

L I G H T

Chef’s Soup du Jour
cup of soup: $4 | bowl of soup$8

Green Kale Salad | 13
citrus dijon vinaigrette, mint, serrano peppers, parmesan
cheese, lemon zest, sourdough croutons

Garden Salad | 11
olive oil & balsamic vinaigrette, shaved seasonal
vegetables, rainbow radish, heirloom baby greens

E N H A N C E M E N T S

Grilled Chicken | 5
Grilled Shrimp | 7
Seared Salmon | 9
LOUNGE SERVICE

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ENTRÉES

Avocado Black Bean Burger | 17
sautéed wild mushrooms, fontina cheese, chipotle aioli,
brioche bun, housemade potato chips

Black Angus Beef Burger | 20
bourbon bacon jam, italian fontina cheese, whole grain mustard aioli,
highland pretzel bun, housemade potato chips

12 oz NY Steak | 32
garlic whipped potatoes, seared broccoli, glazed heirloom carrots, black peppercorn jus,
fresh herbs

Wild Scottish Salmon | 23
glazed rainbow swiss chard, seared fennel, heirloom roasted carrots,
seared broccoli, fresh herbs

Pan Roasted Lamb Loin | 24
english peas variations, roasted heirloom carrots, glazed spinach, mint,
herb jus

Pistachio Pesto Tagliatelle | 19
fresh basil, grilled asparagus, fresh organic arugula, local feta cheese,
mixed herbs

Prepared By Chef Emilio Gonzalez