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

Fresh GardenCrudité | 13
broccoli falafel, smoked paprika hummus, seasonal vegetables, citrus tzatziki, toasted pita chips, fresh herbs

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
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E N T R È E S

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,

Grilled Wild Scottish Salmon | 23
honey morita glaze, seared sweet peppers, cilantro lime rice, glazed corn,
roasted pearl onions

Crispy Sakura Pork Belly | 23
michigan cherries, grilled swiss chard, roasted yukon gold potatoes. shaved fennel.
black peppercorn jus

Basil Tomato Rigatoni | 19
organic spinach, confit garlic, heirloom tomatoes, herb focaccia, parmigiano reggiano cheese,

Prepared By Chef Emilio Gonzalez