TO SHARE

**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 Garden Crudité** | 13
broccoli falafel, smoked paprika hummus, seasonal vegetables, citrus tzatziki, toasted pita chips, fresh herbs

LIGHT

**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

ENHANCEMENTS

**Grilled Chicken** | 5
Grilled Shrimp | 7
Seared Salmon | 9
LOUNGE SERVICE
Monday - Friday | 4:30pm - 8:00pm

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
pan roasted patty pans squash, grilled sweet corn, seared green beans, glazed spinach,
fresh herbs

Mallard Duck Leg Confit | 23
fresh red plums, glazed organic spinach, seared green beans, merlot rhubarb gastrique,
mixed herbs

Pasta Primavera | 19
patty pans squash, seared broccoli, cherry tomatoes, grilled corn, fresh basil, citrus glaze,
jeta crumble

Prepared By Chef Emilio Gonzalez