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

Cajun Crab Cake | 12
pan seared corn, roasted red bell pepper, cayenne aioli

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
ENTRÉES

Avocado Black Bean Burger | 17  
sautééd 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 seared bok choy, roasted heirloom carrots, miso honey glaze, fresh ginger,  
toasted sesame seeds

Mallard Duck Leg Confit | 23  
roasted parsnip variations, glazed fuyu persimmons, rainbow swiss chard, merlot jus,  
fresh mixed herbs

Roasted Vegetable Polenta Bowl | 19  
brown butter polenta, pan seared wild mushrooms, glazed spinach, seared broccoli,  
pickled pearl onions, fresh herbs

Prepared By Chef Emilio Gonzalez