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
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
roasted kabocha squash, glazed green kale, delicata squash, shaved fennel, mixed herbs

Pan Roasted Pork Tenderloin | 23
roasted celery root, roasted fennel, seared apples, glazed swiss chard, herb jus, micro arugula

Butternut Squash & Ricotta Ravioli | 19
organic green kale, whipped herb ricotta cheese, roasted butternut squash variations, toasted walnut crumble

Prepared By Chef Emilio Gonzalez