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

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

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
roasted cauliflower variations, glazed rainbow swiss chard, toasted almond gremolata,
pickled golden raisins

Chianti Braised Short Ribs | 24
pan roasted parsnip variations, organic spinach, glazed green beans, cognac peppercorn glaze,
fresh herbs

Wild Mushroom Bolognese | 19
confit garlic, glazed spinach, tomato concasce, fresh thyme, parmesan cheese, organic micro
arugula

Prepared By Chef Emilio Gonzalez