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**

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**ENTRÈES**

**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**
spring pea medley, roasted heirloom carrots, glazed rainbow swiss chard, preserved meyer lemon rind, 
fresh herbs

**Tagliatelle Pasta Primavera | 19**
fresh pea variations, grilled asparagus, pan seared mushroom medley, oven roasted cherry tomatoes, 
lemon parmesan cream, herb feta cheese

**Grilled Marinated Flank Steak | 23**
cilantro lime basmati rice, grilled asparagus, glazed organic spinach, chipotle jus, 
micro arugula

*Prepared By Chef Emilio Gonzalez*

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_The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information._