TO SHARE

Cheese Curd Arancini | 10
arrabbiata tomato sauce, fresh herbs, parmesan cheese

Garlic Parmesan Pommes Frites | 6
confit garlic aioli, meyer lemon, mixed herbs

Shrimp Al Ajillo | 13
seared cherry tomatoes, garlic butter, toasted baguette

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
L O U N G E   S E R V I C E
Monday - Friday | 4:30pm - 8:00pm

E N T R È S

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 heirloom carrots, glazed baby bok choy, hoisin sesame glaze, fresh ginger,
toasted sesame seeds, micro arugula

Pan Seared Alaskan Halibut | 24
pan roasted carrots, glazed spring pea variations, organic spinach, lemon dill
beurre blanc

Rustic Tomato & Olives Pasta | 19
fresh pappardelle pasta, confit garlic, glazed organic spinach, whipped herb
ricotta cheese, mixed herbs

Prepared By Chef Emilio Gonzalez

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.