










SHAREABLES

HERB FOCACCIA BREAD 	\$9
<i>Truffle butter, tomato jam</i>	
SPINACH ARTICHOKE DIP & VEGGIES 	\$16
<i>Fresh crisp vegetables, pita chips</i>	
GRILLED WINGS 	\$17.5
<i>BBQ rub, sriracha ranch dip, celery</i>	
PESTO & RICOTTA FLAT BREAD 	\$17
<i>Sun dried tomatoes, olives, arugula</i>	
PARMESAN TRUFFLE FRIES  	\$15
<i>Truffle aioli, sea salt</i>	
CHEESE & CHARCUTERIE	\$28
<i>Hook's blue cheese, house made pimento cheese, capicola carr valley casa bolo, smoking goose gin-n-juice lamb salami soppressata, pickled vegetable, crostini</i>	

MEDIUM PLATES





TOMATO BASIL SOUP 	\$9.5
<i>Crème fraiche, focaccia crouton</i>	
HOUSE SALAD 	\$16
<i>Butter lettuce, salami, artichoke hearts, Hook's Cheddar, radish, red wine vinaigrette</i>	
CAESAR AND HEIRLOOM POTATO SALAD 	\$17
<i>Shaved parmesan, watercress, pickled egg, torn croutons, chive buttermilk dressing</i>	

SALAD ENHANCEMENTS






Grilled Chicken \$8.5 Seared Salmon* \$9.5

GRILLED CHICKEN AND AVOCADO WRAP	\$18
<i>Shredded lettuce, pickled banana peppers, chipotle aioli, tomato wrap</i>	
THE LOUNGE SIGNATURE BURGER*	\$19.5
<i>Snake River Farms Wagyu burger, Hook's cheddar, A1 aioli, brioche bun, fries</i>	


MAIN PLATES

BLACK ANGUS SIRLOIN STEAK* 	\$32
<i>Roasted garlic, watercress salad, peppercorn sauce</i>	
SEARED SALMON* 	\$28
<i>Blackened seasonings, char lemon, dill butter sauce</i>	
ROASTED CHICKEN 	\$26
<i>Chimichurri, winter squash</i>	
GNOCCHI 	\$24
<i>Spinach, mushrooms, butternut squash, Parmesan cheese</i>	

SIDES

LOADED BAKED POTATO 	\$9
<i>Cheddar cheese, bacon, green onions, sour cream</i>	
ROASTED SEASONAL SWEET POTATO  	\$9
<i>Truffle butter, chives</i>	
CARAMELIZED BABY CARROTS  	\$8
<i>Brown butter, spices</i>	

DESSERTS

CHOCOLATE BOUCHON	\$8
<i>Whipped cream, sour cherry compote</i>	
DULCE DE LECHE CRÈME BRÛLÉE 	\$8.5
<i>Burnt sugar, berries</i>	
KEY LIME CHEESECAKE	\$8.5
<i>White chocolate mousse, graham cracker, passion fruit sauce</i>	



Gluten Free



Vegetarian



Vegan

These items were prepared in a facility that uses wheat, egg, milk, soy, fish, shellfish, peanuts, and tree nuts.

** These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*