


SHAREABLES

OLIVE & TOMATO FOCACCIA BREAD 	\$9	PESTO & ITALIAN SAUSAGE FLAT BREAD	\$17
<i>Truffle butter, tomato jam</i>		<i>Giardinara, arugula, provolone</i>	
SPINACH ARTICHOKE DIP 	\$16	PARMESAN TRUFFLE FRIES  	\$15
<i>Naan bread, pita chips</i>		<i>Truffle aioli, sea salt</i>	
GRILLED WINGS 	\$17.5		
<i>BBQ rub, sriracha ranch dip, celery</i>			

SOUP & SALAD

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

SALAD ENHANCEMENTS

Grilled Chicken \$8.5 Seared Salmon* \$9.5

HAND HELD








Choice of sides: house chips, fries, garden salad, or cup of soup

TURKEY PASTRAMI	\$17.5	GRILLED CHICKEN AND AVOCADO WRAP	\$18
<i>Avocado, Thousand Island dressing, Swiss cheese, lettuce, marble rye</i>		<i>Shredded lettuce, pickled banana peppers, chipotle aioli, tomato wrap</i>	
PORTOBELLO MELT 	\$17	THE LOUNGE SIGNATURE BURGER*	\$19.5
<i>Caramelized onions, arugula, Cambozola cheese, multigrain bread</i>		<i>Snake River Farms Wagyu burger, Hook's cheddar, A1 aioli, Brioche Bun</i>	
		MAKE IT IMPOSSIBLE	\$2


MAIN PLATES

BLACK ANGUS SIRLOIN STEAK* 	\$32	ROASTED CHICKEN 	\$26
<i>Roasted garlic, watercress salad, peppercorn sauce</i>		<i>Chimichurri, winter squash</i>	
SEARED SALMON* 	\$28	CAVATAPPI 	\$24
<i>Blackened seasonings, char lemon, dill butter sauce</i>		<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>	
SEASONAL SQUASH  	\$8
<i>Brown sugar, crispy sage, sea salt</i>	
CHARRED BROCCOLINI  	\$8
<i>Roasted garlic, olive oil</i>	
CREAM SPINACH	\$9
<i>Parmesan cheese, panko</i>	

DESSERTS

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

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.



Gluten Free



Vegetarian



Vegan