

SHAREABLES

HERB FOCACCIA BREAD VEG	9
<i>Truffle butter, tomato jam</i>	
SPINACH ARTICHOKE DIP & VEGGIES VEG	16
<i>Fresh crisp vegetables, pita chips</i>	
GRILLED WINGS GF	17.5
<i>BBQ rub, sriracha ranch dip, celery</i>	
PESTO & RICOTTA FLAT BREAD VEG	17
<i>Sun dried tomatoes, olives, arugula</i>	
PARMESAN TRUFFLE FRIES GF, VEG	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 VEG	9.5
<i>Crème fraiche, focaccia crouton</i>	
HOUSE SALAD GF	16
<i>Butter lettuce, salami, artichoke hearts, Hook's Cheddar, radish, red wine vinaigrette</i>	
CAESAR AND HEIRLOOM POTATO SALAD VEG	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>	
MAKE IT IMPOSSIBLE 2	

MAIN PLATES

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

SIDES

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

DESSERTS

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

GF = Gluten Free VEG = Vegetarian V = 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.*