

SHAREABLES

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

SOUP & SALAD

TOMATO BASIL SOUP VEG	9.5	CAESAR AND HEIRLOOM POTATO SALAD VEG	17
<i>Crème fraiche, focaccia crouton</i>		<i>Shaved parmesan, watercress, pickled egg, torn croutons, chive, buttermilk dressing</i>	
HOUSE SALAD GF	16		
<i>Butter lettuce, salami, artichoke hearts, Hook's Cheddar, radish, red wine vinaigrette</i>			
ORANGE FENNEL SALAD GF, V	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 VEG	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* GF	32	ROASTED CHICKEN GF	26
<i>Roasted garlic, watercress salad, peppercorn sauce</i>		<i>Chimichurri, winter squash</i>	
SEARED SALMON* GF	28	CAVATAPPI VEG	24
<i>Blackened seasonings, char lemon, dill butter sauce</i>		<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 VEG, GF	9
<i>Truffle butter, chives</i>	
CARAMELIZED BABY CARROTS VEG, GF	8
<i>Brown butter, spices</i>	
SEASONAL SQUASH GF, V	8
<i>Brown sugar, crispy sage, sea salt</i>	
CHARRED BROCCOLINI GF, V	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 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.*