

The Lounge

DINNER MENU

STARTERS

Roasted Cauliflower and Garlic Hummus ☎️🌿 10

cucumbers, carrots and blue corn chips

Fresh Kettle Chips ☎️🌿 7

with traditional french onion dip

Firecracker Shrimp 12

fried battered shrimp, Kwang's thai chili sauce, and ginger cabbage slaw

Orange and Rosemary Baked Trillium ☎️🌿 15

tulip tree trillium, orange marmalade, rosemary and sliced baguette

Double Bacon Deviled Eggs 11

bacon jam, crispy smoking goose pancetta, Irish cheddar and chives

SALADS

Kale and Radicchio Salad ☎️🌿 12

toasted pine nuts, roasted fennel, pickled red onions, oil cured black olives, triple garlic lemon dressing and shaved manchego

House Salad 🌿 7

mixed greens, cucumber heirloom grape tomatoes, balsamic vinaigrette, garlic herb croutons

Caesar Salad 🌿 9

traditional caesar dressing, parmesan, and garlic herb croutons

Add Ons

chilled smoked chicken breast 4.50

salmon cake 6

SOUP

French Onion Soup 8

herbed garlic croutons, provolone, swiss, and parmesan

ENTREES

Rigatoni with Duck Ragu 22

duck confit, oil cured olives, crushed san marzano tomatoes, cream, parsley, rosemary and shaved parmesan

Shaved Ribeye Sliders 18

pickled red onions and blue cheese mayo served with fries

Four Cheese Mac and Cheese 19

with andouille, pulled chicken, roasted tomatoes, green onions

Grilled N.Y. Strip ☎️ 26

mashed potatoes, asparagus and mushroom cream

Chorizo Fried Rice ☎️ 20

shrimp, scallops, chorizo, peas, carrots, saffron aioli, and micro greens

Orange + Sweet Chili Glazed Fried Cauliflower 🌿 18

jasmine rice and carrot snow pea salad

add smoked chicken breast 4.50

Beef Pot Pie 22

snake pit porter braised beef, baby potatoes, carrots, pearl onions and puff pastry

Achiote Seared Mahi ☎️ 21

avocado jasmine rice, roasted yellow tomato salsa, and cucumber jicama slaw

Crispy Salmon Cakes 16

arugula and red pepper salad, hard boiled egg mayo, and capers

☎️ made without gluten

🌿 vegetarian