

THE LOUNGE

SEAFOOD NIGHT MENU

APPETIZERS

RARE SEARED TUNA

*Avocado Mousse, Grapefruit, Cucumber
Jicama Slaw Blood Orange Gastrique, Olive
Oil, Crispy, and Blue Corn Chips*

BAKED GOAT CHEESE

Baked Goat Cheese Marinara with Baguette

FIRECRACKER SHRIMP

*Crispy Fried Shrimp, Kwang's Thai Chili
Sauce, Gingered Cabbage Slaw*

FRENCH ONION SOUP

*Herbed Garlic Croutons, Provolone, Swiss,
and Parmesan*

SALADS

COBB SALAD

*Chopped Romaine, Heirloom Tomatoes,
Bacon, Point Reyes Blue Cheese, Avocado,
Pickled Red Onions, and Buttermilk
Dressing*

CAESAR SALAD

*Traditional Caesar Dressing, Parmesan, and
Garlic Herb Croutons*

HOUSE SALAD

*Mixed Greens, Cucumber, Heirloom Grape
Tomatoes, Balsamic Vinaigrette, and Garlic
Herb Croutons*

ENTRÉES

FISH AND CHIPS

*Beer Battered Cod, Steak Fries,
Hushpuppies, Creamy Coleslaw, GFE
Tartare Sauce*

GLAZED SALMON

*Gingered Blueberry Glazed Grilled Salmon,
Jasmine Rice, Broccolini*

FETTUCINI

*Fettuccine, Shrimp, Scallops, Shellfish
Broth, Spinach, San Marzano Tomatoes,
Garlic Confit and Butter*

BLACKENED MAHI MAHI

*Blackened Mahi Mahi, Roasted Red Pepper
Cream Sauce, Cheddar Polenta, Asparagus*

GRILLED CHICKEN BREAST

*Parsley and Garlic Grilled Chicken Breast,
Orange and Black Garlic Infused Pan Sauce,
Mashed Yukon Gold Potatoes, Parisian
Carrots*

PRIME RIB

*10oz Roasted Prime Rib, Mashed Yukon
Gold Potatoes, Asparagus, Au Jus,
Horseradish Sauce*

FRIED RAVIOLI

*Crispy Fried Cheese Ravioli, Tomato Basil
Cream, Parmesan*

- DESSERTS -

COLOSSAL CHOCOLATE CAKE,
RASPBERRIES, WHIPPED
CREAM

BLUEBERRY COBBLER
CHEESECAKE

WARM BLONDIE WITH GELATO