The Lounge

DINNER MENU

STARTERS

Fresh Kettle Chips — 8
With Traditional French Onion Dip

Firecracker Shrimp — 13
Fried Battered Shrimp, Kwang's Thai Chili Sauce, Ginger Cabbage Slaw

Rare Seared Tuna — 16
Black Garlic Teriyaki, Gingered Cabbage and Pear Slaw, Wasabi Foam, Toasted Peanuts, Sesame, Rice Crackers

Crispy Parmesan and Garlic Brussel Sprouts — 10
Black Garlic Mayo

Whipped Goat Cheese Dip — 12
Cranberry Chutney, Pistachios, Honey, Mini Naan

SALADS

Fall Salad — 14
Spinach, Radicchio, Roasted Carrots, Toasted Pecans, Goat Cheese, Maple Cider Vinaigrette

House Salad — 7
Mixed Greens, Cucumber, Heirloom Grape Tomatoes, Balsamic Vinaigrette, Garlic Herb Croutons

Caesar Salad — 9
Traditional Caesar Dressing, Parmesan, Garlic Herb Croutons

Add Ons

Chilled Smoked Chicken Breast — 5
Salmon Cake — 6

SOUP

French Onion Soup — 9
Herbed Garlic Croutons, Provolone, Swiss, Parmesan

ENTREES

Shaved Ribeye Sliders — 18
Cheddar, Horseradish Cream, Served with Fries

Grilled 6oz Beef Tenderloin — 34
Lingonberry Thyme Demi, Asparagus, Mashed Yukon Gold Potatoes

Chorizo Fried Rice — 23
Shrimp, Scallops, Chorizo, Peas, Carrots, Saffron Aioli, Micro Greens

Chicken Pot Pie — 21
Pulled White Meat Chicken, Carrots, Pearl Onions, Celery, Tarragon Veloute, Puff Pastry

New England Style Baked Cod — 22
Ritz Cracker Crumb, Butter, White Wine, Roasted Baby Potatoes, Broccolini

Autumn Penne — 20
Butternut Squash, Sage, Roasted Red Peppers, Garlic, Cream, Manchego

Crispy Salmon Cakes — 16
Garlic Aioli, Granny Smith Apple Slaw, Micro Basil

Smoked Fischer Farms Pork Chop — 23
Apple Cranberry Chutney, Mashed Potatoes

Made Without Gluten · *Vegetarian* · *Contains Nuts* · *GFE Signature Dish*