

The Lounge

DINNER MENU

STARTERS

Sweet Marinara Meatballs 12

Fresh Mozzarella, Parmesan, Pesto and Baguette

Fresh Kettle Chips    7


With Traditional French Onion Dip

Firecracker Shrimp  13

Fried Battered Shrimp, Kwang's Thai Chili Sauce, and Ginger Cabbage Slaw

Dirty Martini Dip  12

Creamy Blue Cheese Dip, Green Olives, Haberdasher Gin, Olive Oil Sweetie Drop Peppers, Pretzel Rods, and Flatbread Crackers

Jumbo Shrimp Martini  14

Haberdasher Spiked Cocktail Sauce, Lemon and Micro Herbs

Crispy Fried Brie  14

Peppered Cranberry Compote, Ginger Apple Puree, Pecans, and Sliced Baguette

SALADS

Baby Spinach Salad  14

Dried Cranberries, Candied Pecans, Roasted Carrots, Goat Cheese, and Gingered Maple Vinaigrette

House Salad   7

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

Caesar Salad   9

Traditional Caesar Dressing, Parmesan, and Garlic Herb Croutons

Add Ons

Chilled Smoked Chicken Breast 5

Salmon Cake 6

SOUP


French Onion Soup  8

Herbed Garlic Croutons, Provolone, Swiss, and Parmesan

ENTREES

BBQ Pork Sliders 16

Apple Celery Slaw and Sharp Cheddar, Served with Fries

Shaved Ribeye Sliders  18

Lemon-Caper-Mustard Aioli, and Gruyere, Served with Fries

Applewood Smoked Chicken  Breast 22

Roasted Chestnut Mashed Potatoes, Brussels Sprouts, and Bacon Jam Pan Sauce

Bacon Wrapped Meatloaf 19

Mushroom Cream Gravy, Mashed Potatoes, and Green Beans

Chorizo Fried Rice   21

Shrimp, Scallops, Chorizo, Peas, Carrots, Saffron Aioli, and Micro Greens

Seared Red Snapper  23

Jasmine Rice, Broccolini, Hollandaise, and Red Wine Tomato Emulsion

Grilled Twin Beef Medallions  29

With Lingonberry Thyme Red Wine Demi, Tillamook White Cheddar Mashed Yukon Gold Potatoes, and Asparagus

Sweet Potato Gnocchi  20

Spinach, Roasted Mushrooms, Marsala Cream Sauce, and Fried Sage

Crispy Salmon Cakes  16

Celery Root Puree, Pickled Beets, and Chervil

 Made Without Gluten  Vegetarian  GFE Signature Dish