

# The Lounge

## DINNER MENU

### STARTERS

**Buffalo Chicken Dip** 12  
*Shredded White Meat Chicken, Cream Cheese, Cheddar Cheese, Franks Red Hot, Blue Cheese and Crispy Onions*

**Fresh Kettle Chips** 7  
*With Traditional French Onion Dip*

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

**Rare Seared Tuna** 15  
*Avocado Mousse, Grapefruit, Cucumber Jicama Slaw, Blood Orange Gastrique, Olive Oil, and Blue Corn Chips*

### SALADS

**Winter Salad** 14  
*Romain, Creamy Black Garlic Dressing, Roasted Yellow Tomatoes, Sweet Pickled Beets, Smoking Goose Bacon, and Shaved Parmesan*

**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

**Crispy Apple Buzz Chicken Tenders** 20  
*Apple Buzz BBQ Glaze, Ranch, and Three Cheese Mac and Cheese*

**Shaved Ribeye Sliders** 18  
*Crème De Brie and Bacon Onion Jam Served with Fries*

**Mississippi Pot Roast** 21  
*Braised Chuck Roast, Mashed Potatoes, Carrots, Pan Sauce, and Pepperoncini Peppers*

**Chorizo Fried Rice** 21  
*Shrimp, Scallops, Chorizo, Peas, Carrots, Saffron Aioli, and Micro Greens*

**Pan Roasted Halibut Chowder** 24  
*Crispy Fingerling Potatoes, Celery Slaw, Smoking Goose Bacon, and "Chowder" Sauce*

**Fisher Farms 10oz Smoked Pork Chop** 22  
*Mashed Red Skin Potatoes, Green Beans and Fire Roasted Apple Bourbon Glaze*

**Corn and Polenta Ravioli** 22  
*Oven Dried Tomatoes, Cilantro, Cotija Cheese, Chilies and Cream*

**Crispy Salmon Cakes** 16  
*Romesco Sauce, Lemon Pickled Fennel and Micro Bulls Blood*

 *Made Without Gluten*

 *Vegetarian*

 *GFE Signature Dish*