

# 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