

# The Lounge

## DINNER MENU

### STARTERS

**Black Garlic Hummus with Chili Crunch** 10

*with cucumbers, carrots and radishes*

**Fresh Kettle Chips** 7

*with traditional french onion dip*

**Firecracker Shrimp** 12

*fried battered shrimp, Kwang's thai chili sauce, and ginger cabbage slaw*

**Warm Bacon, Onion and Cheese Dip** 11

*served with warm sliced baguette*

**Rare Seared Tuna** 15

*sweet and sour papaya, wasabi cream, indonesian ketchup, firecracker sauce and rice crisps*

### SALADS

**Baby Kale and Radicchio Salad** 12

*pears, toasted walnuts, blue cheese, and cabernet 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* 4.50

*salmon cake* 6

### SOUP

**French Onion Soup** 8

*herbed garlic croutons, provolone, swiss, and parmesan*

### ENTREES

**Nashville Hot Chicken Sliders** 16

*crispy breaded chicken, granny smith apple slaw, and ranch mayo served with fries*

**Shaved Ribeye Sliders** 18

*brioche buns, red onion marmalade and swiss served with fries*

**Chicken Pot Pie** 19

*pulled chicken, tarragon velouté, peas, parisian carrots, pearl onions, and puff pastry*

**Chili Basted 10oz Ribeye** 27

*jalapeno pickled corn relish, black beans, and rice*

**Chorizo Fried Rice** 20

*shrimp, scallops, chorizo, peas, carrots, saffron aioli, and micro greens*

**Crispy Fried Tortellini** 18

*puttanesca sauce, parmesan, basil oil, and parsley served with a breadstick*

**Smoked Duck Breast** 24

*chipotle cherry glaze, sweet potato mash, and haricots verts*

**Pan Roasted Mahi-Mahi** 21

*mashed potatoes, asparagus, roasted tomatoes, and mushroom cream sauce*

**Crispy Salmon Cakes** 16

*gochujang mayo, pickled carrot and shiitake mushroom slaw, and green onions*

 made without gluten  vegetarian