

The Lounge

DINNER MENU

STARTERS

Marinara Meatballs 13
5 Italian Style Meatballs, Roasted Garlic Marinara, Brie, Parmesan, and Baguette

Fresh Kettle Chips 8
With Traditional French Onion Dip

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

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

Pimento Dip 11
Smoked Gouda, Aged Cheddar, Pimentos, Pickled Red Onions, Celery, and Crackers

SALADS

Baby Arugula and Burrata Salad 14
Peaches, Heirloom Tomatoes, Toasted Pinenuts, and Basil Lemon 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 9
Herbed Garlic Croutons, Provolone, Swiss, and Parmesan

ENTREES

Pork Tenderloin Sliders 18
Shredded Lettuce, Pickled Red Onions, and Roasted Garlic Mayo

Shaved Ribeye Sliders 18
Blue Cheese Cream and Applewood Smoked Bacon

Garlic Grilled 10oz Ribeye 29
Red Wine Syrup, Watercress, Bacon, Goat Cheese, Pickled Blackberries

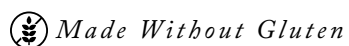
Chorizo Fried Rice 23
Shrimp, Scallops, Chorizo, Peas, Carrots, Saffron Aioli, and Micro Greens

Seared Mahi Tacos 22
Cabbage-Onion Slaw, Kiwi-Strawberry-Jalapeno Puree, and Cilantro Rice

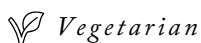
Bruschetta Chicken 21
Balsamic Grilled Chicken, Jasmine Rice, Tomatoes, Basil and Balsamic Syrup

Parsley Almond Pesto Fettuccine 20
Mushrooms, Summer Corn, Spinach, Red Peppers, White Wine, and Parmesan

Crispy Salmon Cakes 16
Avocado Mousse, Citrus, Jicama Salad, and Chipotle Emulsion



Made Without Gluten



Vegetarian



GFE Signature Dish