

The Lounge

DINNER MENU

STARTERS

- Achiote Spiced Hummus** ☎️🌱 10
achiote spiced hummus, roasted corn and jalapeño relish with blue corn chips
- Fresh Kettle Chips** ☎️🌱 7
with traditional french onion dip
- Firecracker Shrimp** 12
fried battered shrimp, Kwang's Thai chili sauce, and ginger cabbage slaw
- Baked Goat Cheese Dip** 🌱 11
marinara baked goat cheese with warm baguette
- Rare Seared Tuna** 15
sweet and sour papaya, wasabi cream, Indonesian ketchup, firecracker sauce, rice crisps and toasted peanuts

SALADS

- Spring Salad** ☎️🌱 13
spinach, shaved fennel, red onions, buratta and 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** 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
ribeye sliders with tarragon mustard aioli, Swiss and roasted mushrooms served with fries
- Crispy Bourbon Chicken** 19
crispy bourbon chicken rice bowl with corn and sweet peppers
- Pepper Seared 10oz Ribeye** ☎️ 27
pepper seared ribeye, horseradish mashed potatoes, fried carrots and red wine demi
- Chorizo Fried Rice** ☎️ 20
shrimp, scallops, chorizo, peas, carrots, saffron aioli and micro greens
- Cacio e Pepe Tortellini** 🌱 18
cheese tortellini, bourbon smoked pepper, parmesan, butter and heirloom tomato basil salad
- Smoked Pork Chop** ☎️ 24
smoked pork chop, hot honey, green beans and mashed potatoes
- Jerk Spiced Fish Tacos** 21
pineapple pico de gallo, pickled red onion, cabbage, coconut and pigeon pea rice
- Crispy Salmon Cakes** 16
salmon cake, creole remoulade and Old Bay pickled vegetables

☎️ made without gluten 🌱 vegetarian