



DINNER MENU

ONLY THE BEGINNING

Grazing Board <i>Chef's choice of cheese, meats, nuts, fruit, crackers and honeycomb</i>	14 ⁵⁰
Crispy Fried Brie <i>Topped with wine poached apricot glaze and candied pecans. Served with apples and crackers</i>	8 ⁵⁰
Crab Stack Tartare <i>Layers of lump crab meat, avocado, mango and rice topped with ahi tartare</i>	GF 12 ⁵⁰
Hummus & Naan <i>Fresh made lemon, garlic hummus with grilled naan bread</i>	9 ⁵⁰
Warm Tomato Burrata <i>Melted burrata topped with fresh stewed tomatoes</i>	10 ²⁵
Calamari Fritti <i>Dipped and dusted calamari served with garlic-lemon aioli and red sauce</i>	13 ⁵⁰

LIGHTER SIDE

Harvest Cobb Salad

Romaine lettuce, bacon, hard-boiled egg, apples, cranberries, pecans and goat cheese tossed with poppy seed dressing..... 15⁵⁰

Wedge Salad

Iceberg lettuce, hardboiled egg, tomatoes, bacon, blue cheese crumbles tossed with blue cheese dressing..... 10⁷⁵

Arrowhead Chopped Salad

Iceberg, spinach, radicchio, green olives, artichokes, red onions, hard-boiled egg, bacon, blue cheese crumbles tossed with lemon-basil dressing and crispy onions..... 14⁵⁰

Roasted Beet & Citrus Salad

Red and golden beets, candied walnuts, citrus segments and goat cheese with honey drizzle..... 11⁵⁰

Traditional Caesar Salad

Chopped romaine, parmesan cheese, croutons and caesar dressing..... 10²⁵
 add chicken 6⁵⁰ · add salmon 7⁵⁰ · add 4 grilled blackened shrimp 9⁵⁰

KITCHEN FAVORITES *includes your choice of one: Cup of Soup du Jour or Tossed House or Caesar Salad*

Pasta Bolognese

Chef's choice pasta tossed with a zesty tomato and sweet italian sausage sauce, served with garlic bread..... 15²⁵

Seafood Medley

Cavatappi pasta, jumbo shrimp, baby scallops, slipper lobster and asparagus in a lemon cream sauce..... 25²⁵

Pumpkin Mascarpone Ravioli

Tossed with a brown butter sage sauce, served with garlic bread..... 24²⁵

1/2 Roasted Apple Cider Chicken

Organic free range chicken with apple cider demi glaze, baked sweet potato and chef's seasonal vegetables... 22⁷⁵

Roasted Short Ribs

Slow roasted short rib served on a bed of mac & cheese..... 28²⁵

Flat Iron Steak

Cooked to Order topped with demi glaze and served with baked potato and chef's seasonal vegetables..... 19⁵⁰

The Lounge Burger

1/2 lb. Beef or Turkey or Garden burger, brioche bun, lettuce, tomato, onions and pickle with french fries... 12⁷⁵
(vegetables available upon request) add avocado 1⁵⁰ · add bacon 1⁵⁰ · add cheese 1⁵⁰

YOUR CHOICE *meals include your choice of one: Cup of Soup du Jour or Tossed House or Caesar Salad*

Select 1 Protein, 1 Sauce and 2 Sides

PROTEIN

Roasted Duck Breast	30 ⁷⁵
Parmesan Crusted Chicken	21 ⁵⁰
Crispy Pork Chop	25 ⁵⁰
14oz. Frenched Rib Eye	43 ⁵⁰
Sea Bass	30 ²⁵
8oz. Filet Mignon	30 ⁵⁰
8oz. Pan Seared Salmon	29 ⁵⁰

SAUCE

Béarnaise <i>GF</i>
Cherry Port <i>GF</i>
Chunky Tomato & Garlic <i>GF</i>
Demi Glaze Stout
Roasted Garlic Butter <i>GF</i>
Lemon-Caper Cream <i>GF</i>
Pt. Reyes Blue Cheese <i>GF</i>

SIDES

Mac & Cheese
Mashed Potatoes
Roasted Garlic Mashed Potatoes
Baked Russet Potato
Baked Sweet Potato
French Fries
Sweet Potato Fries
Onion Rings
Jasmine Rice
Brussels Sprouts
Sautéed Spinach
Farmers Market Vegetables

Gluten Free options available upon request.

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.