



## DINNER MENU

### ONLY THE BEGINNING

<b>Grazing Board</b> <i>Fried Brie, Chef Choice cheeses, assorted sliced meats, honeycomb and nuts</i> .....	16 <sup>50</sup>
<b>Duck Wings</b> <i>4 fried wings tossed in a garlic soy glaze served atop frisee lettuce drizzled with crunchy garlic sauce</i> .....	11 <sup>25</sup>
<b>Crab Stack Tartare</b> <i>Layers of lump crab meat, avocado, mango and rice</i> .....	GF 12 <sup>50</sup>
<b>Ahi Poke Nachos</b> <i>Fresh ahi tuna, avocado, cilantro, won ton chips and sesame seeds</i> .....	11 <sup>25</sup>
<b>Pork Belly Lettuce Wraps</b> <i>4 lettuce cups, pork belly, pickled onions, ginger-soy sauce and cilantro</i> .....	12 <sup>50</sup>

### LIGHTER SIDE

#### Traditional Cobb Salad

*Romaine lettuce, bacon, hard-boiled egg, blue cheese, tomatoes, avocado, chicken and choice of dressing*.....15<sup>50</sup>

#### Wedge Salad

*Iceberg lettuce, hardboiled egg, tomatoes, bacon, blue cheese crumbles tossed with blue cheese dressing*.....10<sup>75</sup>

#### Roasted Beet & Citrus Salad

*Red and golden beets, candied walnuts, citrus segments and goat cheese with honey drizzle*.....11<sup>50</sup>

#### Traditional Caesar Salad

*Chopped romaine, parmesan cheese, croutons and caesar dressing*.....10<sup>25</sup>  
add chicken 4<sup>50</sup> · add salmon 7<sup>50</sup> · add 4 grilled blackened shrimp 9<sup>50</sup>

#### Niçoise

*Mache, oil-packed tuna, hardboiled egg, fingerling potatoes, green beans, kalamata olives, cucumber, tomatoes with lemon-herb dressing*.....16<sup>50</sup>

#### Lemon-Dill Trout

*Pan seared skin-on trout filet served with five grains and farmers market vegetables*.....18<sup>50</sup>

#### Petite Filet Mignon

*Óoz Filet Mignon cooked to order served with a garden salad with choice of dressing and cup of soup du jour*...27<sup>50</sup>

#### Chicken Spätzle

*Pounded and lightly breaded chicken on a bed of baby arugula with fresh squeezed lemon and parmesan*.....14<sup>25</sup>

### 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*.....17<sup>25</sup>

#### Seafood Medley

*Cavatappi pasta, jumbo shrimp, baby scallops, slipper lobster and asparagus in a lemon cream sauce*.....25<sup>25</sup>

#### The Lounge Burger

*1/2 lb. Beef or Turkey or Impossible burger, brioche bun, lettuce, tomato, onions, pickle and french fries*.....12<sup>75</sup>  
*(vegetables available upon request) add avocado 1<sup>50</sup> · add bacon 1<sup>50</sup> · add cheese 1<sup>50</sup>*

### 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

8oz. Petite Tender	19 <sup>50</sup>
Veal Scaloppini	20 <sup>50</sup>
8oz. Pan Seared Salmon	29 <sup>50</sup>
8oz. Filet Mignon	36 <sup>50</sup>
All Natural Fried Chicken	25 <sup>50</sup>
Rack of Lamb	44 <sup>50</sup>

#### SAUCE

Béarnaise <i>GF</i>
Creamy Chicken Gravy
Demi Glaze
Roasted Garlic Butter <i>GF</i>
Lemon-Caper Cream <i>GF</i>
Blue Cheese Crust

#### SIDES

Mac & Cheese
Mashed Potatoes
Roasted Garlic Mashed Potatoes
Baked Russet Potato
French 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.*