



DINNER MENU

ONLY THE BEGINNING

Crispy Brussels Sprouts <i>Tossed with pancetta and creamy horseradish sauce</i>	8 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
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

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 4⁵⁰ • 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

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

The Lounge Burger

1/2 lb. Beef or Turkey or Garden burger, brioche bun, lettuce, tomato, onions and pickle with french fries....

12²⁵

(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

Flat Iron Steak	19 ⁵⁰
Parmesan Crusted Chicken	21 ⁵⁰
8oz. Pan Seared Salmon	29 ⁵⁰
14oz. Frenched Rib Eye	43 ⁵⁰
Sea Bass	30 ²⁵
8oz. Filet Mignon	36 ⁵⁰

SAUCE

Béarnaise <i>GF</i>
Chunky Tomato & Garlic <i>GF</i>
Demi Glaze
Roasted Garlic Butter <i>GF</i>
Lemon-Caper Cream <i>GF</i>
Fig & Onion Balsamic

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.