



## DINNER TO-GO MENU

*All items include Rolls & Butter*

*Available 4:30 pm to 6:30 pm*

### ONLY THE BEGINNING

#### Pretzel Grazing Board

*Large Bavarian pretzel filled with fried Brie, Chef Choice cheeses, assorted sliced meats, honeycomb and nuts*.....16<sup>75</sup>

### SALADS

#### Caesar Salad

*chopped romaine, parmesan cheese, croutons and caesar dressing*  
*with Chicken 14<sup>75</sup> with Salmon 17<sup>75</sup>*  
*No protein 10<sup>25</sup>*

#### 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>

### KITCHEN FAVORITES

#### Pasta Bolognese

*Chef's choice pasta tossed with a zesty tomato and sweet italian sausage sauce, served with garlic bread*.....18<sup>00</sup>

#### Seafood Medley

*Cavatappi pasta, jumbo shrimp, baby scallops, slipper lobster and asparagus in a lemon cream sauce. Served with garlic bread*.....25<sup>75</sup>

#### Chicken Pot Pie

*Chunks of white meat chicken with peas and carrots in a creamy sauce, topped with a pastry lid*.....21<sup>50</sup>

#### Surf & Turf

*8oz Petite tender with 3 colossal shrimp topped with garlic herb butter, served with mashed potatoes and chef's seasonal vegetables*.....29<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>*

### SPECIAL SELECTIONS

*meals include your choice of one: Cup of Soup or Tossed House or Caesar Salad and choice of 2 sides: Brussels Sprouts, Seasonal Vegetables, Baked Potato, Mashed Potatoes, Sautéed Spinach or French Fries*

#### 6oz. Filet Mignon

*Cooked to order and topped with demi glaze, served with choice of two sides*.....34<sup>25</sup>

#### 10oz. Filet Mignon

*Cooked to order and topped with demi glaze, served with choice of two sides*.....39<sup>25</sup>

### DESSERTS

**Berry Shortcake**.....7  
*Traditional Style with a biscuit covered with fruit compote and fresh fruit. Topped with whipped cream.*

**Chocolate Decadence**.....8  
*Graham cracker and walnut crust topped with fudgy chocolate cake.*

**Blueberry Cheesecake**.....9  
*Cheesecake in a pastry crust baked with blueberries and Lemon zest drizzled with a limoncello glaze.*

**Chocolate Peanut Butter Tower**.....8  
*Chocolate cake with peanut butter filling topped with rich chocolate ganache.*

**Coconut Bliss**.....8  
*Coconut macaroon cup filled with your choice of coconut, vanilla or chocolate ice cream with chocolate and caramel sauce.*

**Lemon Tart**.....9  
*Creamy lemon curd in a pastry shell topped with whipped cream.*

**Bread Pudding Bites**.....7  
*Crispy on the outside, creamy on the inside served with caramel dipping sauce.*

### CHEF'S INSPRIATIONS

*Includes Soup or Salad, Rolls & Butter*

#### ENTREE

#### Prime Rib of Beef

*Served with Creamy Horseradish, Au Jus, Baked Potato and Chef's Seasonal Vegetables*  
*King Cut 37<sup>50</sup> / Petite Cut 34<sup>50</sup>*

#### Sunflower Dill Pesto Salmon

*6oz Scottish Salmon filet with a sunflower and dill pesto sauce served with rice pilaf and and Chef's Seasonal Vegetables* 33<sup>25</sup>