



DINNER MENU

All items include Rolls & Butter

ONLY THE BEGINNING

Pretzel Grazing Board

Large Bavarian pretzel filled with fried Brie, Chef Choice cheeses, assorted sliced meats, honeycomb and nuts.....16⁷⁵

SALADS

Caesar Salad

chopped romaine, parmesan cheese, croutons and caesar dressing
with Chicken 15⁷⁵ *with Salmon* 18²⁵
No protein 10⁷⁵

Traditional Cobb Salad

Romaine lettuce, bacon, hard-boiled egg, blue cheese, tomatoes, avocado, chicken and choice of dressing.....15⁷⁵

Wedge Salad

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

KITCHEN FAVORITES

Pasta Bolognese

Chef's choice pasta tossed with a zesty tomato and sweet italian sausage sauce, served with garlic bread.....19²⁵

Seafood Medley

Cavatappi pasta, jumbo shrimp, baby scallops, slipper lobster and asparagus in a lemon cream sauce. Served with garlic bread.....26⁷⁵

Citrus Trout

Grilled filet of trout atop a bed of sautéed spinach with a citrus herb drizzle. Served with herbed rice pilaf.....35⁷⁵

Butterflied Shrimp

6 Panko crusted Jumbo Shrimp
Served with french fries and Chef's seasonal vegetables.....35⁵⁰

The Lounge Burger

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

Coconut Chicken

Coconut crusted chicken breast topped with a coconut pineapple cream sauce. Served with grilled pineapple, Jasmine rice and Chef's seasonal vegetables.....20⁷⁵

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.....35²⁵

10oz. Filet Mignon

Cooked to order and topped with demi glaze, served with choice of two sides.....39⁷⁵

DESSERTS

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

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.

Campfire Galette.....7
Kristie's Creation! Graham crackers, fudgy chocolate and marshmallows in a pastry shell.