

SHAREABLES

- HERB FOCACCIA BREAD** VEG 9
Truffle butter, tomato jam
- SPINACH ARTICHOKE DIP & VEGGIES** VEG 16
Fresh crisp vegetables, pita chips
- GRILLED WINGS** GF 17.5
BBQ rub, sriracha ranch dip, celery

MEDIUM PLATES

- TOMATO BASIL SOUP** VEG 9.5
Crème fraiche, focaccia crouton
- CAESAR AND HEIRLOOM POTATO SALAD** VEG 17
Shaved parmesan, watercress, pickled egg, torn croutons, chive buttermilk dressing

SALAD ENHANCEMENTS

Grilled Chicken 8.5 *Seared Salmon** 9.5

- GRILLED CHICKEN AND AVOCADO WRAP** 18
Shredded lettuce, pickled banana peppers, chipotle aioli, tomato wrap
- THE LOUNGE SIGNATURE BURGER*** 19.5
Snake River Farms Wagyu burger, Hook's cheddar, A1 aioli, brioche bun, fries
- MAKE IT IMPOSSIBLE** 2

MAIN PLATES

- BLACK ANGUS SIRLOIN STEAK*** GF 32
Roasted garlic, watercress salad, peppercorn sauce
- SEARED SALMON*** GF 28
Blackened seasonings, char lemon, dill butter sauce

SIDES

- LOADED BAKED POTATO** GF 9
Cheddar cheese, bacon, green onions, sour cream
- ROASTED SEASONAL SWEET POTATO** GF, VEG 9
Truffle butter, chives

DESSERTS

- CHOCOLATE BOUCHON** 8
Whipped cream, sour cherry compote
- DULCE DE LECHE CRÈME BRÛLÉE** GF 8.5
Burnt sugar, berries
- KEY LIME CHEESECAKE** 8.5
White chocolate mousse, graham cracker, passion fruit sauce

GF = Gluten Free VEG = Vegetarian V = Vegan

These items were prepared in a facility that uses wheat, egg, milk, soy, fish, shellfish, peanuts, and tree nuts.

** These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*