

LOUNGE BITES

Artisan Cheeses 16

*Daily Selection of International and Domestic Cheeses,
with Chef's Accompaniments*

Point Judith Calamari 13

Three Dipping Sauces & Lemon

Tuna Tartare 13

Ahi Tuna, Soy, Sesame, Ginger, Chili Oil

Seafood Tacos 12

Fresh Lime & Cilantro Crème Fraiche

Buffalo, BBQ or Ginger Soy Wings 12

Ranch Dressing, Carrot and Celery

Scottish Smoked Salmon Cheesecake 9

Traditional Condiments

Mini Monte Cristos 9

*Black Forest Ham, Turkey, Gruyere,
Whole Grain Mustard, House Made Marmalade*

Roasted Red Pepper Hummus 9

*Chickpeas, Garlic, Tahini,
Extra Virgin Olive Oil, Toasted Pita Bread*

Chicken Spinach Pot Stickers 9

Ginger Soy

***Flatbread Pizza 9**

**Chef's Daily Preparation*

Fatty Patty Burger 7

6oz Beef Burger, Lettuce, Tomato, Onion

Onion Rings 8

Horseradish Sauce & Chives

Crispy Mac & Cheese 7

On Basil Stewed Tomatoes

Garlic Pomme Frites 7

Crispy Potato, Herbs, Garlic Butter

*Executive Chef Duane Keller
Executive Sous Chef Jorge Lopez
Pastry Chef Ziona Bates*

We kindly request one check for your table, and there will be a service charge of 18% added to parties of six or more. Consuming raw or under-cooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.

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