

LOBBY BAR & GRILL

DINNER MENU

SOCIAL PLATES

Ahi Poke Cones..... \$14
Wakame, Mango, Cucumber

Mediterranean Hummus..... \$8
Rainbow Carrots, Preserved Lemon, Harissa,
Grilled Flat Bread

Green Deviled Eggs & Ham..... \$7
Candied Ham, Green Goddess, Ham Croquettes,
Apple Mostarda

Guacamole & Chips..... \$8
House Made Guacamole, Bacon, Gorgonzola Cheese,
Aleppo Pepper, Corn Chips

Stuffed Bone Marrow Toast..... \$10
Braised Oxtail & Mushroom Ragu,
Crispy Brussels Sprouts

Calamari..... \$13
Romesco Sauce, Pistachio Peperonata, Lime

Beef Tartare..... \$13
Black Garlic Aioli, Confit Egg Yolks,
Gaufrette Potatoes

Confit Chicken Wings..... \$11
Spicy Honey Glaze, House Pickles, Peanuts,
Lagunitas IPA Ranch

SOUPS

Pea Soup..... \$8
Bacon Tomato Jam, Parmesan Foam

Chef's Daily Selection..... \$6

SALADS

Garden Salad..... \$9
Mesclun Greens, Heirloom Tomatoes, Persian
Cucumbers, Hearts of Palm, Radish
Choice of dressing: Caesar, Blue Cheese, Ranch,
Green Goddess, House Sherry Vinaigrette

Quinoa Crunch Salad..... \$9
White Quinoa, Crispy Red Quinoa, Grapes, Brussels Sprouts,
Feta Cheese, Walnuts, Green Goddess Dressing

Caesar..... \$9
Chopped Romaine Lettuce, Escarole, Caesar Dressing,
Popcorn Frico

Roasted Baby Beets..... \$10
Manchego Cheese Mousse, Preserved Kumquats, Endive,
Savory Granola, Sherry Vinaigrette

ENTREES

Bistro Burger & Frites..... \$14
House Blend of Fresh Ground Beef, Artisanal Brioche
Bun, Garlic Aioli, Gem Lettuce, Heirloom Tomato, Red
Onions, Applewood Smoked Bacon, Cheddar Cheese,
Hand-Cut Pommes Frites, *Turkey or Vegetarian*
Options Available

Steak & Frites
Prime Grilled Steak, Hand-Cut Pommes Frites
Filet "*the most tender*"..... \$43
Hanger Steak "*butcher's cut*"..... \$27
Arugula Salad, Choice Of: Blue Cheese Butter,
Peppercorn Crust, Bordelaise Sauce,
Garlic Herb Butter

Strozzapreti Pasta Bolognese..... \$18
Sausage Ragu, Smoked Whipped Ricotta

Kurobuta Pork Chop..... \$29
Smoked Polenta, Kale, Apples, Spanish Chorizo
& Mustard Aioli

Braised Short Ribs..... \$28
Potato Puree, Braised Swiss Chard, Royal Trumpet Mushrooms,
Grilled Baby Leeks, Crispy Onion Gremolata

Roasted Chicken "Cordon Bleu"..... \$23
Gruyère Cheese, Country Ham, Artichoke Puree, Haricot
Vert & Crispy Artichoke Salad

Seared Scallops..... \$34
Rainbow Cauliflower Tabbouleh, Guanciale, Shaved Carrot,
Fennel & Citrus Salad, Aji Amarillo Sauce

Pacific Barramundi..... \$30
Shrimp Mousse Stuffed Zucchini Blossoms, Salsify Puree,
Charred Corn, Smoked Tomato Vinaigrette

SIDES

Farmer Vegetables..... \$7
Chef's Seasonal Selection

Crispy Brussels Sprouts..... \$7
Apple Glaze, Asiago Cheese

Wild Mushroom Rice..... \$7
Wild Mushrooms, Leeks, Fine Herbs

Sweet Potato Wedges..... \$7
Roasted Garlic Chipotle Aioli

Pommes Frites..... \$6
Hand-Cut Pommes Frites

Mac & Cheese..... \$7
Kale Pesto, Crispy Potatoes

Enhance Your Side..... \$6
Lump Crab, Loaded (Cheddar, Bacon, Sour Cream,
Scallions), White Truffle Oil, Braised Short Ribs