

LOBBY BAR & GRILL

LUNCH MENU

STARTERS

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

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

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

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

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

Pommes Frites \$6
Hand-Cut Pommes Frites

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

Chopped California Cobb..... \$14
Baby Iceberg Lettuce, Grilled Chicken, Tomatoes, Pickled
Onions, Avocado, Bacon, Gorgonzola Cheese, Hard Boiled
Eggs, Crispy Potatoes, House Buttermilk Dressing

Ahi Tuna Nicoise..... \$16
Smoked Baba Ganoush, Gem Lettuce, Nicoise
Vegetables, Hard Boiled Egg, Sherry Vinaigrette

Add to any Salad \$6
Grilled Salmon, Grilled Shrimp, Grilled Steak,
Grilled Chicken

LUNCH

Steak & Frites \$27
Grilled Prime Hanger Steak, Hand-Cut Pommes
Frites, Arugula Salad
Choice of: Blue Cheese Butter, Peppercorn Crust,
Bordelaise, Herb Garlic Butter

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

Pan Seared Shrimp & Grits..... \$25
Blackened Shrimp, White Grits,
Pistachio Peperonata

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

18% automatic service charge for parties of 8 or more. Please advise us of any food allergies you may have.

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LUNCH MENU

TOAST & SANDWICHES

Served With Hand-Cut Pommes Frites

Avocado Toast..... \$14
Whole Grain Toast, Manchego Cheese, Beets, Kale Pesto, Spiced Pepitas, Balsamic

Salmon Lox Toast \$14
Ciabatta Toast, Persian Cucumber, Dill Crème Fraiche, Red Wine Onions, Heirloom Tomato, Everything Bagel Spice

Croque Madam \$14
Ciabatta Toast, Country Ham, Gruyère Cheese, Fried Egg, Mornay Sauce

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

BREAKFAST

Crab Cake Eggs Benedict..... \$16
Lump Crab Cakes, Poached Eggs, Country Potatoes, Harissa Hollandaise, Garden Greens, Country Ham

All American Breakfast..... \$13
Two Eggs Any Style, Hash Browns or Country Potatoes
Choice of: Breakfast Sausage, Country Ham or Bacon

Vegetable Quiche..... \$13
Baby Leeks, Wild Mushrooms, Parmesan Cheese, Garden Greens

Chicken and Waffles \$16
Fried Chicken Breast, Potato Cheddar Waffle, Fried Egg, Sausage Gravy, House Pickles

Steak and Eggs \$19
Grilled NY Steak, Two Eggs Any Style, Hash Browns or Country Potatoes

Create Your Omelet..... \$13
Served with Hash Browns or Country Potatoes
Choose from:
Meats - Ham, Sausage, Short Rib, Bacon
Vegetables - Anaheim Peppers, Onions, Spinach, Asparagus, Cherry Tomatoes, Wild Mushrooms, Scallions, Avocado, Fine Herbs
Cheese - Cheddar, Manchego, American, Gruyère
Extra Meats \$2 ea **Extra Vegetables & Cheese** \$1 ea

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

Cheese Grits \$7
Smoked Cheddar

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

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