



LOBBY

BAR & GRILL

LUNCH MENU

STARTERS

- Guacamole & Chips**\$8
House Made Guacamole, Bacon, Gorgonzola Cheese, Aleppo Pepper, Corn Chips
- Chicken Wings**\$11
Spicy Honey Glaze, House Pickles, Peanuts, Sculpin IPA Ranch
- Green Deviled Eggs & Ham**\$7
Candied Ham, Ham Croquettes, Apple Relish

- Mediterranean Hummus**.....\$8
Harissa Spiced Hummus, Rainbow Carrots & Cauliflower, Preserved Lemon, Grilled Flat Bread
- Calamari**.....\$13
Romesco Sauce, Pistachio Bell Pepper Relish, Lime
- Hand-Cut Fries**.....\$6
Served with a Trio of Sauces

SOUPS & SALADS

- Butternut Squash Soup**.....\$8
Sherry Crema, Lump Crab & Apple Salad
- Chicken Noodle Soup**.....\$6
A Classic Hearty Favorite
- Chef's Daily Selection**.....\$6
- Garden Salad**.....\$9
Mixed Greens, Cherry Tomatoes, Persian Cucumbers, Hearts of Palm, Radishes
Choice of Dressing: Caesar, Blue Cheese, Ranch, Green Goddess, House Sherry Vinaigrette
- Quinoa Crunch Salad**.....\$9
White Quinoa, Crispy Red Quinoa, Shaved Brussels Sprouts & Kohlrabi, Grapes, Frisee, Arugula, Avocado Green Goddess Dressing
- Caesar**.....\$9
Chopped Romaine Lettuce, Caesar Dressing, Popcorn Frico, Marinated Tomatoes

- Baja Wedge Cobb**\$9
Baby Iceberg Wedges, Bacon, Hard-boiled Eggs, Avocado, Grilled Corn & Black Bean Pico De Gallo, Cotija Cilantro Dressing, Crispy Carrots
- Ahi Tuna Nicoise**.....\$16
Smoked Eggplant Puree, Mixed Greens Salad with Tomatoes, Cucumbers, Sugar Snap Peas, Potatoes, Bell Peppers, Kalamata Olives, Radishes
- Pear Salad**\$9
Red Anjou & Asian Pears, Pecan Butter, Baby Kale, Red Endive, Toasted Sunflower Seeds, Feta Cheese, Meyer Lemon Vinaigrette

Add to any Salad	
Grilled Chicken.....	\$6
Grilled Steak	\$6
Grilled Jumbo Shrimp.....	\$8
Grilled Atlantic Salmon	\$8

ENTRÉES

- Steak & Fries**.....\$27
Grilled Prime Hanger Steak, Hand-Cut Fries, Garnished with Mixed Greens & Choice of One Topping from: Blue Cheese Butter, Peppercorn Crust, Bordelaise, Garlic Herb Butter
Additional Toppings \$2
- Roasted Half Chicken**\$23
Herb Marinated Chicken, Warm Spaghetti Squash Salad with Brussels Sprouts, Tomatoes, Onions & Pesto, Port Wine Reduction

- Pan-Seared Shrimp & Grits**\$20
Blackened Shrimp, Parmesan Grits, Pistachio Bell Pepper Relish
- Pasta Bolognese**.....\$18
Strozzapreti Pasta, Sausage Ragù, Smoked Whipped Ricotta

18% automatic service charge for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies.



LOBBY

BAR & GRILL

LUNCH MENU

TOAST & SANDWICHES

Served With Hand-Cut Fries

- Avocado Toast**.....\$14
Whole Grain Toast, with Manchego Cheese, Topped with Sliced Avocado, Beet, and Pesto Salad, & Garnished with Toasted Pepitas
- Salmon Lox Toast**.....\$14
Ciabatta Toast with Dill Cream, Topped with Sliced Tomatoes, Smoked Salmon, Onions, Cucumbers & Garnished with Everything Bagel Spice
- Grilled Chicken Sandwich**.....\$14
Herb Marinated Chicken Breast, Cucumber Tzatziki Sauce, Arugula & Frisee Greens, Sliced Tomatoes, Dill Havarti Cheese, Greek Olives, on a Ciabatta Roll

- Bistro Burger**.....\$14
House Blend of Fresh Ground Beef, Garlic Aioli, Lettuce, Sliced Tomato, Red Onions, Applewood Smoked Bacon, Cheddar Cheese
Turkey or Vegetarian Options Available
- Pork Belly Cubano**.....\$14
Crispy Pork Belly, Ham, Swiss Cheese, Brussels Sprouts Slaw, Pickles on a Ciabatta Roll
- Short Rib Po'boy**.....\$14
Braised Short Ribs on a French Roll with Mayo, Lettuce, Sliced Tomatoes, Pickles

BREAKFAST

- Crab Cake Eggs Benedict**.....\$16
Two Lump Crab Cakes, Topped With Poached Eggs, Served With Country Potatoes, Ham & a Mixed Greens Salad with Tomatoes, Radishes & Onions
- 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 N.Y. Steak, Two Eggs Any Style, Hash Browns or Country Potatoes

- Pancakes, Waffle or French Toast Breakfast**.....\$13
Choose Between Pancakes, Waffle, or French Toast, Garnished with Berries & Powdered Sugar
Choice of:
Bacon, Sausage or Country Ham, Two Eggs Any Style
- Corned Beef Hash**.....\$15
House-Made Corned Beef Short Ribs with Potatoes, Spicy Kale & Caramelized Onions, Topped With Two Eggs Any Style
- Create Your Own Omelet**.....\$13
Served with Hash Browns or Country Potatoes
Choose Any 3 Ingredients from:
Meats - Ham, Sausage, Short Rib, Bacon
Vegetables - Bell Peppers, Onions, Spinach, Asparagus, Cherry Tomatoes, Wild Mushrooms, Scallions, Avocado, Fine Herbs
Cheese - Cheddar, Manchego, American, Gruyère
Additional Ingredients \$1

SIDES

- Mac & Cheese**.....\$6
Kale Pesto, Crispy Potatoes
- Farmer Vegetables**.....\$6
Chef's Seasonal Selection
- Crispy Brussels Sprouts**.....\$6
Apple Glaze, Asiago Cheese

- Mushroom Rice**.....\$6
Leeks, Mushrooms
- Sweet Potato Wedges**.....\$6
Roasted Garlic Chipotle Aioli
- Cheese Grits**.....\$6
Smoked Cheddar

18% automatic service charge for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies.