



LOBBY BAR & GRILL

DINNER MENU

SOCIAL PLATES

- Ahi Poke Cones**..... \$14
Seaweed salad, mango, cucumber
- Mediterranean Hummus**..... \$8
Harissa spiced hummus, rainbow carrots & cauliflower, preserved lemon, grilled flat bread, toasted pepitas
- Fried Green Tomatoes**..... \$9
Crisp green tomato with a light garlic herb crust, buratta cheese, balsamic bacon jam and arugula
- Guacamole & Chips**..... \$8
Fresh house made guacamole topped with crispy bacon and Gorgonzola blue cheese, served with corn tortilla chips seasoned with salt and aleppo pepper

- Meatballs & Queso Fundido**..... \$10
Meatballs cooked in Mexican tomato sauce, melted Monterey Jack cheese, served with blue corn tortillas
- Calamari**..... \$13
Romesco sauce, pistachio bell pepper relish, lime
- Chicken Wings**..... \$11
Spicy honey glaze, house pickles, peanuts, Sculpin IPA ranch
- Soft Pretzel**..... \$8
Sourdough soft pretzel with a trio of dipping sauces: beer cheese, spinach boursin, and bacon mustard

SOUPS & SALADS

- Butternut Squash Soup**..... \$8
Sherry cream, lump crab & apple salad
- Chicken Noodle Soup**..... \$6
A classic hearty favorite
- Chef's Daily Selection**..... \$6
- Garden Salad**..... \$9
Choice of dressing: Caesar, blue cheese, ranch, green goddess, house sherry vinaigrette
Mixed greens, cherry tomatoes, Persian cucumbers, hearts of palm, radish
- Quinoa Crunch Salad**..... \$9
White quinoa, crispy red quinoa, shaved Brussels sprouts, grapes, arugula, avocado, green goddess dressing, feta cheese, walnuts

- Caesar**..... \$9
Chopped romaine lettuce, Caesar dressing, popcorn frico, marinated tomatoes
- Chopped Baja Cobb**..... \$9
Chopped baby iceberg, bacon, roasted corn and black bean pico di gallo, avocado, cotija-cilantro dressing, and hard boiled egg
- Strawberry Fields**..... \$9
Fresh strawberries, sugar snap peas, and caramelized almonds tossed in a creamy poppy seed dressing served on a bed of arugula and radicchio greens

Add To Any Salad	
Grilled chicken.....	\$6
Grilled steak.....	\$6
Grilled jumbo shrimp.....	\$8
Grilled Atlantic salmon.....	\$8

SANDWICHES

SERVED WITH HAND-CUT FRIES OR SUBSTITUTE ANY SIDE FOR \$1

- Bistro Burger**..... \$14
Turkey or vegetarian options available
House blend of fresh ground beef, garlic aioli, lettuce, sliced tomato, red onions, applewood smoked bacon, cheddar cheese
- Mediterranean Grilled Chicken Sandwich**..... \$14
Herb marinated chicken breast, cucumber tzatziki sauce, arugula & frisee greens, sliced tomatoes, dill Havarti cheese, kalamata olives on a ciabatta roll

- Pork Belly Cubano**..... \$14
Crispy pork belly, ham, Swiss cheese, mustard aioli, pickles, on a ciabatta roll
- Beef Tip Sandwich**..... \$14
Beef tips, caramelized onions, smothered with cheddar cheese, and horseradish steak sauce, served on a soft pretzel roll

THE PSYCHO - DELI BURGER.....\$16

Our James Beard Foundation Blended Burger Project Submission
A blend of 70% beef, 30% shitake and trumpet mushrooms, topped with beef belly pastrami, Cotswold pub cheese, house made pickles, Chinese cedar micro greens, and a charred onion thousand island dressing

Try it. Like it. Vote for it here. JamesBeard.org/blendedburgerproject/vote



DINNER MENU

ENTRÉES

- Tequila Lime Pasta**
- With Chicken** \$16
- With Shrimp** \$20
- Sautéed bell peppers, onions, and zucchini with fettuccine in a creamy tequila chipotle lime sauce
- Steak & Fries**
- Choice of one topping from: blue cheese butter, peppercorn crust, bordelaise, garlic herb butter*
- Additional toppings \$2*
- Hanger Steak “Butcher’s Cut” \$27
- 14oz Rib Eye “Center Cut” \$36
- Grilled prime hanger steak, hand-cut fries, garnished with mixed greens
- Kurobuta Pork Chop** \$29
- Parmesan grits, warm kale with Spanish chorizo & apple salad
- Pan-Seared Shrimp & Grits** \$20
- Blackened jumbo shrimp and parmesan cheese grits, bell pepper, and pistachio relish served with a slice of toasted ciabatta bread

- Braised Short Ribs** \$28
- Root vegetables, mushrooms, and bacon lardons in a red wine sauce and finished with garlic mashed potatoes
- Seared Scallops** \$34
- Dayboat scallops with Parisian potato gnocchi, snap peas, crispy prosciutto, sautéed greens and sage brown butter
- Atlantic Salmon** \$25
- Pan roasted salmon in a leek & dill sauce served with roasted rainbow carrots and cauliflower topped with a fennel & peppadew slaw
- Half Roasted Chicken** \$23
- Roasted chicken, herbed spätzle and a roasted honey mustard Brussels sprouts slaw finished with chicken au jus

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

Hand Cut Fries \$6
 Choice of: Sea salt and pepper, parmesan garlic herb, or white truffle oil