

LOUNGE NOSH

OYSTERS ON THE HALF SHELL*	11
Blue Point, Champagne Mignonette, Cocktail Sauce, Horseradish	
TROUT ALMONDINE	10
Pan Seared, Quinoa Pilaf, Vintage Port Wine Reduction	
CHICKEN WAFFLE TENDERS	10
Waffle Dusted Tenders, Maple Bacon Jam, Honey Dijon	
BLACKNED MAHI MAHI FISH TACOS	10
Jicama Slaw, Jalapeño Sour Cream, Flour Tortillas	
ASIAGO BRUSSEL SPROUTS	9
Sautéed, Pancetta Bacon, Shaved Asiago	
KOREAN BBQ RIBS	11
Baby Back Ribs, Korean BBQ Sauce, Sesame Seeds	
SHRIMP AJILLO	11
Sautéed Jumbo Shrimp, Spicy Pomodoro, Red Pepper Flakes	
SHRIMP BANG BANG	12
Battered Jumbo Shrimp, Spicy Aioli, Iceberg Wedge, Maytag Blue Cheese	
SMOKED SALMON CROSTINI	10
Cream Dill Sauce, Capers, Red Onion	
SPICY TUNA TARTARE*	13
Wonton Crisps	
ANGUS BEEF TENDERLOIN SKEWERS*	11
Garlic Aioli	
MARINATED CHICKEN SKEWERS	9
Woodfire Grilled Chicken, Thai Dipping Sauce	
FRIED GOAT CHEESE	8
Orange Blossom Honey Drizzle	
ANGUS BEEF SLIDERS	11
Valio Finlandia Swiss, Applewood Smoked Bacon	
CHIPS N' CHEESE	9
Potato Chips, Diced Jalapeños, Crumbled Maytag Blue Cheese	
SEARED DIVER SCALLOPS*	12
Black Bean Cakes, Mango Salsa	
WOODFIRE ROSEMARY SHRIMP	13
Pancetta Bacon, Wild Rice, Garlic Herb Butter Glaze	
MEATBALL POLENTA	10
Veal, Pork, Beef, Polenta, Spicy Pomodoro, Shaved Asiago	
CALAMARI FRITTI	10
Crispy Calamari, Chipotle Aioli, Spicy Pomodoro	
LUMP CRAB MUSHROOMS	11
Garlic Herb Butter Glaze, Capers	
ZUCCHINI FRITTI	7
Spicy Pomodoro	
MINI LUMP CRAB CAKES	11
Fire Roasted Red Pepper Aioli	
BRAISED SHORT RIBS	9
Pinot Noir Braised, Polenta Cakes	
SHRIMP & GRITS	13
Caramelized Onions, Sherry Reduction	
MUSSELS & CLAMS AJILLO*	10
Spicy Pomodoro, Garlic Crostini	

BAR AREA ONLY, PLEASE

PLEASE NOTE: THESE FOODS ARE COOKED TO ORDER OR SERVED RAW

*Consuming Raw or Under Cooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-Borne Illness.