

# LOBBY LOUNGE

3pm – 10pm

## SMALL PLATES

BIRRIA QUESADILLA \$16

braised beef, cheddar jack, queso fresco, roasted poblanos, red onions, avocado, sour cream, birria jus  
*sub vegan chicken vegetarian*

JUMBO SHRIMP COCKTAIL *gluten free* \$19

cocktail sauce, remoulade, charred lemon

TARTE FLAMBEE FLATBREAD \$16

mascarpone, caramelized onions, bacon lardons,  
cave-aged gruyere

CRISPY CHICKEN or VEGETABLE POTSTICKERS *vegetarian* \$15

soy ponzu and sweet chili sauces

FRIED CHEESE CURDS *vegetarian* \$12

ranch dip

CRUDITE & HUMMUS *vegetarian* \$13

classic hummus, green goddess, baby carrots,  
broccolini, grape tomatoes, grilled pita

SZECHUAN WINGS \$17

*bone-in gluten free -or- boneless*

CHEESE & CHARCUTERIE \$19

artisan cheeses, domestic cured meats,  
membrillo, lusty monk mustard, peppadews, cornichons,  
jam, crostini and flatbreads

## LARGE PLATES

YUZU LACQUERED SALMON\* *dairy free, gluten free* \$26

jasmine rice, edamame, snap peas, bok choy

MARKETPLACE BOWL *dairy free, gluten free, vegan* \$22

quinoa-lentil pilaf, roasted sweet potatoes, avocado,  
tomato, crispy chickpea, tahini-maple sauce

BULGOGI BEEF BOWL\* *dairy free, gluten free* \$24

jasmine rice, fried egg, sesame cucumbers,  
carrots, crispy oyster mushrooms, scallions

*leave the beef in the kitchen vegetarian*

*leave the beef and egg in the kitchen vegan*

SHRIMP SCAMPI PAPPARDELLE \$25

roasted tomatoes, zucchini, yellow squash, english peas,  
baby spinach, herb pistou, parmigiano reggiano  
*replace the shrimp with vegan chicken vegetarian*

RED WINE BRAISED SHORT RIB *gluten free* \$28

roasted fingerling potatoes, cauliflower puree,  
broccolini, sauce bordelaise

## SOUP & SALADS

*add chicken breast \$7    add grilled shrimp \$8*  
*add bulgogi beef \$7    add seared salmon\* \$9*

GREEN GODDESS SALAD *gluten free* \$15  
butter lettuce, avocado, tomato,  
crispy prosciutto, green goddess dressing

BABY ARUGULA SALAD *gluten free, vegetarian* \$15  
roasted pear, candied walnuts, bellavitano cheese,  
passion fruit vanilla vinaigrette

AVOCADO TOAST *dairy free, vegan* \$16  
focaccia, pickled red onions, spinach,  
chimichurri, chickpeas, cured tomatoes  
*add sunny egg \$2*

CLASSIC CAESAR \$15  
romaine hearts, bold caesar dressing,  
croutons, parmigiano reggiano

TOMATO BISQUE *gluten free, vegetarian* or TODAY'S SOUP \$8

## SANDWICHES

*choice of fries, fruit or side salad*

GRILLED HALLOUMI SANDWICH *vegetarian* \$17  
pickled onions, blistered tomatoes, olive tapenade,  
arugula, lemon-rosemary aioli, toasted sesame roll

DUKE-FIL-A CHICKEN SANDWICH \$18  
grilled or southern fried, secret sauce, romaine,  
tomato, pickles, brioche bun

JBURGER\* \$19  
half pound angus beef, lettuce,  
tomato, onion, pickles, brioche bun  
*additions or substitutions \$2 each*  
*substitute beyond burger*  
*add bacon jam, cheese, sauteed onions, sauteed mushrooms*

## SWEET TREATS \$9

LEMON ICE BOX PIE *vegetarian*

WARM PEAR CRISP  
marcona almond, vanilla ice cream *gluten free, vegetarian*  
*leave the ice cream in the kitchen vegan*

CHOCOLATE BOMBE *gluten free*  
raspberry gelee, flourless chocolate cake

CLASSIC CREME BRULEE *gluten free, vegetarian*  
macerated berries

STATE FAIR SUNDAE *vegetarian*  
sugar waffle, ice cream, chocolate, caramel

*20% service charge will apply to parties of six or more*  
*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Executive Chef Troy Stauffer