



14 LOUNGE BITES

Chefs Daily Soups 7

Warm Olives and Rustic Bread 8

Herb Marinated Olives with Warm Crusty Bread

Artisan Cheeses 13

Daily Selection of International and Domestic Cheese, with the Chef's Accompaniments.

Calamari 13

Batter Fried Calamari, Saffron Aioli, Spicy Marinara, Wasabi Mayonnaise

Truffle Laced Mac & Cheese 7

Creamy Pennette Pasta, Drizzle of White Truffle Oil

Garlic and Herb Fries 7

Crispy Potato Fries, Assorted Herbs, Garlic Butter

Parmesan Dusted Chips 6

Basket of Chips and Chive & Sour Cream Dip

Hummus and Pita 9

Chickpea Hummus, Garlic, Tahini, Extra Virgin Olive Oil, Toasted Pita Bread

Vegetable Pot Stickers 8

Deep Fried Asian Dumplings, Sesame-Soy Dressing

Flatbread Pizza 9

Changes Daily, Ask Your Server

Roasted Tomato Bruschetta

Toasted Crostini, Roasted Tomato and Garlic

Service for one \$8, for two \$12

Tuna Tartare 12

Ahi Tuna, Soy, Sesame, Ginger, Chili Oil

Beef Brochettes 12

Angus Beef, Fingerling Potatoes, Garlic Spinach, Horseradish sauce

Merguez with Herb Roasted Figs 14

Spicy Lamb Sausage, Rosemary, Garlic, Extra Virgin Olive Oil, Black Mission Figs

Mini Burgers 12

3 Angus Beef Burgers topped with lettuce, tomato, Rosemary Mayonnaise

Tandoori Wings 12

Roasted Wings Flavored with Garam Masala, served with Cucumber Raita

Chesapeake Crab Cake 16

Orange Segments, Fennel and Cabbage Slaw, Citrus Vinaigrette

Grilled Chicken Sandwich 13

choice of Blackened, Buffalo, or Plain, Chopped Lettuce, Fresh Tomato,

Rosemary Mayonnaise on Focaccia

Angus Beef Burger 13

10oz of prime Angus Beef, Romaine Lettuce, Beefsteak Tomato,

Red Onion on a Jalapeno-Cheddar Roll

Executive Chef Spencer G. Wolff

We kindly request one check for your table, and there will be a service charge of 18% added to parties of six or more. There is a split plate charge of \$2. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses.