

# LOUNGE

## TO SHARE

<b>Smashed Potato Bites</b> <i>GF, VEG</i>	<b>8</b>
Truffle, Parmesan, Sea Salt, Garlic Aioli	
<b>Rolled Quesadilla</b>	<b>9*</b>
Roasted Poblanos, Pepper Jack Cheese, Pico de Gallo, Guacamole, Lime Crema, Choice Steak, Chicken or Shrimp	
<b>Fried Jumbo Shrimp</b>	<b>12*</b>
Honey Sriracha Aioli, Cocktail Sauce	
<b>Fried Brussel Sprouts</b> <i>GF, VEG</i>	<b>8</b>
Parmesan Cheese, Balsamic Glaze, Fresh Herbs	
<b>Chips + Guacamole</b> <i>VEG</i>	<b>8</b>
Flour Tortilla Chips	
<b>½ Dozen Chicken Wings</b>	<b>8*</b>
<b>Dozen Chicken Wings</b>	<b>14*</b>
Chipotle BBQ, Buffalo, Sweet Chili	
<b>1912 Nachos</b> <i>GF</i>	<b>14*</b>
Corn Tortillas, Melted Cheese Sauce, Jalapenos, Sour Cream, Guacamole, Choice of Steak, Chicken or Shrimp	
<b>Hummus Dip</b> <i>VEG</i>	<b>9</b>
Grilled Naan Bread, Fontina Cheese, Baby Carrots	
<b>Margarita Flat Bread</b> <i>VEG</i>	<b>8</b>
Marinara Sauce, Mozzarella Cheese, Tomatoes, Fresh Basil, Balsamic Glaze	

## FROM THE FIELDS

<b>Clam Chowder</b>	<b>7</b>
Served in a Sourdough Bread Bowl	
<b>Small Salad</b> <i>GF, VEG, V</i>	<b>6</b>
Mixed Greens, Tomatoes, Cucumbers Choice of Dressing	
<b>Traditional Caesar</b> <i>VEG</i>	<b>10</b>
Romaine, Parmesan Cheese, Caesar dressing, Crostini	
<b>Chopped Salad</b> <i>VEG</i>	<b>11</b>
Romaine, Roasted Corn, Black Beans, Tomatoes, Pepper Jack Cheese, Avocado, House Vinaigrette, Crostini	
<b>Roasted Beet Salad</b> <i>VEG</i>	<b>12</b>
Kale, Shaved Brussels Sprouts, Roasted Beets, Pepitas, Dried Cranberries, Goat Cheese, Citrus Dressing, Crostini	
<b>Add-ons</b>	
<b>*Grilled Chicken</b>	<b>4</b>
<b>*Seared Salmon</b>	<b>5</b>
<b>*Fried or Grilled Shrimp</b>	<b>8</b>

Wilson Ferrufino Executive Chef  
Zachary Parco Executive Sous Chef  
Michelle Waring Chef de Partie

GF = Gluten Free VEG = Vegetarian V = Vegan

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## TAKES 2 HANDS

Served with Homemade Chips Substitute French Fries or Fresh Fruit \$2

**L.T.C. Burger** 12\*  
Angus Beef, Lettuce, Tomato, Cheese,  
Toasted Bun

**AZ Burger** 14\*  
Angus Beef, Applewood Smoked Bacon,  
Crispy Onion Straws, Cheddar Cheese,  
Chipotle BBQ, Lettuce, Tomato, Guacamole,  
Toasted Bun

**Poblano Burger** 13\*  
Angus Beef, Roasted Poblano Peppers,  
Pepper Jack Cheese, Guacamole, Lettuce,  
Tomato, Toasted Bun

**Grilled Chicken Club** 13\*  
Applewood Smoked Bacon, Cheddar Cheese,  
Lettuce, Tomato, Garlic Aioli, Toasted  
Sourdough

**Chicken Burger** 12\*  
Grilled Chicken Breast, Swiss Cheese, Sauté  
Mushrooms, Lettuce, Tomato, Toasted Bun

**Turkey Avocado Wrap** 11  
Fontina Cheese, Sprouts, Tomato, Hummus,  
Flour Tortilla

**Substitute Vegetarian Patty Available**

## LARGE PLATES

**Seared Salmon Cucumber Salsa** *GF* 20\*  
Cilantro Rice, Seasonal Vegetables

**Grilled Angus Ribeye Steak** *GF* 29\*  
Seasonal Vegetables, Roasted Potatoes  
Horseradish Cream

**Southwest Chicken Pasta** 17\*  
Grilled Chicken Breast, Roasted Corn in a  
White Wine Chipotle Cream, Crostini

**Roasted Vegetable Pasta** *VEG* 15\*  
Roasted Vegetable, Ricotta Cheese, Marinara,  
Kale, Crostini

## DESSERTS

**Kahlua Chocolate Cake** 8  
Crème Anglaise, Fresh Berries

**Deep-fried Cheesecake** 7  
Cinnamon Sugar, Vanilla Ice Cream, Caramel  
Sauce

**Old School Banana Split** 9  
Ice Cream, Caramel, Nuts, Fresh Whipped  
Cream, Cherry

Items with (\*) may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.