



## APPETIZERS

### CHILLED SHRIMP COCKTAIL

Horseradish Cocktail Sauce, Dill & Lemon \$20

### CRISPY CALAMARI

Charred Lemon, Habanero Cocktail Sauce & Guajillo Salsa \$18

### CHICKEN WINGS

Crudite Vegetables, Blue Cheese & Hot Sauce \$16

### SIMPLE GREEN SALAD

Shaved Market Vegetables, Avocado & Fine Herb Vinaigrette \$12

### GEM LETTUCE CAESAR

Fennel-Garlic Crumbs, Aged Parmesan, Calabrian Chiles, Boquerones & Garlic Dressing \$15

### FRENCH ONION SOUP

Comte & Gruyere Cheese, Baguette Croutons \$15

### MUSHROOM & SPINACH FLATBREAD

Arugula Pesto & Goat Cheese \$16

### MARGHERITA FLATBREAD

Tomato Fondue, Mozzarella & Basil \$16

## ENTRÉES

### ITALIAN CHOPPED SALAD

Salami, Pepperoncini, Piquillos, Smoked Mozzarella, Calabrian Chiles & Giardiniera Vinaigrette \$22

### LOBBY BEEF BURGER

Meunster Cheese, Lettuce, Tomato, Butter Pickles & Fries \$24

### IMPOSSIBLE BURGER

American Cheese, Burger Love, Pickles & Fries \$25

### SPICY FISH TACOS

Cilantro Crema, Shaved Cabbage, Mango Relish & Avocado \$20

### CRUNCHY FRIED CHICKEN

Yukon Gold Whipped Potatoes, Brentwood Corn Relish & Chicken Gravy \$28

### SPAGHETTI BOLOGNESE

Grilled Bread & Aged Parmesan \$25

### FLAT IRON STEAK

Brocollini with Shallots, Whipped Potatoes & Peppercorn Sauce \$38

**An Automatic Gratuity of 20% Will Be Added to Parties of 6 or More.  
If You Leave a Tab Open, We Will Close It Out with an Automatic 20% Gratuity**