

STARTERS
2pm - Close

Soup of the Day 6

- Lobby Greens** artisan lettuce, broiled artichokes, roasted tomatoes, carrots, cucumbers, lemon-herb vinaigrette 6
- Caesar Salad** crisp romaine, aged parmesan, tomato, ciabatta crouton 7
 +grilled chicken 4 +shrimp 6 +salmon 5
- Roasted Garlic Hummus** roasted red pepper, carrots, celery, pita chlps 7
- Moroccan Spiced Crispy Calamari** riata, chermoula tomato sauce 11
- Lamb Sliders** feta cheese, tomato jam, chilies 13
- Fried Mac and Cheese** three cheese, jalapenos and bacon 12
- Lobby Wings** Celery, Carrots, Blue Cheese or Ranch 12
 naked, buffalo, lemon-pepper, BBQ, or Old Bay)

PIZZAS

- # Three Cheese 14**
parmesan, mozzarella, fontina and piquillo peppers
- # Pepperoni 14**
shredded mozzarella, pepperoni
- # Margherita 14**
house made mozzarella, fresh tomato, basil
- # BBQ Chicken 15**
grilled chicken, bbq sauce, shredded mozzarella and cilantro
- # Spicy Meat Lovers 16**
Italian sausage, ham, bacon, red onion and jalapeno

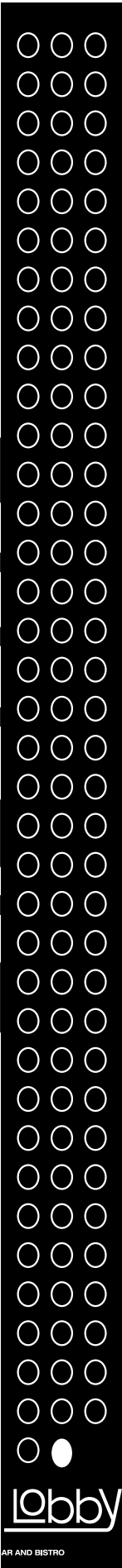
SANDWICHES

choice of side: fries, house chips, salad or soup

- # / * Lobby Burger 12**
caramelized onions, smoked gouda, tomato, frisee lettuce,
house pickles on a brioche bun
- # Blackened Chicken Sandwich 11**
aged white cheddar, tarragon coleslaw, crispy onions on a
brioche bun
- # Smoked Turkey Club 11**
avocado-herb aioli, bacon, swiss cheese, tomato, lettuce on
toasted bread
- Grilled Chicken Quesadilla 11**
Coitja cheese, oaxaca cheese, avacado, roasted corn, pico de
gallo, cilantro lime cream
- # Buffalo Chicken Sandwich 12**
smoked gouda, blue cheese sauce, lettuce, tomato

** consuming raw or undercooked food may increase your risk for food bourne illness*

#gluten free option available



STARTERS

5pm - close

Soup of the Day 6

Fried Goat Cheese and Potato Fritter lemon aioli 5

Lobby Greens artisan lettuce, broiled artichokes, roasted tomatoes, carrots, cucumbers, lemon-herb vinaigrette 6

Caesar Salad crisp romaine, aged parmesan, tomato, ciabatta crouton 7

Cucumber and Green Apple Caprese tomatoes, fresh mozzarella, mint, spiced pecans 6

Wild Mushroom and Pancetta Flatbread grilled leek fondue, fontina, port reduction, crispy onions 12

Pan Seared Crab Cakes shaved fennel and grapefruit salad, avocado-horseradish sauce 14

Garlic Shrimp Bruschetta grilled bread, fresh tomato and basil relish 13

MAINS

* Blackened Salmon white cheddar and lime grits, baby spinach, lemon thyme cream 28

* Grilled Filet Medallions crispy potato, asparagus, red pepper mojo emulsion 32

Smoked Chicken Breast roasted sweet potato puree, haricot cert, blackberry bbq 27

*Spiced Beef Kabob salsa verde, stewed garbanzo beans, crispy rice 29

Grilled Swordfish swiss chard, tomato and green olive salsa, lemon gnocchi 27

DESSERTS

Warm Chocolate Cake burnt bourbon ice cream, chocolate sauce 8

New York Style Cheesecake vanilla whipped cream, berry compote 8

Toasted Coconut and White Chocolate Bread Pudding toasted pistachio ice cream 8

Crema Catalana fresh berries, whipped cream 8

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