

..... LOUNGE

***STEAK TARTAR 10**

Filet Mignon, Arugula, Egg Yolk, Capers, Parmesan, Creole Aioli

SIGNATURE FRIES AND DIPS 8

Plain, Sweet Potato, Garlic Parm with Dip Accompaniments

SHANGHAI-STYLE FRIED CALAMARI 10

Chili Glaze Red Peppers, Crushed Peanuts, Green Onions

***OYSTERS ON THE HALF SHELL (4) 10**

Cocktail and Lemon

***OYSTERS ROCKEFELLER (4) 10**

Shallots, Spinach, Cream, Pernod, Hollandaise

***PRIME RIB SLIDERS 9**

Provolone, Horseradish Smear, Butter Brioche Bun

***BEEF AND BLEU CHEESE SLIDERS 9**

Bleu Cheese, Arugula, Butter Brioche Bun

ROASTED BEETS AND TEARDROP TOMATOES 9

Mescaline Greens, Pecans, Goat Cheese, Herb Vinaigrette and Balsamic

CRAFT BEER AND CHEESE BISQUE 7

Tillamook Cheddar, Pale Ale, Cream, Dijon



An 18% service charge will be added to parties of 8 or more

*Clark County Health District Advisory 96.03.038: Thoroughly cooking foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.