



# Lounge Menu

## **Cheese & Charcuterie \$31**

Chef Selection of 3 Local Cheeses, Salami, Prosciutto, Capocollo, House-made Pickled Vegetables & Preserves, Garlic Crostini

## **Shrimp Cocktail GF \$17**

5 Jumbo Black Tiger Shrimp, Extra Hot Cocktail Sauce & Lemon

## **Baked Brie V \$15**

Mini Baked Brie Wheel, Topped with Honey Roasted Apples & Spiced Pepitas

## **Chicken Wings GF \$15**

1lb Chicken Wings:  
Hot, Medium, Mild, Teriyaki, Dry Garlic Parm  
Carrots, Celery & Blue Cheese

## **Mini Spring Rolls GF V \$9**

Mini Vegetable Spring Rolls, with Plum Sauce

## **Fried Scallop Basket \$17**

Breaded & Fried Scallops, with Cocktail Sauce, Fries & a Lemon Wedge

## **Garlic Parmesan Fries GF V \$7**

Served with Ketchup

## **Beer Battered Onion Rings V \$10**

Served with Malt Aioli

## **Sweet Potato Fries GF V \$10**

Served with Spicy Aioli



## Handhelds

### **Montreal Smoked Meat Reuben GF \$19**

Montreal Smoked Meat, Gruyere Cheese, Sauerkraut, & Thousand Island Dressing, De La Terre Caraway Rye Bread

### **Buffalo Chicken Wrap GF \$17**

Fried Chicken, Lettuce, Tomato, Cheddar, Blue Cheese Dressing, & Buffalo Sauce  
Add Bacon \$2.50

### **Classic Smash Burger GF \$19**

House-made 8oz Ground Beef Patty, Aged Cheddar, Lettuce, Tomato, Red Onion & Pickle, De La Terre Sesame Bun  
Add Bacon \$2.50

### **Chicken Fingers & Fries**

**3 Pieces \$15**

**5 Pieces \$19**

House-made Panko Chicken Breast Fingers, Fries & Plum Sauce

**All Handhelds are served with your choice of Fries, Soup, or House Salad**

**Upgrade to Onion Rings, Garlic Parmesan Fries, Sweet Potato Fries, or Caesar Salad for \$3**

GF Gluten Free  
V Vegetarian