

Friday Night Dinner at “The Lounge”

~Appetizers~

Shrimp Cocktail
5 large shrimp served
chilled with a tangy
cocktail sauce \$11.95

Salmon Capaccio
Thinly sliced smoked
salmon, served with
lemon aioli and capers
atop mixed greens
\$6.50

Arti Spin Dip
A blend of cheeses,
artichokes and
spinach served with
pita chips \$8.95

Bruschetta
Fresh tomato, capers,
olives, onions and
garlic served atop
warm crostini \$7.95

Chicken Tenders
Served with a tangy
BBQ sauce \$7.95

Ahi Tuna Salad
Ahi tuna seared with
fresh pepper, served
on a bed of butter
lettuce and topped
with a house made
wasabi vinaigrette and
bean sprouts \$13.25

~Entrees~

Slow Roasted Prime Rib
served with au jus and horseradish
Petite 8 oz ~ \$18.95 King 12 oz ~ \$24.95

Chicken Marsala
Seared chicken breast deglazed with marsala wine
and topped with sautéed mushrooms \$15.95

Herb Rack of Lamb
4 bone Rack of Lamb seasoned with fresh herbs,
oven roasted and served with a housemade mint
jelly \$23.95

Chicken Dijonaise
5 ounce grilled chicken breast topped with a creamy
Dijon sauce. \$13.95

Salmon
Salmon filet grilled with our special seasoning
\$14.95

Halibut Papillote
5 ounce filet of Halibut gently seasoned with fresh
herbs and baked in a papillote.
\$22.50

New York Steak
12 ounce strip steak grilled to perfection and topped
with a Cabernet Butter
\$25.95

~Salads~

Caesar Salad
Fresh Romaine with shaved parmesan cheese,
croutons and our creamy caesar dressing \$9.95

Santa Fe Chicken Salad
Grilled Chicken atop a bed of romaine lettuce with
a roasted red bell pepper dressing \$10.95

Soup and Salad Combo
Cup of the soup of the day and a garden salad \$8.95