

LOUNGE MENU

ENTRÉE SALADS (served with hot bread on request)

Romaine & Sautéed Tenderloin Tips .. 15.⁹⁵

• **Grilled Chicken Caesar ..15.⁵⁰**

Pacific Rim with chicken .. 15.⁵⁰ • Pacific Rim with shrimp ..15.⁹⁵

Burgers, Sandwiches and Ribs (Served with French fries)

Carver Burger 12.⁹⁵

½ lb. fresh ground tenderloin topped with bacon and sautéed mushrooms served with your choice of cheese.

Cheese Burger 11.⁹⁵

½ lb. fresh ground tenderloin served with your choice of cheese.

Carvers French Dip 12.⁹⁵

“USDA Choice Beef”, thinly shaved then piled on an Italian roll and topped with grilled onions, peppers, and Parmesan and Monterey Jack cheeses.

Open Face Prime Rib 16.⁹⁵

with mushrooms, Parmesan and Monterey Jack cheeses.

New York Steak Sandwich 16.⁹⁵

8 oz. New York strip served on an Italian roll. Topped with Caesar dressing.

Filet Medallion Sandwich 14.⁹⁵

thick sliced tenderloin with Bleu Cheese Garlic butter and sautéed mushrooms

BBQ Baby Back Ribs 16.⁹⁵

½ slab of fall-off-the-bone tender ribs, basted with our award-winning BBQ sauce.

PRIME RIB

Our Prime Rib is an award – winning specialty! The finest Midwestern beef is seared in an herb crust and slow-roasted for seven hours to ensure the most tender and flavorful prime rib available.

Served with Fries, Baked Potato or Rice

½ lb. Cut 22.⁹⁵ 10oz. Cut 24.⁹⁵

Split Plate Charge if you would like your order on separate plates **\$1.00**

*Our Entire Dinner menu is Available in the lounge. Ask your server.
Bread is served with entrée salads and Prime Rib or for a \$1.50 without.*

Available in the Lounge only.

LOUNGE APPETIZERS

	<i>Reg.</i>	<i>HH</i>
Garlic Cheese Bread <i>an entire loaf</i>	4. ⁹⁵	

Teriyaki Tenderloin Tips <i>sautéed onions and Bell peppers</i>	12. ⁵⁰	9. ²⁵
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Fish Tacos <i>2 soft flour tortillas stuffed with grilled Ono, shredded cabbage, Cheddar and Jack and served with Tomatillo Salsa.</i>	9. ⁹⁵	6. ⁹⁵
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Sliders <i>Triple mini-burgers with cheddar cheese and sautéed onions</i>	7. ⁹⁵	5. ⁹⁵
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Cajun Lamb Chops	13. ⁹⁵	10. ⁹⁵
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New Zealand lamb chops with Cajun spices and Ranch dipping sauce.

Rib Dippers	9. ⁹⁵	7. ⁹⁵
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“USDA Choice Beef”, thinly shaved then piled on a French baguette

Stuffed Portobello Mushroom	11. ⁹⁵	8. ⁹⁵
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Rock shrimp and spinach stuffing topped with melted cheese.

Andrew’s Cajun Shrimp	13. ⁹⁵	10. ⁹⁵
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Shrimp sautéed with tomatoes, onions and garlic in a sweet yet spicy cream sauce. Served with garlic toast for dipping.

Ahi and Avocado Stack	12. ⁹⁵	9. ⁹⁵
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Diced Ahi Tuna, avocado, cucumber and tomato with Wasabi and Hoisin sauces

Buffalo Style Chicken Strips <i>with Bleu Cheese dip</i> 9. ⁵⁰	6. ⁹⁵	
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Crispy Chicken Strips <i>with BBQ Sauce.</i>	9. ⁵⁰	6. ⁹⁵
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Potato Skins <i>Filled with melted Cheddar and Jack cheeses, bacon, and scallions. Served with sour cream for dipping.</i>	9. ⁹⁵	7. ⁵⁰
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Iced Jumbo Shrimp Cocktail	13. ⁵⁰	10. ⁵⁰
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1/2 dozen shrimp with zesty cocktail sauce.

Crab Stuffed Mushrooms	11. ⁹⁵	8. ⁹⁵
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With crab, bell peppers, shallots and garlic, topped with melted Jack cheese.

Spinach & Artichoke Dip	11. ⁷⁵	8. ⁷⁵
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With garlic toast and crispy won tons.

Imported Brie	11. ⁵⁰	8. ⁵⁰
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Grilled then served with roasted garlic & sweet pepper relish

Spicy Crab Cakes <i>with remoulade and cocktail sauces</i>	11. ⁹⁵	8. ⁹⁵
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Hot & Spicy Shrimp	11. ⁹⁵	8. ⁹⁵
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Six large shrimp seasoned with Louisiana hot sauce and Cajun spices.

Calamari Fritti	13. ⁹⁵	10. ⁹⁵
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Lightly breaded, and fried with red peppers and sweet onions then drizzled with Ancho-Chile sauce.

Squaw Bread Loaf <i>with honey butter</i>	1. ⁵⁰	
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French Fries	2. ⁹⁵	
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Split Plate Charge if you would like your order on separate plates **1.00**

*Our Entire Dinner menu is Available in the lounge. Ask your server.
Happy hour drinks and food for consumption in the lounge only.*