

The Lounge Menu

Traditions

Soup du Jour 5 ½ **Beefeater Onion Rings** 5 ½

Spinach & Artichoke Dip 11
cream cheese, peppers, crushed chili, garlic, tortilla chips

Drunken Mussels 14
crushed red pepper, garlic, white wine, cream,
cracked black pepper, butter

Parm Fries 7
house fries deep fried golden with parmesan cheese

Lounge Salad 14
mixed greens, avocado, red onion, red bell peppers, cherry tomato, feta cheese, pecans, drizzled with cider Dijon vinaigrette

1 Lb Wings 16 ½
lightly battered wings with your choice of honey garlic,
mild, medium or hot sauce, dried spice or BBQ

French Onion Soup 9
beef broth, onion, croutons, blended cheese then broiled

Classic Nachos 15
freshly cooked tri colored nachos tossed with green onion, tomato, banana peppers, bell peppers, olives and blended cheese
served with house made chunky salsa and sour cream
add diced chicken breast 5 **ground beef** 4 ½

Bump it up

Whiskey Burger 15 ½
house made patty, bacon, crispy onion ring, whiskey BBQ sauce, cheddar and mozzarella cheese, tomato jam, sesame seed bun

Smoked Pork Belly 15
with arugula, balsamic molasses, green onion, sesame seeds

Stuffed Yorkshire Pudding 13
with beef, carrots, celery, onion, mushroom, gravy

Fish Tacos 13
2 beer battered cod tacos on soft shells with
coleslaw, avocado, tomato and chipotle mayo

Pulled Pork 13
caramelized onion, tangy BBQ sauce, coleslaw, sesame seed bun

Cuban Panini 11
peameal, shaved ham, pickle, swiss & mozzarella cheese
with Dijon on sour dough bread

SIDE ADD ON... home fries 3 ¾, mixed green 4, Caesar salad 4 ¾

Platters

Beer Battered Cod
1 piece 14 **2 piece** 17
beer battered fillet of cod, house made tarter sauce
1 piece 6oz pan fried 17
served with home fries

Ale Striploin Steak 30
8 oz striploin char grilled, Guinness peppercorn demi
served with home fries or baked potato

substitute side for mixed green add 2
or side Caesar salad add 2 ¾