

LOUNGE MENU

12pm-8pm

(VG) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

(NF) - Nut Free

TO START

Soup of the Day (GF, NF)	\$9
Truffle Fries (NF) French fries, truffle essence, aged Reggiano Parmesan cheese, roasted garlic aioli	\$12
Sandbanks Wings (NF) 1 lb house breaded wings, choice of sauce; Cajun butter, gar par (Caesar dressing & Reggiano Parmesan), Buffalo hot or Tubbs bbq sauce	\$18
Prime Rib Sliders (NF) shaved prime beef, brioche bun, au jus	\$20/ 3 or \$7/pc

SALADS

Caesar Salad (NF) romaine lettuce leaves, kale leaves, housemade Caesar dressing, applewood smoked bacon, Reggiano Parmesan, crispy capers, baked crostini's	\$17
Tropical Salad (VG, GF, NF) heritage mixed greens, frisée, Island Bees honey sesame dressing, mangos, carrots, cashews, mint, cilantro	\$18
Add Chicken	\$7

HANDHELDS

Fried Chicken Sandwich (NF) breaded chicken breast, everything ciabatta bun, sun dried tomato aioli, whipped goat cheese, mixed greens, French fries	\$22
Isaiah Tubbs Burger (NF) Certified Angus beef, brioche bun, cheddar cheese, applewood smoked bacon, house burger sauce, lettuce, tomatoes, pickles, French fries	\$24
Beef Dip (NF) shaved prime rib, everything ciabatta bun, white cheddar, au jus, French fries	\$23
Veggie Burger (VG) garden burger patty, brioche bun, Provolone cheese, adobo pepper sauce, lettuce, tomatoes, pickles, French fries	\$20
Substitute: side Caesar salad	\$3
side House salad	\$3

MAINS

Fish n Chips (NF, DF) beer battered haddock, Chef's remoulade, creamy coleslaw, French fries	\$22
Butternut Squash Ravioli (NF, VG) butternut squash stuffed ravioli, brown butter & sage sauce, whipped goat cheese, heirloom cherry tomatoes, gremolata	\$25



An automatic 20% gratuity will
be added to parties of 10 and above.