

LOUNGE APPETIZERS

Shrimp cocktail served with spicy cocktail sauce six tails 9 - twelve tails 18

Dozen boneless wings tossed in your choice of sauce

Hot, burning hot, barbeque or spicy garlic 9

Spinach and artichoke dip served au gratin with pita chips 7

Cheese Platter premium seasonal cheeses served with olives, bread and crackers 16

LOUNGE FEATURED ENTREES

Caesar salad: created by chef Caesar Cardini and modified by his brother Alex, in Tijuana, Mexico. Plain 10 - with chicken 12 - with salmon 15

Shrimp Cobb salad Maytag bleu, bacon, avocados, hard boiled eggs, chopped tomatoes served atop fresh organic greens with your choice of dressing 12

Green goddess salad created at the San Francisco Palace Hotel, this salad is named after the green goddess play of 1920. Plain 10 - With chicken 12 - With salmon 15

Fettuccine pasta fresh pasta tossed with julienne vegetables tossed in your choice of marinara, alfredo or basil pesto. Plain 13 add grilled chicken 3 - add six sautéed shrimp 4

Grilled Filet Mignon 6 ounces tender filet grilled to your desire served with chef choice of vegetables and starch 26

Pan seared salmon filet 6 ounces farm raised salmon filet served with chef choice of vegetables and starch 14

Grilled marinated chicken breast served with chef choice of starch and vegetables 14