



D I N N E R M E N U

TO BEGIN

Griddle-Fired Queso Melt | 14

Chicken or beef | roasted peppers | onion melted cheese | sour cream | house salsa

Lounge Signature Wings | 15 | GF

Hot or BBQ | creamy ranch

Firecracker Shrimp | 17

Lightly fried jumbo shrimp | spicy cream glaze cucumber-tomato relish

Truffle Drift Fries | 11

Truffle oil | Parmesan | garlic herb aioli

Short Rib Sliders | 18

Slow-braised short rib | brioche buns caramelized onions | house beef jus

CRISP & FRESH

Modern Blue Wedge | 14 | GF

Smoked bacon | avocado | pickled onion blue cheese dressing

Classic Romaine Caesar | 13 | VG

Garlic croutons | shaved Parmesan
Add Chicken +6 | Add Salmon +9

THE STACK

Crispy Chicken & Avocado Brioche | 18

Swiss cheese | herb mayo | lettuce | tomato

Zermatt Rosemary BLT | 17

Rosemary focaccia | bacon | herb mayo

Prime Pub Burger | 19

Swiss or cheddar | brioche bun
Add Bacon +3

gluten free | GF

vegan | V

vegetarian | VG

dairy free | D

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE.

THE MAIN EVENT

Herb-Seared Chicken Rosé | 23 | GF

White rice | grilled broccolini

The Strip — House Cut | 34

Red wine demi-glace | mashed potatoes

Citrus-Seared Atlantic Salmon | 28 | GF, D

Cilantro rice | sweet corn | carrot

Power Veggie Bowl | 17 | VG, GF

Quinoa & jasmine rice blend | smoky poblano sweet corn | red pepper | avocado | cilantro
Add Chicken +6 | Add Salmon +9

BRICK-OVEN CLASSICS

Classic Mozzarella | 16

Rich tomato sauce | mozzarella

Artisan Pepperoni | 18

Cured pepperoni | mozzarella

Market Supreme | 22

Ham | pepperoni | sausage | bacon bell peppers | onion | mushrooms

Butcher's Cut | 21

Ham | pepperoni | mushrooms