

Appetizers

<i>Baked Spinach & Artichoke Dip with Tri Colored Chips</i>	8
<i>Chilled Shrimp Cocktail, Cocktail Sauce, Horseradish & Lemon</i>	12
<i>Steamed Chicken Potstickers, Sweet Thai Chili Sauce & Soy</i>	9
<i>Caribbean Lobster Pops, Jack Daniels Honey Mustard & Pineapple Mango Sauce</i>	13
<i>Tangy Popcorn Shrimp Tossed in Ginger Chili Aioli & Scallions</i>	13
<i>Basket of Spicy Cajun Fries, Tomato Ketchup & Buttermilk Ranch Dip</i>	6
<i>House Breaded Local Fried Green Tomatoes, Cajun Remoulade</i>	10
<i>Seared Ahi Tuna, Wakame Seaweed Salad, Wasabi & Soy</i>	12

Soups & Salads

<i>Chef's Daily Creation of Homemade Soup</i>	6
<i>Three Onion Soup</i>	6
<i>Parmesan & Swiss Cheese Sourdough Toast</i>	
<i>Mixed Seasonal Field Greens</i>	8
<i>Cucumber, Tomato & Citrus Vinaigrette</i>	
<i>Classic Caesar</i>	8
<i>Shaved Asiago, Toasted Croutons & Sun Dried Tomatoes</i>	
<i>with Grilled Chicken</i>	13
<i>with Grilled Shrimp</i>	15
<i>Sliced Tomato & Buffalo Mozzarella</i>	10
<i>Chopped Basil, Balsamic Reduction, Meyer Lemon Oil & Maldon Sea Salt</i>	

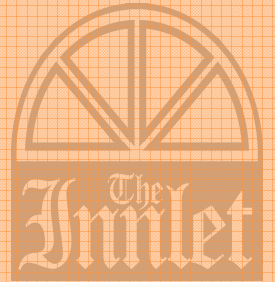
Lounge Favorites

<i>Lodge Angus Burger</i>	12
<i>Half Pound Black Angus Beef Burger on a Farmhouse Roll</i>	
<i>Cheddar, American or Swiss Cheese, Applewood Smoked Bacon</i>	
<i>Pesto Chicken Wrap</i>	13
<i>Grilled Vegetables, Leaf Lettuce & Asiago Cheese</i>	
<i>Grouper BLT</i>	14
<i>Fried Green Tomato, Applewood Smoked Bacon, Cajun Mayo</i>	
<i>BBQ Baby Back Ribs</i>	16
<i>Cole Slaw & French Fries</i>	
<i>Low Country Fish & Grits</i>	16
<i>Pan Seared Fillet of Tilapia, Cheddar Cheese Grits, Andouille Sausage, Tomato Chive Butter</i>	
<i>Lobster Mac & Cheese</i>	19
<i>Diced Cold Water Lobster and Creamy Aged Cheddar Cheese Sauce</i>	
<i>Tender Green Peas & Pearl Onions Tossed with Penne Pasta & Herb Bread Crumbs</i>	

Entrees

Dinner offerings served after 5:30pm

<i>Angus Beef Tenderloin</i>	28
<i>Caramelized Onions, Pencil Asparagus, Rosemary Red Wine Demi</i>	
<i>Pecan Crusted Chicken Breast</i>	25
<i>Molasses & Allspice Sweet Potato Puree, Buttered Green Beans, Bourbon Mustard Sauce</i>	
<i>Atlantic Salmon</i>	24
<i>"Crab Boiled" Red Bliss Potatoes, Crawfish Tails, Spinach, Sweet Corn & Cajun Butter</i>	
<i>Forest Mushroom Ravioli</i>	23
<i>Sautéed Baby Spinach, Creamy Asiago Alfredo & Toasted Garlic Bread</i>	



Lounge Menu