



LOUNGE MENU

BLUE CRAB CAKE citrus aioli // 14

SMOKED PORK BELLY tomato jam // 12

CRISPY BRUSSEL SPROUTS cranberry-white balsamic gastrique // 9

CHILLED JUMBO WILD SHRIMP
smoky cocktail sauce // 15

GARLIC-PARMESAN FRIES // 8

SLICED STEAK NACHOS queso blanco, pickled jalapeno, red onion, corn salsa // 17

TEN BURGER

Great Alone Cattle Company—Two Dot, MT
potato bun, fries // 17 add Bacon // +2

COBB SALAD baby greens, grilled chicken breast, hard cooked egg, bacon, blue cheese, tomatoes, blue cheese dressing // 17

CHARCUTERIE select meats and artisan cheeses, pickled vegetables, whole grain mustard, crostini // 20

