

PM LOUNGE MENU

Served from 5:30 to 9:00 pm

Tapas

Marinated Olives - 5

Spiced Mixed Nuts - 6

Hand Cut Fries / Piquillo Aioli - 7

Hummus & Grilled Pita - 8

Roasted Mussels - 11

Herb Garlic Butter / Sofrito / White Wine / Grilled Focaccia

Local Smoked Salmon - 16

Caper Berries / Horseradish Sour Cream / Pickled Onions / Baguette Crostini

Three Cheese Plate - 14

Aged Cheddar / Goat Cheese / Local Blue / Membrillo / Honey / Walnuts / Grapes / Crostini

Tapas Plate - 17

Chef's Cheese / Salami / Serrano / Hummus / Olives / Spicy Nuts / Marinated Eggplant / Crostini

Add Smoked Salmon - 5

Appetizers & Entrees

Soup of the Day - 9

Maine Lobster Bisque / Poached Lobster / Basil Oil - 11

Baby Mixed Greens / Blue Cheese / Candied Walnuts / Red Grapes / Balsamic Vinaigrette - 10

Peach & Romaine / Crispy Smoked Bacon / Goat Cheese / Champagne Vinaigrette - 12

Marinated Beet Salad / Baby Lettuces / Feta / Pepitas / Beet Vinaigrette / Crostini - 10

Pan Seared Jumbo Scallops / Parsnip Puree / Shaved Fennel / Beurre Monte - 13 / 26

Roasted Mushroom Tart / Parm Biscuit Crust / Goat Cheese / Arugula / Balsamic Syrup - 12

Grilled Organic Salmon / Zucchini Squash Ratatouille / Olive Tomato Salsa / Arugula Pesto - 27

Lemon Roasted Chicken / Fingerlings / Green Beans / Roasted Garlic / Lemon Relish - 23

Grilled Gaucho "Steak & Frites" / Crispy Fingerlings / Truffle Aioli / Mushrooms / Chimichurri - 26

Lobster Paella / Saffron Rice / Peas / Chorizo / Lobster / Clams / Mussels / Shrimp / Calamari - 27

Grilled Natural Burger / Truffle Mayo / Mushrooms / Pickled Onion / Cheddar / Hand cut Fries - 17