



PM LOUNGE MENU

Served from 5:00 pm

Tapas

Marinated Olives — 5

Spiced Mixed Nuts — 6

Hand Cut Fries / Piquillo Aioli — 7

Hummus & Grilled Pita - 8

Sharing

Swiss Cheese Fondue - 18

Toasted Bread / Local Apple / Grapes

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 / Grapes / Balsamic Vinaigrette - 10

Romaine & Apple Salad / Idiazabal/ Cranberries / Toasted Pine Nuts / Sherry Vinaigrette - 11

Sangria Braised Fig Bruschetta / Herb Ricotta / Baby Greens / Whole Grain Bread -

Marinated Beet Salad / Baby Lettuces / Local Feta / Pepitas / Beet Vinaigrette / Crostini - 11

Pan Roasted Mussels / Herb Garlic Butter / Sofrito / White Wine / Grilled Focaccia – 11

Pan Seared Jumbo Scallops / Parsnip Puree / Shaved Fennel / Beurre Monte – 14 / 28

Roasted Mushroom Tart / Parm Biscuit Crust / Goat Cheese / Arugula / Balsamic Syrup – 13

Sweet Butter Poached Lobster / Citrus Lobster Risotto / Orange Glazed Baby Carrots – 16 / 32

Lobster Paella / Saffron Rice / Peas / Chorizo / Lobster / Clams / Mussels / Shrimp / Calamari - 26

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

Balsamic Glazed Roasted Chicken / Oven Roasted Roots & Bacon Hash / Broccolini - 24

Housemade Ricotta Gnocchi / Truffle Cream / Roasted Mushrooms / Spinach / Parmesan – 22

Rigatoni Bolognese / Slow Braised Beef Sugo & Tomato Sauce / Kalamata Olives / Parmesan - 19

Grilled Gaucho “Steak & Frites” / Crispy Fingerlings / Roasted Mushrooms / Chimichurri - 27