

LOUNGE

TO SHARE

Smashed Potato Bites <i>GF, VEG</i>	8
Truffle, Parmesan, Sea Salt, Garlic Aioli	
Rolled Quesadilla	9*
Roasted Poblanos, Pepper Jack Cheese, Pico de Gallo, Guacamole, Lime Crema, Choice Steak, Chicken or Shrimp	
Fried Jumbo Shrimp	12*
Honey Sriracha Aioli, Cocktail Sauce	
Fried Brussel Sprouts <i>GF, VEG</i>	8
Parmesan Cheese, Balsamic Glaze, Fresh Herbs	
Chips + Guacamole <i>VEG</i>	8
Flour Tortilla Chips	
½ Dozen Chicken Wings	8*
Dozen Chicken Wings	14*
Chipotle BBQ, Buffalo, Sweet Chili	
1912 Nachos <i>GF</i>	14*
Corn Tortillas, Melted Cheese Sauce, Jalapenos, Sour Cream, Guacamole, Choice of Steak, Chicken or Shrimp	
Hummus Dip <i>VEG</i>	9
Grilled Naan Bread, Fontina Cheese, Baby Carrots	
Margarita Flat Bread <i>VEG</i>	8
Marinara Sauce, Mozzarella Cheese, Tomatoes, Fresh Basil, Balsamic Glaze	

FROM THE FIELDS

Clam Chowder	7
Served in a Sourdough Bread Bowl	
Small Salad <i>GF, VEG, V</i>	6
Mixed Greens, Tomatoes, Cucumbers Choice of Dressing	
Traditional Caesar <i>VEG</i>	10
Romaine, Parmesan Cheese, Caesar dressing, Crostini	
Chopped Salad <i>VEG</i>	11
Romaine, Roasted Corn, Black Beans, Tomatoes, Pepper Jack Cheese, Avocado, House Vinaigrette, Crostini	
Roasted Beet Salad <i>VEG</i>	12
Kale, Shaved Brussels Sprouts, Roasted Beets, Pepitas, Dried Cranberries, Goat Cheese, Citrus Dressing, Crostini	
Add-ons	
*Grilled Chicken 4	
*Seared Salmon 5	
*Fried or Grilled Shrimp 8	
Wilson Ferrufino Executive Chef Zachary Parco Executive Sous Chef Michelle Waring Chef de Partie	

GF= Gluten Free VEG= Vegetarian V= Vegan

LOUNGE

TAKES 2 HANDS

Served with Homemade Chips Substitute French Fries or Fresh Fruit \$2

L.T.C. Burger 12*
Angus Beef, Lettuce, Tomato, Cheese, Toasted Bun

AZ Burger 14*
Angus Beef, Applewood Smoked Bacon, Crispy Onion Straws, Cheddar Cheese, Chipotle BBQ, Lettuce, Tomato, Guacamole, Toasted Bun

Poblano Burger 13*
Angus Beef, Roasted Poblano Peppers, Pepper Jack Cheese, Guacamole, Lettuce, Tomato, Toasted Bun

Grilled Chicken Club 13*
Applewood Smoked Bacon, Cheddar Cheese, Lettuce, Tomato, Garlic Aioli, Toasted Sourdough

Chicken Burger 12*
Grilled Chicken Breast, Swiss Cheese, Sauté Mushrooms, Lettuce, Tomato, Toasted Bun

Turkey Avocado Wrap 11
Fontina Cheese, Sprouts, Tomato, Hummus, Flour Tortilla

****Vegetarian Patty Available****

LARGE PLATES

Seared Salmon Cucumber Salsa *GF* 20*
Cilantro Rice, Seasonal Vegetables

Grilled Angus Ribeye Steak *GF* 29*
Seasonal Vegetables, Roasted Potatoes

Southwest Chicken Pasta 17*
Grilled Chicken Breast, Roasted Corn in a White Wine Chipotle Cream, Crostini

Roasted Vegetable Pasta *VEG* 15*
Roasted Vegetable, Ricotta Cheese, Marinara, Kale, Crostini

DESSERTS

Kahlua Chocolate Cake 8
Crème Anglaise, Fresh Berries

Deep-fried Cheesecake 7
Cinnamon Sugar, Vanilla Ice Cream, Caramel Sauce

Old School Banana Split 9
Ice Cream, Caramel, Nuts, Fresh Whipped Cream, Cherry

Items with (*) may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.