



**“THIS MENU CAN ONLY BE
CONSUMED IN OUR SALOON
NEXT DOOR”**

TO PICK WHILE YOU WAIT

FRENCH ONION SOUP – Four cheese 10

LOUNGE GREENS – Red Onion, Slow Cooked
Tomatoes, Ricotta Salata 8

(Add To Salad - chicken 8, add steak 10, add shrimp 10)

OLIVES – House Marinated, Roasted Marcona
Almonds 6

CHARCUTERIE – Chef Selection Of Cured And
Smoked Meats 14

SLOW COOKED MEATBALLS – Harissa Glazed,
Sheep's Milk Ricotta 9

LAMB CHOPLETS – Chimichurri Sauce 18

STEAK TARTARE – Meyer Sirloin Classic
Preparation 14

SMALL BURGERS – American Cheese, Onions,
Special Sauce 13

LOLLIPOP CHICKEN WINGS – Sausage Stuffed,
Blue Cheese 9

STEAK ON TOAST – Caramelized Onion, Blue
Cheese 15

CRISPY MOZZARELLA STICKS – Pepperoni,
Angry Marinara Sauce 9

LOBSTER & CHICKEN DUMPLINGS – Spiced
Avocado, Crème Fraiche 10

EAT WITH YOUR HANDS

All Sandwiches Served With Fries

CLASSIC BURGER – Brioche Bun, Lettuce, Tomato,
Onion 15

YELLOW FIN TUNA BURGER – Pickled Ginger,
Wasabi Tobiko Mayo, 15

CHEESE STEAK – Filet Mignon, Cheddar, onions,
Baguette 17

STEAK & LOBSTER SANDWICH – Mushroom,
onions, Mayo, Ciabata 17

DELMONICO'S CLUB – Turkey, Ham, Cheddar,
Swiss, Bacon, Avocado, Chipotle Mayo, Country Style
Bread 15

CHICKEN PANINI – Mozzarella, Roasted pepper,
Baby Arugula, Herb Mayo, Ciabata 14

BURGER TOPPINGS – Swiss, Mozzarella,
American, Cheddar, Bacon, Caramelized Onions,
Wild Mushrooms, 1 each

Maytag Blue Cheese 3

DID YOU KNOW?

1837 New York's Delmonico's Restaurant issues
the first printed American menu and lists “hamburger
steak” as one of the priciest items for 10 cents.



FORK AND KNIFE

SEARED STEAK FRITES – Meyer's Hanger Steak, Maitre D' Hotel Butter, Fries 17

EGGS BENEDICT – Poached Eggs, Prosciutto Cotto, Hollandaise, 13

SNAPPER – Crisped Spaetzle, Hen of The Wood Mushrooms, Spinach 17

BUTTERMILK FRIED CHICKEN KABOBS – Acai Honey, Grain Mustard, Mashed Potatoes 15

LITTLE RAGS PASTA – Carbonara style 16

WHAT WERE SPECIAL AT

COMPLETE MEALS

MONDAY – Roasted Chicken & Potatoes 16

TUESDAY – Roasted Suckling Pig with Braised Cabbage And Potato 17

WEDNESDAY – Beef Wellington with Truffled Whipped Potato 25

THURSDAY – Roasted Lamb Cassoulet With Root Veggies 16

FRIDAY – Fish Stew 17

SATURDAY – Roasted Sliced Filet Mignon, Natural Jus, Potato Hash 24

ACCESORIZE

MUSHROOMS & ONIONS - 8

BROCOLINI & SAUSAGE – 8

TWICE FRIED FRENCH FRIES – 7

FOR SWEET PEOPLE

HOT FUDGE SUNDAE – 8

CHOCOLATE MOUSSE – 8

APPLE TART ALA MODE – 8

CHEESE PLATE - 14

Eggs Benedict -1860s -Credit is given to Delmonico's Restaurant, the very first restaurant or public dining room ever opened in the United States. In the 1860's, a regular patron of the restaurant, Mrs. LeGrand Benedict, finding nothing to her liking and wanting something new to eat for lunch, discussed this with Delmonico's Chef Charles Ranhofer (1836-1899), Ranhofer came up with Eggs Benedict. He has a recipe called Eggs a' la Benedick (Eufa a' la Benedick) in his cookbook called The Epicurean published in 1894.:

Executive Chef William Oliva And Team