



# LOUNGE MENU

## HAPPY HOUR PLATES (4 – 6 pm)

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**ICEBERG WEDGE** (GF) - 9

*black pepper candied bacon, tomato,  
shaved red onion, gorgonzola dressing*

**SALMON RILLETTES** - 10

*house-cured Skuna Bay Salmon spread, smoked  
Trout roe, creme fraiche, chive crostini*

**CRISPY BRUSSELS** - 9

*pork belly, mai ploy-dashi*

**STEAK BITES\*** - 15

*seared tenderloin, roasted baby carrots,  
crispy onions, pickled grape tomato, spring mix*

**GRAZING BOARD** - 30

*chefs selection of meats and cheeses with  
seasonal accompaniments*

## CLUB FAVORITES

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**SMOKED BURRATA SALAD** - 17

*an entrée sized salad with house-smoked burrata,  
sunflower kernels, tomato, bacon, red onion,  
croutons, local organic greens, olives,  
creamy balsamic*

**PRIME TACK BURGER\*** - 17

*blackhawk farms USDA prime patties (or substitute  
for Fable mushroom patty), shredded iceberg,  
beefsteak tomatoes, red onion, chefs signature  
sauce, toasted brioche bun*

**FORAGED MUSHROOM MELT** (V) - 16

*caramelized onion, tomato, roasted garlic purée,  
swiss, spring mix, sourdough*

**PRIME RIB FRENCH DIP** - 20

*shaved prime rib, provolone, horseradish spread,  
onion straws*

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BURGERS AND SANDWICHES SERVED WITH  
FRIES or NAPA SLAW.

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**SUBSTITUTE:**

SWEET POTATO FRIES +5 | SMALL GREEN SALAD +7  
FRENCH ONION SOUP +6

**ADD-ONS:**

FRESH AVOCADO +5 | APPLEWOOD SMOKED BACON +2.5

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(GF) These items are gluten free. Most menu items can also be prepared gluten free. Please ask your server for further details.  
*Gluten free bun or protein style available upon request.*