



# LOUNGE MENU

## FIRST

### Soup du Jour

Cup \$3.50  
Bowl \$5.00



### Baked Brie

Candied walnuts, raspberry puree,  
pineapple chutney and puff pastry crust  
\$8



### Shrimp Cocktail

Citrus essence, candied tomato horseradish  
\$10



### Mojo Chicken Wings

Citrus-garlic marinade, mole poblano sauce  
and cool buttermilk ranch dressing  
\$6

## SALADS

### Classic Caesar

Tender romaine, shredded parmigiano,  
anchovy, and buttered croutons

Petite \$7 Full \$10

Add grilled chicken breast \$4

Add shrimp \$5

### Garden Salad

Mixed baby lettuces, European cucumber,  
carrot curls, ripe tomato and red onions.

Petite \$5 Full \$8

Add grilled chicken breast \$4

Add shrimp \$5

## Dressings

Bleu Cheese Italian Ranch  
Thousand Island Balsamic Vinaigrette

## SANDWICHES

*Includes choice of side: fresh fruit, cottage cheese,  
cole slaw, French fries or sweet potato wedges*



### Blackened Chicken Sandwich

Asiago ciabatta, cheddar cheese,  
chimichurri mayonnaise, red leaf lettuce  
and vine ripe tomato  
\$9



### Fish Sandwich

Griddled white fish, classic coleslaw,  
Swiss cheese, Thousand Island dressing,  
red leaf lettuce and vine ripe tomato  
on a brioche bun  
\$10

### Royal Palm Angus Burger

Grilled half pound ground Angus beef, lettuce,  
tomato and onion, served on a brioche bun  
with your choice of cheese.  
\$9



### Chef's Signature Burger

Half pound Angus beef,  
blackening seasoning, artisan bleu cheese,  
and pickled shallots on a brioche bun.  
\$10

## HOT ENTREES

*Add a cup of soup or petite salad for \$3*



### Crispy Golden Shrimp

Cajun remoulade and crispy French fries  
\$12

### Boneless Buffalo Chicken Tenders

Celery sticks, crispy French fries,  
and ranch dressing.  
*Prepared your choice of mild, medium or hot*  
\$10

### Liver & Onions

Crispy apple wood smoked bacon  
and caramelized onions  
\$13