

# lobby LOUNGE

## Salads

<b>Grilled Hearts of Romaine</b>	13
Caesar dressing, White Anchovies, Parmesan Cheese	
<b>Harbourside Salad</b>	
Mixed Greens, Cherry Tomatoes, Mandarin Oranges, Candied Pecans	
Crumbled Feta, Strawberry-Champagne Vinaigrette	
<b>Salad Additions</b>	
Grilled Chicken Breast	6
Grilled Jumbo Shrimp	8
<b>Heirloom Tomato Salad</b>	12
Burrata, Local Micro Greens, Balsamic Reduction	

## Appetizers & More

<b>Calamari</b>	12
Lightly Breaded, Flash Fried, Banana Peppers, Marinara Sauce	
<b>Crab Nachos</b>	10
Blue Corn Tortillas, Jumbo Lump Crab, Pico De Gallo	
Pepper jack Cheese Sauce	
<b>Lobby Crab Cake</b>	14
Mustard Aioli, Local Micro Greens	
<b>Black Angus All- Beef Burger*</b>	15
Bibb Lettuce, Tomato, Red Onion, Pickle, Brioche Bun	
<b>Mahi-Mahi Fish Tacos</b>	15
Cabbage slaw, pico de gallo, cilantro cream	
<b>Shrimp Risotto</b>	28
Asparagus Risotto, Roasted Mushrooms, Reduced Balsamic	

## Brew Parlor

Brewed using Oceana coffee. Established in 2009 by Amy and Scott Angelo, Oceana brews specialty coffees that have been roasted in small batches at its Roasting House and Café in Tequesta.

<b>Five Spice Shaken Iced Coffee</b>	5.50
Cold Brew, Five Spice Thai Chili Syrup	
<b>Café Ole Coffee</b>	5.50
Cold Brew, Mexican Chocolate Syrup	
<b>Biscotti Coffee</b>	5.50
Cold Brew, Biscotti Simple Syrup, Almond Whipped Cream	
<b>The Impetus Spritzer</b>	10
Coffee Brew, St. Germain, Tonic, Cyna, Lemon Twist	
<b>Spurred Ground</b>	10
Sherry Infused Brew, Goslings Rum, Ramazotti, Vermouth, Orange Twist	

## Signature Cocktails

<b>Sazerac</b>	12
High West Rye, Gomme, Absinthe Rinse, Bolivar Bitters	
<b>“Springs” Blossom</b>	11
27 Springs Gin, Luxardo Cherry Liqueur, Simple, Fresh Lemon	
<b>Brambel</b>	10
Reyka Vodka, Fresh Lemon, Blackberry Compote, Crème de Cassis	
<b>Moscow Mule</b>	11
Skyy Vodka, Ginger Beer, Lime,	

## Sweet Ending

<b>Vanilla Crème Brulee</b>	8
Caramel Shards, Fresh Berries	
<b>Florida Key Lime Gelee</b>	8
Classic Graham Cracker Crust, Key Lime Dust, Mango Caviar	

Please inform your server of any health or dietary restrictions in order to best accommodate your needs. Raw and undercooked food may be hazardous to your health.

Prices are exclusive of Florida state sales tax and gratuity. A gratuity charge of 18% will be added to parties of six or more. If you would like to have your check split, please inform your server prior to ordering.