

FALL LOUNGE MENU

Smoked Chicken Wings	12
1 lb of wings (averages 7–10), dry rub or Heirloom sauce, house-made blue cheese, carrots, celery	
Chips & Dips	9
Fresh-cut potatoes, everything bagel spice, heirloom French onion dip and peach mango salsa	
Hummus Platter	14
Roasted garlic hummus, crispy capers, celery, carrot, naan dippers	
House Salad	13
Arcadian mixed greens, carrots, diced onion, cucumber <i>Add-ons: grilled chicken +8, shrimp +10</i>	
Cobb Salad	16
Chopped salad greens, tomato, diced red onion, bacon, hard-boiled eggs, avocado, blue cheese and cheddar jack blend <i>Add-ons: grilled chicken +8, shrimp +10</i>	
Shrimp Cocktail	18
Lemon-poached shrimp, house-made cocktail sauce	
Margherita Flat Bread	18
Fresh mozzarella, pesto, and heirloom tomatoes	
Chef's Creation Flat Bread	<i>Market Price</i>
Cavatappi with Alfredo and Sundried Tomato	18
Roasted garlic, shaved parm, sundried tomato <i>Add-ons: grilled chicken +8, shrimp +10</i>	
Heirloom Burger	20
8 oz angus patty, Tillamook cheddar, applewood bacon, heirloom tomato, lettuce, onion	
Antipasto Platter	22
Sopressata, prosciutto, genoa salami, grilled artichoke hearts, marinated mushrooms, pickled onions, piquanté peppers, marinated mozzarella, olive medley, toast points	

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Sunday–Thursday: Noon–9 p.m.
Friday & Saturday: Noon–11 p.m.

Executive Chef Travis Bensink
Fall 2023