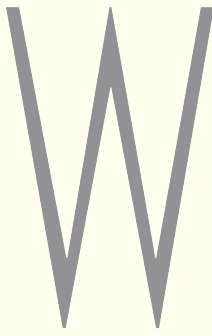


THE



LOUNGE

SHARES AND STARTERS

CHILLED SHRIMP . . . \$16.00

TASTING *Traditional cocktail sauce, remoulade & garlic marinade*

CRAB DIP *Lump crab* . . . \$14.00

meat baked into a luxurious dip with cream cheese, sour cream, sharp cheddar cheese, and a few dashes of hot sauce. Served with sliced baguette

BRUSCHETTA *Toasted* . . \$9.00

French bread crostini topped with small dice of fresh tomatoes, garlic, sprinkled with shredded Parmesan and mozzarella cheese, drizzled with a balsamic glaze

HUMMUS TRIO \$9.00

Roasted red pepper, roasted garlic, garden herb, garnish with kalamata olives, and feta cheese, served with warm pita chips

(HK) A Healing Kitchens nourishing recipe for health and vitality

SALADS AND SANDWICHES

GROUPER MARKET

SANDWICH *Grilled, or Blackened fresh grouper, avocado, romaine lettuce, tomato, red onion on a pretzel bun*

GRASS-FED \$18.00

BURGER (HK) *Grass-fed beef burger grilled to perfection served with caramelized onions, crispy shiitake mushrooms, truffle aioli, lettuce, and tomato, served on a brioche bun*

CALIFORNIA \$18.00

TURKEY BURGER (HK)
Quarter pound flame-grilled turkey burger topped with sliced avocado, sweet red peppers, and tomatoes, served on a brioche bun

FLATBREAD - YOUR . . \$16.00

WAY *Pick a sauce - marinara or pesto - next - choose any or all - pepperoni, sausage, grilled chicken, mushrooms, peppers, onions, sliced tomatoes, fresh basil, mozzarella, or shaved Asiago cheese*

BALSAMIC CHICKEN \$17.00

AND PISTACHIO SALAD
(HK) *Grilled marinated chicken breast served atop baby greens, garnished with Feta cheese, tomatoes, strawberries, pistachios, and finished with balsamic vinaigrette*

COBB SALAD *Grilled . . .* \$17.00
chicken breast, bacon, tomato, avocado and shredded cheddar and jack cheese over salad greens

Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of foodborne illness



COCKTAILS

PALMS BLOODY MARY *Spiced tomato juice & Stolichnaya vodka, glass rimmed with Old Bay and served with a shrimp and avocado garnish* \$12.00

ORANGE CRUSH *Fresh orange juice, vodka, and triple sec* . . . \$12.00

MOJITO *Rum, fresh mint, simple syrup, fresh lime juice, club soda* . . . \$12.00

MARGARITA *Tequila, fresh lime juice, triple sec, simple syrup* . . . \$12.00

KENTUCKY MULE *Bourbon, spicy ginger beer, lime juice, mint sprigs* . . . \$12.00

WHISKEY SOUR *Bourbon, lemon juice, a teaspoon of sugar served on the rocks with a cherry* \$12.00

WINE BY THE GLASS

WHITE: \$11.00 TO \$17.00

CMS WHITE, HEDGE FAMILY ESTATE

CHARDONNAY, WOODWARD CANYON

ROSE, SEVEN HILLS

RED: \$11.00 - \$17.00

CABERNET, BORNE OF FIRE

MALBEC, MENDEL ESTATE

SYRAH, BETZ FAMILY WINERY

BEER

CRAFT..... \$8.50

CIGAR CITY HUNAHPU'S IMPERIAL
STOUT

CYCLE NOONER #8

SOUTHERN STAR

TRADITIONAL \$7.00

COORS

CORONA

BUDWEISER

SHRUBS

MON AMI *Passion fruit, grapefruit, . . .* \$9.00
soda

FRENCH 72.5 *Grape juice, ginger, . . .* \$9.00
lemon

RASPBERRY LEMONADE \$9.00
House-made