

lobby

S T A R T E R S

V = VEGAN

SPICY CAULIFLOWER 9

Spicy battered cauliflower with house made aioli

LOBBY TACOS 10

Three tacos with roasted poblano corn, grilled onions, arugula and topped with creamy horseradish wrapped in corn tortillas
Choice of braised short rib, plant based meat V

SPICY CAULIFLOWER TACOS 11

Two large tacos filled with spicy battered cauliflower, avocado, green onions and topped with cilantro and house made aioli wrapped in corn tortillas

WONTON NACHOS 13

Crispy wontons, green onions, jalapeños and spicy aioli
Choice of braised short rib, fresh Ahi

CHICKERONIES 7

Fried chicken skin tossed in house seasoning and served with homemade ranch and barbecue sauce

TWISTER FRIES 6 V

Thick-cut twisted fries with choice of dipping sauce

G R E E N S

Add Chicken breast 6 Add Salmon 10

LOBBY GREENS 10

Arugula topped with roasted tomatoes and parmesan cheese with balsamic vinaigrette

ROASTED BEET AND GOAT CHEESE 13

Arugula tossed with goat cheese, roasted beets, candied walnuts, strawberries and balsamic dressing

FIESTA CAESAR WEDGE 13

Fresh romaine wedge topped with roasted tomatoes, poblano corn, pepita seeds and cotija cheese with creamy cilantro caesar dressing

lobby

BETWEEN THE BUN

Choice of Twister fries or Lobby greens

Any item made Vegan with a Plant based patty 5 V

LOBBY BURGER 14

100% Angus beef with sharp cheese, tomato, lettuce and onion jam served on a brioche bun

VEGAN LOBBY BURGER 17 V

Plant based meat with sharp cheese, tomato, lettuce and onion jam served on a brioche bun

BLUE BURGER 16

100% Angus beef covered with wild mushrooms, blue cheese, lettuce, caramelized onions and bacon jam served on a brioche bun

WESTERN BURGER 16

100% Angus beef covered with bacon, barbecue sauce, swiss cheese, onion strings and spicy aioli served on a brioche bun

BLTA 13

Bacon, arugula, roasted tomato, avocado and garlic aioli with toasted texas toast

GRILLED CHEESE 11

Smoked cheddar, swiss and provolone cheese with parmesan crusted texas toast

FLATBREADS

SPINACH RICOTTA AND MUSHROOM 14

Ricotta spread, sautéed spinach, red onion, marinated portobello mushrooms and roasted tomatoes finished with a balsamic drizzle

Make it vegan with tofu spread V

BARBECUE CHICKEN 14

Creamy red sauce, smoked cheddar, chicken, bacon, pickled red onions, jalapenos and cilantro drizzled with barbecue sauce and spicy aioli

CREAMY CHEESE 11

Creamy cheese sauce, melted provolone and green onions

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PLATES

SHORT RIB MAC N CHEESE 15

Cheesy macaroni topped with short rib and parmesan cheese

BUTTERNUT SQUASH ENCHILADAS 14 V

Roasted butternut squash and seasoned black beans wrapped in corn tortillas and topped with coconut enchilada sauce

STEAK 23

10 oz. prime USDA certified beef topped with caramelized onions, sautéed mushrooms, garlic butter and a house made balsamic reduction

SALMON 19

8 oz Salmon on a bed of roasted poblano corn, grilled peppers and tomatoes topped with lemon herb butter

FETTUCCHINE ALFREDO 14

Creamy garlic parmesan sauce served over fusilli pasta topped with roasted tomatoes and pan seared chicken breast

MUSHROOM STEAK 15 V

Grilled portobello mushroom topped with sautéed onion, roasted tomatoes and covered with a homemade brown gravy

SIDES

GARLIC REDSKIN MASH 5

Roasted redskin potatoes with cream and butter

FUSILLI MAC N CHEESE 6

Cheesy macaroni with cream and butter

ROASTED CORN 5 V

Roasted corn tossed with poblano peppers and onions

BROCCOLINI 6 V

Fresh broccolini sautéed with garlic and lemon

lobbyp

SWEETS

WAFFLE SUNDAE 8

Seasonal ice cream served with toppings and a Belgium waffle

SEASONAL CHEESECAKE 9

Ask your server for options

APPLE TART 9

Handmade baked apple tart with brown sugar ice cream

ICE CREAM 6

Ice cream topped with berries, ask your server for rotating flavor options

FRIED PLANTAINS 9 V

Battered and fried plantains served over coconut ice cream topped with caramelized pineapple and coconut caramel

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Please let your bartender or server know if you have any allergies or dietary restrictions prior to ordering. Our staff would be more than happy to accommodate you. Consuming raw or undercooked meat or seafood can lead to foodborne illness.