

lobbyp

S H A R E S

*Try our homemade Sauce Trio \$3
Choose from Ranch, BBQ, Spicy Aioli, or Garlic Aioli V*

SPICY CAULIFLOWER 12

Spicy battered cauliflower with house made aioli

POT STICKERS 16

Stuffed dumplings tossed in Wafu vinaigrette dressing topped with jalapeno, cilantro and spicy aioli
Choice of pork, vegetable V

LOBBY TACOS 14

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 12

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 16

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

GOAT CHEESE ARTICHOKE DIP 14

Melted goat cheese and provolone with a hint of jalapeno, green onion and marinated artichokes

CHICKERONIES 12

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

TWISTER FRIES 10 V

Thick-cut twisted fries with choice of dipping sauce

FRIED PICKLES 10 V

Deep fried pickles with ranch dipping sauce

V = VEGAN

G R E E N S

Add 6oz chicken breast \$6 or 8oz salmon filet \$13

LOBBY GREENS 12

Arugula topped with roasted tomatoes and parmesan cheese with balsamic vinaigrette

LOBBY COBB 16

Arugula mix topped with pork belly, roasted tomato, blue cheese crumbles, hard boiled egg, avocado with balsamic and garlic aioli

ROASTED BEET AND GOAT CHEESE 14

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

FIESTA CAESAR WEDGE 14

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

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CLASSICS

Choice of Twister Fries or Lobby Greens

Any item made Vegan with a plant based patty \$5 V

LOBBY BURGER 18

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

VEGAN LOBBY BURGER 18

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

WESTERN BURGER 19

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

BLUE BURGER 19

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

SPICY CHICKEN SANDWICH 18

Grilled chicken dipped in Carolina reaper sauce topped with melted provolone, caramelized onion, creamy homemade slaw and served on a brioche bun

Add fried pickles for \$2

SHORT RIB MELT 18

Braised short rib melted with cream cheese, smoked cheddar, sauteed mushrooms, caramelized onion and dijon mustard served on grilled Texas toast

BLTA 15

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

MAINS

SHORT RIB MAC N CHEESE 16

Cheesy macaroni topped with short rib and parmesan cheese

BUTTERNUT SQUASH ENCHILADAS 18 V

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

STEAK 25

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

SALMON 26

8oz Alaskan salmon topped with a honey jalapeno glaze served on a bed of cabbage slaw with candied walnuts

CHICKEN ALFREDO 18

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

MUSHROOM STEAK 16 V

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

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S I D E S

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

S W E E T S

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.