

# 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 jalapeño, 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 jalapeño, 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**

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

### **WESTERN BURGER 19**

100% Angus beef covered with bacon, BBQ 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, sautéed 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 jalapeño 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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## 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

## SWEETS

### **PLEASURE WHEEL 35**

Carnival sweet treats for two or more!

### **ICE CREAM 8**

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

### **APPLE TART 9**

Handmade baked apple tart with brown sugar ice cream

### **WAFFLE SUNDAE 10**

Seasonal ice cream served with toppings and a Belgium waffle

### **FRIED PLANTAINS 9 V**

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

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#### **V = VEGAN**

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.