Ιορρά

SHARES

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 15

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 13

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 18

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

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

GREENS

Add 4oz chicken breast \$7 or 8oz salmon filet \$15

LOBBY GREENS 12

Arugula topped with roasted tomatoes and parmesan cheese with balsamic vinaigrette

LOBBY COBB 17

Romain topped with bacon, tomatoes, blue cheese crumbles, hard boiled egg, avocado, red onion with blue cheese dressing

Ιοφρά

CLASSICS

Choice of Twister Fries or Lobby Greens Any item made Vegan with a plant based patty \$5 V

LOBBY BURGER 19

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

VEGAN LOBBY BURGER 19

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

WESTERN BURGER 20

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

BLUE BURGER 20

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

SPICY CHICKEN SANDWICH 20

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

MAINS

SHORT RIB MAC N CHEESE 18

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 27

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

SALMON 28

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

Ιορρά

SIDES

GARLIC REDSKIN MASH 6

Roasted redskin potatoes with cream and butter

FUSILLI MAC N CHEESE 7

Roasted corn tossed with poblano peppers and onions

SWEETS

ORANGE CREAMSICLE MOUSSE 12

Orange creamsicle whipped mousse served with a wafer cookie, fresh raspberries and raspberry sauce drizzle

ICE CREAM 8

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

WAFFLE SUNDAE 10

Seasonal ice cream served with caramel, chocolate drizzle, and a Belgium waffle

APPLE TART 11

Handmade baked apple tart served with caramel, chocolate drizzle, and brown sugar ice cream

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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.