

SHARES

SPICY CAULIFLOWER 12

Spicy battered cauliflower with house made aioli

POT STICKERS 16

Stuffed dumplings tossed in Asian dressing topped with jalapeño, cilantro and spicy aioli

Choice of pork, vegetable V

SPICY CAULIFLOWER TACOS 13

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

WONTON NACHOS 18

Crispy wontons, green onions, cilantro, jalapeños and spicy aioli

Choice of braised short rib, fresh ahi *

CHICKERONIES 12

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

TWISTER FRIES 10 V

Thick-cut, beer-battered twisted fries with a choice of sauce Sauces include ketchup, ranch, vegan ranch, bbq and vegan spicy aoili

FRIED PICKLES 10 V

Deep fried pickles with ranch dipping sauce

V = VEGAN

GREENS

Add 6oz chicken breast \$7

HOUSE SALAD 12

Romaine topped with tomatoes, red onion, parmesan cheese and croutons

Choice of dressing

LOBBY COBB 17

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

SIDES

SEASONAL VEGETABLE 6

Pan seared vegetables with garlic, salt and pepper

FUSILLI MAC N CHEESE 7

Cheesy macaroni topped with parmesan cheese



BURGERS

Choice of Twister Fries or House Salad

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

LOBBY BURGER * 19

Wagyu blend beef patty with sharp cheese, tomato, lettuce and onion jam served on a brioche bun

VEGAN LOBBY BURGER 19

Vegan impossible patty with vegan sharp cheese, tomato, lettuce and onion jam served on a brioche bun

BLUE BURGER* 20

Wagyu blend beef patty covered with wild mushrooms, blue cheese, lettuce, caramelized onions and onion jam served on a brioche bun

WESTERN BURGER* 20

Wagyu blend beef patty covered with bacon, BBQ sauce, swiss cheese, onion strings and spicy aioli served on a brioche bun

MAINS

SHORT RIB MAC N CHEESE 18

Cheesy macaroni topped with short rib and parmesan cheese

STEAK 27

10 oz prime USDA steak topped with caramelized onions, sautéed mushrooms, with a Lobby chimichurri and spicy red pepper sauce and a cowboy butter dipping sauce

CHICKEN ALFREDO 18

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

BUTTERNUT SOUASH ENCHILADAS 18 V

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

SWEETS

WAFFLE SUNDAE 10

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

SEASONAL FRUIT TART 11

Fruit tart served with caramel, chocolate drizzle, berries and ice cream

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^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions