

# LOUNGE MENU

## BEET MEDLEY

golden, candy stripe and red beets, smoked goat cheese, frisée,  
balsamic reduction, lemon vinaigrette 14

## BUTTER LETTUCE SALAD

butter lettuce, roasted tomato, Point Reyes blue crumbles,  
blue cheese vinaigrette, shallot crisps 13

## JAPANESE YELLOWTAIL TARTARE BRUSCHETTA

avocado, aji amarillo, shaved radish, chili oil, micro cilantro 17

## CAULIFLOWER TEMPURA

sambal oelek aioli, ponzu sauce 12

## KIMCHI WINGS

kimchi brined chicken wings, micro cilantro 15

## HONEY GLAZED PORK BELLY

braised apples and pearl onions, micro celery 14

## CRAB CAKES

sweet jumbo lump crab, apple-fennel slaw, whole grain mustard sauce 18

## STEAK SKEWERS

grilled marinated prime steak with chimichurri 15

## CHICKEN TIKKA SKEWERS

yogurt and curry marinated with pineapple-ghost chili jam 14

## WAGYU BEEF BURGER

roasted tomato, arugula, aged white cheddar, fries 19

## KOREAN FRIED CHICKEN AND BAO BUNS

cucumber, green onion, cilantro, Asian bbq sauce 16

## CHARCUTERIE & CHEESE

chef's selection of 3 artisan cheeses and 2 cured meats with accompaniments 21


# DESSERT

## WARM HOUSE MADE COOKIES

served with chef's selection of ice cream 8

## SEASONAL FRESH BERRIES

Kentucky bourbon crème anglaise 8

 House of Blues is proud to donate \$1.00 from the sale of these menu items to the House of Blues Music Forward Foundation, a nonprofit organization dedicated to supporting music education and creating opportunities for youth through music. Learn more at [www.hobmusicforward.org](http://www.hobmusicforward.org).

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.