

LOUNGE MENU

KALE BUTTERNUT SALAD

kale, roasted butternut squash, candied walnuts, dried cranberries,
Champagne vinaigrette 11

FOUNDATION ROOM SALAD

market greens, seasonal garden vegetables, pine nut brittle, red wine vinaigrette 11

CAULIFLOWER TEMPURA 🎵

sambal oelek aioli, ponzu sauce 12

KOREAN BBQ RIBLETS

marinated pork riblets, slow cooked, kimchi 14

JAPANESE YELLOWTAIL TARTARE BRUSCHETTA

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

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

CHICKEN LOLLIPOPS

Texas beurre blanc, Gorgonzola, micro celery 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.

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.