

STUDIO LOUNGE

PROVISIONS

To Share ... or not

CHIPS & GUAC / 10

*house chips,
salsa,
guac*

HUMMUS / 11

*roasted red pepper hummus,
olives, cucumbers, tomatoes,
warm bread*

MAC 'N' CHEESE / 13

*cellentani pasta,
house cheese blend,
bacon, baked tortilla crust*

FRIED CHEESE CURDS / 12

*house breaded sharp
chedder cheese curds,
house ranch dressing*

BUNCH -A- BRUSHETTA / 14

*tomatoes marinated in garlic &
olive oil,
lemon, basil, parmesan cheese*

CAESER SALAD / 17

*cajun rubbed chicken breast,
romaine heart,
croutons, crisp parmesan cheese,
house caesar dressing*

AHI TUNA / 20

*4oz sesame crusted ahi tuna,
seaweed salad, house ponzu sauce*

CRISPY CHICKEN SLIDERS / 18

*three crispy chicken cutlet sliders,
house ancho chili ranch sauce,
pepper jack cheese, lettuce,
tomato, house fries*

SL BURGER / 21

*8oz, pepperjack, sliced onion,
marie's meat hot, local stout
dijonnaise, house fries*

LAMB POPS / 34

*five new zealand lamb chops,
mint chimichurri*

BAR NUTS / 6

*bourbon, rosemary,
honey glaze*

EXECUTIVE CHEF DENNIS BERGERON

20% GRATUITY ADDED TO PARTIES LARGER THAN FIVE GUESTS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US.

