

STUDIO LOUNGE  
DINNER

*To Share ... or not*



*Larger Plates*

**GRILLED CHEESE & TOMATO BISQUE / 12**

*sourdough, house cheese blend,  
tomato bisque*

**BREAD & BOURSIN / 11**

*house boursin cheese,  
herbed caramelized-onion bacon jam,  
accoutrements*

**SOFT PRETZEL / 12**

*amazing grains pretzel sticks,  
mixed-berry cheese sauce, mustard sauce*

**MAC 'N' CHEESE / 13**

*bacon, house cheese blend,  
parmesan crisp, studio sauce*

**CRISPY PORK BELLY / 15**

*pork belly,  
apple butter*

**MOZZARELLA STICKS / 14**

*house sticks, marinara*

**STEAK SKEWERS / 18**

*grilled steak tips, onions, tomatoes  
red wine-demi glaze sauce*

**SEARED SCALLOPS / 23**

*three seared scallops, crispy rice cake,  
mango purée, ponzu glaze*

**BAR NUTS / 6**

*bourbon,  
rosemary, honey glaze*

**SEASONAL SALAD / 13**

*leaf lettuce, roasted beets and apples,  
goat cheese, toasted walnuts,  
balsamic vinaigrette*

**SL BURGER / 21**

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

**PASTA BOLOGNESE / 26**

*pappardelle, beef bolognese sauce*

**MADEIRA CHICKEN / 27**

*pan-roasted chicken breast,  
baby carrots, pommes purée,  
shiitake madeira sauce*

**LAMB POPS / 32**

*New Zealand lamb chops,  
mint chimichurri*

**SALMON / 34**

*wild caught pacific salmon,  
crispy salmon skin, chickpea-tomato ragu*

**STEAK FRITES / 60**

*22oz bone-in ribeye, house fries,  
chimichurri*

BRETT LOFTON, EXECUTIVE CHEF

20% GRATUITY ADDED TO PARTIES LARGER THAN SIX GUESTS.  
OUR LISTED PRICE REFLECTS A 4% DISCOUNT TO ALL GUESTS WHO  
CHOOSE TO PAY WITH CASH.

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.

