PH LOUNGE

SNACKS & SHAREABLES

Hand Cut Frites — **$7 / $9**
Plain · Truffle parm

Crispy Chicken Wings — **$16**
Your choice of Buffalo, Garlic Parm, Bourbon BBQ, or Gochujang

Crab Cakes — **$18**
House-made jumbo lump crab cakes served with citrus aioli

Spinach and Artichoke Dip — **$15**
Three cheese blend, horseradish crème, toasted crostini

Charcuterie Board — **$23**
Selection of cured meats and artisan cheeses with seasonal accompaniments

SOUPS & SALADS

House Salad — **$13**
Fresh greens, cucumber, red onion, tomato, seasoned sunflower seeds, house vinaigrette

Caesar — **$17**
Romaine, roasted garlic croutons, shaved parmesan, house-made Caesar dressing

Add salmon $12 · chicken $9 · roasted mushrooms $6

Roasted Beet and Goat Cheese — **$16**
Citrus, candied pecans, balsamic reduction

Mountain Chili — **$15**
Pork and beef blend, black beans, green onion, jalapeño corn bread, honey butter

Ask your server about our rotating soup options

HANDHELDS

Served with hand cut frites or house-made slaw

Classic Burger — **$17**
American cheese, LTO, pickles

Mushroom Swiss Burger — **$19**
Wild mushrooms, melted Swiss, pickled onions, black garlic ketchup

Beyond Burger — **$20**
Plant based patty, roasted garlic aioli, LTO

The Rough Rider — **$22**
Ground bison, bourbon BBQ, blue cheese crumbles, crispy onions

Trapper's Pulled Pork — **$18**
Slow cooked pulled pork, BBQ, house-made slaw, bread and butter jalapeños

Add mushrooms $5 · bacon $3

ENTREES

Roasted Half Duck — **$32**
Bone-in duck, cherry thyme reduction, creamy polenta, seasoned green beans

Steak Frites — **$33**
Grilled NY strip steak, chimichurri, hand cut frites

Salmon — **$31**
Jalapeño carrot purée, smoked teriyaki, gochujang, seasoned green beans

Bucatini Bolognese — **$27**
Pork and beef ragu, San Marzano tomatoes, parmigiano romano

Honey Chicken — **$25**
Chicken breast, garlic soy honey, garlic mashed potatoes, seasoned green beans

DESSERTS

Peanut Butter Pie — **$12**

NY Cheese Cake — **$12**

Brownie Sundae — **$10**