

Lush Lounge & Restaurant

SOUPS

SOUP OF THE DAY	BOWL \$7	CUP \$5
<i>MADE DAILY WITH FRESH INGREDIANTS</i>		
PACIFIC SEAFOOD CHOWDER	BOWL \$9	CUP \$7
<i>SOON TO BE YOUR FAVORITE WITH ASSORTED SEAFOOD</i>		
FRENCH ONION SOUP	BOWL \$9	
<i>HEARTY BEEF BROTH, SPANISH ONIONS, SWISS AND PARMESAN CHEESES</i>		

SALADS

GARDEN SALAD	FULL \$8	SMALL \$5
<i>GARDEN GREENS, TOMATO, CUCUMBERS, DRY DATES CARROTS W/ CHOICE OF DRESSING</i>		
CAESAR SALAD	FULL \$9	SMALL \$6
<i>HEARTS OF ROMAINE WITH FRESH PARMESAN, CROUTONS & HOUSE DRESSING</i>		
<i>ADD BACON ONLY \$1.50</i>		
SPINACH SALAD	FULL \$9	SMALL \$6
<i>FRESH SPINACH, RED PEPPERS, STRAWBERRY, GOAT CHEESE, NUTS WITH BALSAMIC VINAGRETTE</i>		

***ADD TOPPINGS TO ANY SALAD: TOP SIRLOIN, SALMON, CHICKEN, SHRIMP OR SCALLOPS FOR \$8**

APPETIZERS

CHICKEN WINGS	\$12
<i>CRISP FRIED CHICKEN WINGS SERVED; SEASONED, HOT, TERIYAKI, BBQ, OR SALT&PEPPER</i>	
EDAMAME	\$9
<i>TOSSED IN SOYA HIOSIN CHILI SAUCE GARLIC CHIPS</i>	
DRY GARLIC RIBS	\$9
<i>TENDER, MEATY RIBS SEASONED IN GARLIC & SPICES</i>	
BRUSCHETTA	\$12
<i>FRESH TOMATO, SWEET ONION, FRESH BASIL, TAPENADE OLIVE OIL SERVED CIABATTA TOPPED WITH GOAT CHEESE & BALSAMIC GLAZE</i>	
SPINACH & ARTICHOKE DIP	\$10
<i>A TASTY COMBINATION OF SPINACH, ARTICHOKE& CHEESES BLENDED AND BAKED. SERVED WITH CROSTINI</i>	
ESCARGOTS SAUTEED W/ MUSHROOMS	\$11
<i>SAUTEED COMBOIN A GARLIC HERB BUTTER SERVED IN A HERB BAKED PASTRY CUP</i>	
CHICKEN STRIPS	\$11
<i>LIGHTLY BREADED CHICKEN SERVED WITH SWEET THAI CHILLI</i>	
FRIED SQUID TUBES	\$12
<i>SEASONED AND FLASH FRIED SERVED WITH JALEPENO GARLIC CHIPS& SWEET CHILI MANGO SALSA</i>	
SAUTEED SCALLOPS	\$12
TRY ONE OF OUR INTERNATIONAL POUTINES:	
CLASSICAL: FRESH FRIES, MOZZA GRAVY	\$9
MEXICAN: FRESH FRIES, NACHO BLEND CHEESE, SALSA	\$9
ITALIAN: FRESH FRIES, FRESH HERBS, 3 CHEESE BLEND, MARINARA	\$11
EAST ASIAN: FRESH FRIES, GOAT CHEESE, BUTTER CHICKEN	\$13
GREEK: FRESH FRIES, FETA, SAUTEED CHICKEN, TOMATO, ONIONS, PEPPERS TOPPED	\$13
<i>WITH KALAMATA OILIVE AND YOGURT</i>	

SHARING PLATTERS

DELUXE NACHOS	\$18
<i>A GENEROUS PORTION OF TORTILLA CHIPS BAKED WITH PEPPERS, RED ONIONS, OLIVES, JALAPENOS SMOTHERED IN ACHEESE BLEND SERVED W/ SOUR CREAM AND SALSA</i>	
LUSH APPY PLATTER	\$20
<i>CHICKEN STRIPS, SQUID,, DRY GARLIC RIBS, WINGS, SPINACH DIP SERVED WTH TORTILLA CHIPS AND DIPS</i>	

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SANDWICHES & WRAPS

* ALL SERVED WITH YOUR CHOICE OF FRENCH FRIES, SOUP OF THE DAY, VEGGIE STRIPS OR GARDEN SALAD *

VEGGIE PLATTER	\$12
<i>FRESH CARROT CELERY RED PEPPER BROCOLLI CHERRY TOMAMTO W/ CHEDDAR CHEESE AND RANCH DIP</i>	
CLUBHOUSE	\$11
<i>TURKEY SLICES, CRISP BACON, LETTUCE TOMATO ON YOUR CHOICE OF BREAD</i>	
REUBEN	\$11
<i>DRIED CURED BEEF SLICES TOPPED WITH SWISS CHEESE AND SAURKRAUT GRILLED ON MARBLED RYE BREAD</i>	
THAI BEEF SALAD WRAP	\$13
<i>STRIPS OF SIRLION SAUTEED IN A SPICY THAI SAUCE WRAPPED WITH LETTUCE ONION AND TOMATO</i>	
CHICKEN CAESER WRAP	\$13
<i>A CLASSIC RECIPE WITH FRESH PARMESAN, BACON BITS, GRILLED CHICKEN</i>	
ROASTED VEGGIE SANDWICH	\$13
<i>FRESH SPINACH, RED & GREEN PEPPERS, ZUCHINI, TOMATO, CARROTS , ASIAGO CHEESE AND BALSAMIC GLAZE FRESH BASIL</i>	
CHICKEN QUESDAILLA	\$13
<i>CHICKEN BREAST, SAUTEED ONION & PEPPERS TOPPED W/ NACHO CHEESE FOLDED IN A TORTILLA SHELL</i>	
NY STEAK SANDWICH	\$14
<i>SHAVED 6OZ FLAT IRON AAA ANGUS BEEF STEAK DONE MEDIUM SERVED WITH GARLIC BUTTER BLUE CHEESE AND ONION CRISPS</i>	
FISH N' CHIPS	\$14
<i>(2) PIECES OF BEER BATTERED PACIFIC HALIBUT, DEEP FRIED CRISPY AND GOLDEN SERVED WITH SWEET PEAS & TARTAR SAUCE</i>	
BEEF BURGER	\$11 ... MAKE IT A DOUBLE FOR \$13
<i>6OZ AAA ANGUS BEEF SERVED W/ LETTUCE, TOMATO, ONION CRISP, PICKLES, HOMEMADE RELISH ON A BRIOCHE BUN</i>	
CHICKEN BURGER	\$12
<i>GRILLED CHICKEN BREAST SERVED WITH LETTUCE, TOMATO, ONIONS HOMEMADE MAYO ON A BRIOCHE BUN</i>	
LUSH SALMON SANDWICH	\$14
<i>4OZ WILD SOCKEYE SALMON WITH CAPER DILL MAYO LETTUCE TOMATO ONION ON BANNOCK BUN</i>	

ADD YOUR CHOICE OF LOBSTER TAIL OR KING CRAB AT SEASONAL PRICES – PLEASE CHECK WITH YOUR SERVER.

ADD CHICKEN, SHRIMP, SALMON, OR SCALLOPS FOR ONLY \$8

ENTRÈES

SIRLOIN STEAK OR TRY OUR TERYAKI	6 oz. \$20 ... 8 oz. \$25
<i>AAA SPRING CREEK SIRLOIN BROILED TO ORDER SERVED W/ YOUR CHOICE OF POTATO OR RICE AND FRESH SEASONAL VEGETABLES</i>	
10 OZ NY STEAK	\$29 ADD NEPTUNE TOPPING FOR ONLY \$5
<i>AAA SPRING CREEK NY BROILED TO ORDER SERVED WITH YOUR CHOICE OF POTATO OR RICE AND FRESH SEASONAL VEGETABLES</i>	
CHINESE BABY BACK RIBS	\$24
<i>CONFIT STYLE BABY BACK RIBS SMOTHERED IN ASIAN STYLE BBQ SAUCE SERVED W/ YOUR CHOICE OF POTATO OR RICE AND VEGETABLES</i>	
BC SALMON FILLET	\$18
<i>WILD SOCKEYE SALMON WITH ORANGE BUTTER SAUCE SERVED WITH RICE AND SEASONAL VEGETABLES</i>	
PACIFIC HALIBUT	\$19
<i>PAN-SEARED HALIBUT DONE MEDIUM TOPPED WITH OLIVE ANDOUILLE TAPANADE WITH QUINOA AND SEASONAL VEGETABLES</i>	
PORT CHICKEN	\$18
<i>BROILED SUPREME CHICKEN WITH MUSHROOM PORT DEMI CREAMY POLENTA AND SEASONAL VEGETABLES</i>	
FETTUCINI ALFREDO	\$14
<i>FETTUCINI NOODLE TOSSED IN ASIAGO ROMANO PODANO CREAM SAUCE WITH GARLIC HERBED BREAD</i>	
CHICKEN LINGUINI	\$16
<i>SAUTEE W/ CHICKEN, GARLIC, BLACK BEANS AND ASIAN SPICE, RED ONION, BELL PEPPERS AND CARROTS SERVED ON A SIZZLING HOT PLATE</i>	
ROASTED VEGETABLE PENNE	\$14
<i>PENNE TOSSED W/ ROASTED HERBED ASPARAGUS, RED & GREEN PEPPER, RED ONION, ZUCCHINI SQUASH, TOPPED W/ GOAT CHEESE AND BALSAMIC GLAZE</i>	
SEAFOOD PLATTER PLATTER FOR TWO	\$96
<i>TWO LOBSTER TAILS, SHRIMP, SCALLOPS, MUSSELS, SALMON, HALIBUT, & CRAB</i>	