



THE LOFT

café + social lounge

Salads

Caesar

Crisp organic romaine, Pecorino Romano cheese, homemade Caesar dressing, home style croutons

8

add grilled chicken 3.5

Add smoked salmon 6

Verde

Organic mixed greens, with balsamic vinaigrette, candy pecans, seasonal fruit,
Maytag blue cheese, dried organic Currants

8

Warm Quinoa salad

Warm Organic Quinoa, sautéed shallots, fresh garlic, mushrooms, cherry tomatoes, organic mixed greens,
balsamic reduction

8

Loft Caprese salad

Campari vine tomatoes, fresh Mozzarella, fresh basil, virgin olive oil, balsamic vinaigrette, sea salt

8

Arugula salad

Organic Arugula, Kalamata olives, fresh fennel, citrous vinaigrette, goat cheese, sliced almonds

8

Fresh soup daily

7

Small plates

Tapenade di Bruschetta

Grilled bread, Fresh mozzarella, crispy pancetta
caramelized onion, tomatoes, Thai basil, virgin olive oil, balsamic reduction,
8

Truffle Fries

Shoestring fries, truffle oil, salt and herbs, black pepper Dijon béchamel
8

Oven roasted zucchini

Stuffed with Mascarpone & Cream cheese, fennel garlic breadcrumbs, browned Grana Padano
9

Caramelized Brussels sprouts

Crispy pancetta, chives, shaved Grana Padano, sea salt
9

Risotto

Roasted red pepper, Mascarpone fennel cheese, fresh herbs, shaved Parmesan, virgin olive oil
9

Baked handmade potato Gnocchi

House made tomato pancetta, or basil pesto sauce, Parmesan Romano
9

***Grilled Oregon Rack of Lamb**

Israeli cous cous, roasted asparagus, virgin olive oil lemon aioli
14

Smoked Salmon Crostini

Cold smoked salmon, caramelized red onions, Mascarpone and cream cheese, olive oil garlic herb crostini
9

Calamari fritto

Crispy calamari with spicy roasted red pepper aioli and herb oil
13

***Grilled Spicy pancetta prawns**

Pancetta wrapped black tiger prawns, Spicy sundried tomato garlic, white wine sauce
9

***Kobe Sliders**

Kobe beef, apple wood smoked bacon, caramelized onions, sautéed mushrooms, pepper jack cheese,
Tomatoes, truffle potato hash, Dijon mayo sauce
11

Quattro Formage

Beecher's reserve white Cheddar, Bleu cheese stuffed peppadew peppers, truffle
goat cheese, stuffed dates, Prosciutto, Salami, seasonal fruits and nuts,
romesco sauce French demi baguette
15

The Loft plates

Pear & Gorgonzola Ravioli

Caramelized pear, Gorgonzola cheese, Roasted fennel onion crème, toasted pistachios
14

***Pistachio crusted Alaskan Halibut**

Sautéed Tuscan kale, Heirloom potatoes, Sun dried tomato pesto
19

***Cedar planked King Salmon**

Wild rice, oven roasted asparagus, citrus Beurre Blanc Sauce
19

***Seared Ahi Tuna**

Organic greens, garlic comfit, cherry tomatoes orange soy glaze
17/6 oz

***The Loft Burger**

8oz House made 100% Organic Black Angus burger, lettuce, tomato, medium cheddar cheese,
apple wood smoked bacon, roasted tomato balsamic aioli, pickled onions, shoestring fries
13

***Grilled Rib Eye**

12oz all natural premium cut, shitake mushroom Marsala sauce, bacon mashed potatoes, seasonal veggies
24

***Warning:** Consumption of raw or undercooked seafood, red meat or poultry may cause serious illness

Sweets

Salted Caramel Indulgence Cake

Sinful chocolate layer cake with ganache and salted caramel sauce, served with whipped cream & berries
8

Apple & Cranberry Crisp

Served with Dolce De Leche Ice Cream
8

Fried Ice Cream

Cornflake crusted Madagascar vanilla ice cream, Frangelico sauce, fresh strawberries
8

Crème brûlée

House made vanilla custard
8

Pumpkin Cheesecake

Graham cracker crust, white chocolate sauce
8

Stuffed Dates

Fennel Cream cheese, Mascarpone, toasted pistachio, dried cranberries, Balsamic vinaigrette
7