

# RISE LOUNGE

## SMALL PLATES

### Charcuterie Board | \$22

Chef-curated meats, artisan cheeses, fig jam, seasonal fruit, dill pickles, & crackers.

### Pepperoni | \$15

House marinara, pepperoni, burrata, fresh basil on a crispy artisan flatbread

### Fig and Goat | \$17

Sweet fig preserves, creamy goat cheese, caramelized onions, fresh basil, balsamic glaze on a crispy artisan flatbread

### The Genovese | \$17

Grilled chicken, basil pesto, burrata, roasted tomatoes, and parmesan on a crispy artisan flatbread

### Short Rib Street Tacos | \$19

Three corn tortillas, short rib, cilantro crema, salsa verde, cotija cheese, side of pico de gallo

### Bone in Wings | \$14

10 pcs, Choice of:

Buffalo | Honey BBQ | Dry Rub | Sweet Chili.

Served with celery & carrots

### Fresh Oysters on Half shell | \$20

### Make Them Rockefeller +\$3

6 east coast oysters, spinach, parmesan garlic cream & bacon

FRI & SAT ONLY

### Chicken Tenders & Fries | \$15

Hand-cut chicken tenders, breaded and fried to order

### Truffle Fries | \$11

Hand-cut fries, truffle oil, parmesan, parsley, artichoke truffle aioli

### BBQ Burnt Ends | \$16

BBQ crispy brisket, crispy shallots & garlic bread

### Ahi Nacho | \$18

Tuxedo sesame ahi tuna, crispy wantons, sweet asian slaw, avocado, fresno, ginger soy, sriracha aioli sauce, cilantro

### Vegas Roll | \$13

Smoked salmon, jalapeño cream cheese, avocado, tempura fried sushi roll, ginger soy, sriracha aioli drizzle

### Bang Bang Shrimp | \$18

Crispy flash-fried jumbo shrimp with sriracha aioli

### Ahi Heat | \$18

Crispy sushi rice, marinated ahi tuna, ginger soy, avocado, sriracha aioli, jalapeno

## GARDEN FRESH

Add protein to any salad: Crispy or Grilled Chicken \$6 | Salmon \$11 | Shrimp \$9 | Seared Tuxedo Ahi Tuna \$9  
Dressing choices: house-made Ranch, Raspberry Vinaigrette, Dijon Peppercorn, Caesar, Balsamic Vinaigrette, RL Vinaigrette

### Harvest | \$15

Arugula, spring mix, tomatoes, red onions, cucumbers, avocado, feta cheese & house made Vinaigrette dressing

### Root & Rise | \$14

Arugula, beets, goat cheese, pistachios, fresh orange slices

### Watermelon Garden | \$13

Arugula, goat cheese, watermelon, cucumber relish, balsamic glaze

### RL Power Bowl | \$15

Kale, rice, chicken, roasted corn, avocado, pico de gallo, black beans, cilantro crema

### Cali Cobb | \$17

Romaine, sun dried tomatoes, pickled onions, roasted corn, egg, chicken & avocado.

### Michigan Cherry | \$14

Spring mix, dried cherries, bleu cheese, red onion, tomato, cucumber & pecans

### Kale Ceasar | \$13

Kale, romaine, parmesan, croutons, sun-dried tomatoes, Caesar dressing

 = Can be made into GF meal with an upcharge..

In order to make gluten-free, please inform your server of any allergies and / or gluten free requests.

While we offer gluten-free options, our kitchen is not gluten free.

# RISE LOUNGE

## HANDHELDS

Served with choice of : hand-cut fries, sweet potato fries or soup

### Godfather Burger | \$19

Beef patty topped with Italian sausage, burrata cheese, maple aioli & toppings

### Double Smash Burger | \$18

A double smash burger, American, caramelized onions, toppings, dijon aioli, smashed crisp and finished on a toasted bun

### Sweet Heat Slider Trio | \$18

Fried chicken, hot honey, lettuce, pickle & mayonnaise

### Beef Tenderloin Trio | \$21

Seared premium beef tenderloin, caramelized onions & dijon aioli

### Brisket Sandwich | \$19

Slow-smoked brisket, BBQ sauce, coleslaw & Swiss cheese

### RL Reuben | \$16

Corned beef, Swiss cheese, sauerkraut, dijon aioli, dill pickles, on grilled rye

### Cajun Caesar Wrap | \$16

Crispy cajun chicken, romaine, parmesan, caesar dressing

### Not your Caprese | \$18

Burrata, grilled or crispy chicken, pesto aioli, sun-dried tomatoes, arugula on grilled sourdough

### Nashville Chicken | \$17

Breaded chicken breast, tossed in our signature Nashville hot seasoning with pickles, coleslaw, RL sauce, on bun

## ENTREES

### Chicken Limone | \$24

Sautéed chicken, artichokes, ripe tomatoes, capers, finished in a lemon-butter white wine sauce over buttery mashed potatoes.

### Pasta Verde | \$19

Pappardelle, basil pesto cream sauce & parmesan  
Add protein: chicken \$6 | steak \$10 | shrimp \$9

### Chicken Parmesan | \$24

Breaded chicken breast, house-made marinara sauce, spaghetti, burrata & basil

### Tuscan Chicken | \$25

Pappardelle, chicken, sun-dried tomatoes, fresh spinach, garlic cream sauce

### Braised Short Rib | \$38

Tender, slow-braised bone-in beef short rib with red wine demi-glace and buttery mashed potatoes.

### Steak & Frites | \$39

12 oz premium cut NY Strip, house-made garlic butter, served with hand-cut truffle fries

### Fish & Chips | \$22

Crispy fried Atlantic cod, hand-cut fries, tarter sauce & creamy coleslaw

### Grilled Salmon Fresca | \$25

Basil pesto cream, with a mixture of roasted sweet potatoes, red peppers, spinach, heirloom jewel tomatoes, feta cheese & balsamic glaze



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Please note parties of 10 or more are subject to one bill and 20% auto gratuity.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.