



LOUNGE MENU

Sunday - Thursday | 4pm - 10pm

FRIED OYSTERS \$15

Pickled Vegetables, Spicy Crème Fraiche Tartar Sauce

Champagne, Veuve Clicquot Ponsardin "Yellow Label" Brut, Reims, France \$25

COUNCIL OAK CHIPS \$12

House-Made Chips, Blue Cheese, White Truffle Oil

Hefeweizen, Funky Buddha "Floridian" \$7

LOBSTER ROLL \$26

Celery Leaves, Mayo, Herbed Potato Chips

Chardonnay, Rombauer, Carneros, California \$22

SMOKED SALMON TARTINE \$14

Salmon Caviar, Avocado Mousse, Radish

Vermentino, La Spinetta, Tuscany, Italy \$13

STEAK SALAD \$15

Arugula, Heirloom Tomatoes, Blue Cheese, Balsamic Vinaigrette

Pinot Noir, ZD, Carneros, California \$18

COUNCIL OAK PRIME BURGER \$18

House Mixture of Aged Beef, Herbed Potato Chips

Cabernet Sauvignon, Summers "Adriana's Cuvee", Sonoma/Napa, California \$13

CRISPY GROUPER SANDWICH \$19

Bread & Butter Pickles, Smoked Jalapeño Tartar Sauce

Sauvignon Blanc, Saint Clair Family Estate, Marlborough, New Zealand \$13

COUNCIL OAK STEAK SANDWICH \$19

Pretzel Roll, Wild Mushrooms, Sautéed Onion, Herbed Potato Chips

Cabernet Sauvignon, Brandlin Estate, Mount Veeder, California \$28

STEAK FRITTE \$15

Hand Cut Fries, Marinated Strip Steak, Parmesan Cheese, Truffle Butter

Proprietary Red Blend, The Prisoner Wine Company "The Prisoner", Napa, California \$25

SHORT RIB OPEN FACE GRILLED CHEESE \$18

Pimento Cheese, Arugula Salad

Shiraz, Yangarra, McLaren Vale, Australia \$16

SIDES

HERBED FRENCH FRIES \$9 ONION STACK \$9 HERBED POTATO CHIPS \$5