

# DINNER AT THE LOFT

## SOCIALS

### HOUSE MADE HUMMUS 11

Served with lavash & flat bread, cucumbers & carrots

### PANKO BREADED CALAMARI 13

Thai chili BBQ, marinara, grilled lemon

### JUMBO WINGS 10

Your choice of Famous buffalo or Thai chili sauce, served with celery sticks & choice of bleu cheese or ranch dressing

### CRAB CAKES 14

Maryland style with jumbo lump crab & served with a dijon mustard aioli

### BBQ CHICKEN FLAT BREAD 12

Shredded cheddar, red onion, cilantro

### BASIL PESTO FLAT BREAD 12

Mozzarella, cherry tomato

### CHEDDAR QUESO 10

Sea-salted tortilla chips

ADD: Avocado +2 / ADD: Beef +3 / ADD: Bacon +3

### CHIPS & SALSA 9

Roasted tomato, tomatillo, sea-salted tortilla chips

## SOUPS & SALADS

Add steak, grilled chicken, or shrimp 6

Add Atlantic salmon 8

### SOUP OF THE MOMENT 7

### NYLO HOUSE 9

Baby greens, English cucumber, red onion, shredded carrot, cherry tomato, cilantro vinaigrette dressing

### NYLO WEDGE 9

Iceberg lettuce, tomato, bacon, red onion, chili ranch dressing

### SOUTHWESTERN SALAD 10

Mixed greens, sweet chillies, corn, black beans, avocado, cheddar & chipotle ranch

### CAESAR 8

Romaine hearts, creamy Caesar dressing, parmesan, garlic croutons

### NAPOLEON CAPRESE 11

Buffalo mozzarella, seasonal fresh tomatoes, balsamic glaze, basil pesto, cracked black pepper, E.V.O.O.

## TACOS

### TACO TRIO 15

One of each (Pastor, barbacoa & deviled chicken) street tacos, topped with lettuce, pickled red onions & cotija cheese. Served with elote

\*No Substitutions

## SIDES

4.5

### POTATO PUREE

### SAUTEED MUSHROOMS

### BROCCOLI

### GOUDA MAC & CHEESE

### FRENCH FRIES

### SAUTEED SPINACH

### ASPARAGUS

### SWEET POTATO FRIES

## SANDWICHES

### FLAME GRILLED BURGER 15

Ground brisket & beef short rib, mixed greens, tomato, onion, pickle. Choice of cheese: jack, cheddar, Swiss, provolone, or bleu. Served with french fries

### BLT&Avo 12

Applewood smoked bacon, mixed greens, tomato, avocado & chipotle aioli on grilled Challah bread, served with french fries

### GRILLED LEMON BASIL CHICKEN SANDWICH 14

Marinated grilled chicken breast, tomato puree, arugula, roasted garlic mayo & provolone cheese on grilled brioche, served with french fries

### OPEN FACED REUBEN 13

Corned beef, sweet pickled cabbage, Swiss cheese, sweet 1000 island & fried onion on marble rye, served with french fries

## ENTREES

### GRILLED HANGER STEAK 24

Bleu cheese sauce, garlic mashed potatoes, Tobasco onions

### ATLANTIC SALMON 26

Roasted pepper cous cous, grilled asparagus, tomato chutney

### SMOKED CHEDDAR SHRIMP & GRITS 22

With jalapeno sausage

### FILET 34

Boursin mashed potatoes, rainbow baby carrots, mushroom demi-glace

### PLUMA COFFEE BEAN PORK CHOP 21

Bone-in, spinach potato puree, seasonal vegetables, marsala demi

### CHORIZO PAPPARDELLE 21

Spicy chorizo cooked in a Bolognese sauce served over pappardelle noodles

### PORTERHOUSE Market Price

20oz porterhouse served with bacon & onion Brussels sprouts

## DESSERTS

### BISCOTTE ALMOND NY CHEESECAKE 8

Fresh seasonal berries, raspberry coulis

### FEATURED DESSERT 9

## DRINKS

### SODA 3

### JUICE 4

Orange / Grapefruit / Apple / Cranberry

### PLUMA MOUNTAIN ORGANIC COFFEE 3

### ILLY ESPRESSO 4

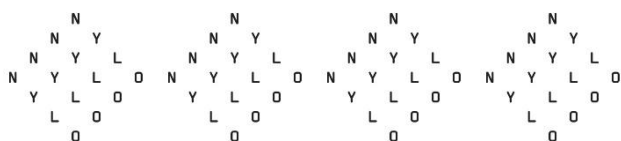
### ILLY CAPPUCCINO 5

### MIGHTY LEAF TEA 4

Organic Earl Grey / Organic Breakfast / Organic Darjeeling Estate / Organic Green Dragon / Green Tea Tropical / Chamomile Citrus

### MILK 4

Whole / 2% / Soy +1 / Almond +1



20% gratuity will be added to all parties of 6 or more / Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness / If gluten-free, please ask your server for accommodations.