



LOUNGE MENU

TUNA TOWER 16

Sticky Rice, Pickled Ginger, Avocado, Mango, Ahi Tuna,
Topped with Wasabi Cream & Dragon Aioli

CALAMARI TWO WAYS 15

Lightly Breaded Calamari Steak, Flash Fried, with Asiago Cheese, Lemon & Basil
Served with a House Made Marinara

-OR-

Crispy Calamari Fries, Tossed in Sweet Chili Sauce
& Topped with Lime Crema

LOADED PIGGY FRIES 14 GF

Crispy Fries, Shredded Pork,
Pickled Jalapenos, Red Onion topped with Cheddar Cheese,
House Made BBQ & Bleu Cheese Dressing

PORK TACOS 14

Carne "Pork" Adobada – Tomatillo Salsa Verde, Pickled Jalapeno,
Cilantro Cabbage Slaw with Pico de Gallo, Chipotle Aioli
Topped with Lime Crema & Queso Fresco Crumbles,
Choice of Corn (GF) or Flour Tortilla

FISH TACO 16

Crispy or Grilled, Lime Cilantro Coleslaw, Pico de Gallo, Avocado,
Chipotle & Lime Crema with Queso Fresco Crumbles,
Choice of Corn (GF) or Flour Tortilla

BEEF CARPACCIO 18

Lemon Truffle Arugula, Capers, Red Onion,
Shaved Parmesan Cheese Dressed in Horseradish Aioli

THE BLIND PIG 15

BBQ Pork, Cheddar Cheese, Chef’s Secret Slaw on a Pretzel Roll

TRIFECTA MEATBALLS 16

Three Meatballs Served with House made Marinara, Parmesan & Focaccia

U’TI’MATE BURGER 18

100% Angus Beef Burger Topped with Cheddar, Caramelized Onions,
Applewood Smoked Bacon, Portabella Mushrooms, Arugula,

Tomato & Garlic Aioli on a Brioche Roll **Add Egg + 3**

TI CLUB BURRATA SANDWICH 14

Pulled Chicken, Applewood Smoked Bacon, Spring Mix, Tomato,
Chipotle Aioli on House Made Focaccia **Add Egg + 3**

Sandwiches served with Homemade Chips & a Pickle

Add: Regular Fries + 3 Sweet Potato Fries + 4 Truffle Fries + 5

SIDES

Regular Fries 5

Sweet Potato Fries 6

Truffle Fries 7

FLATBREADS

Ask your Server about the Chef’s Flatbread of the Day!

VERONESE 14

Prosciutto, Mushroom, Mozzarella, Truffle Oil Topped with Lemon Arugula

MARGARITA 12

House Made Pesto Sauce, Tomato, Fresh Mozzarella & Basil

PIZZA

CLASSIC CHEESE 14

Additional Toppings - \$1.50 ea.

Pepperoni, Sausage, Applewood Smoked Bacon, Roasted Red Peppers,
Mushrooms, Caramelized Onions, Black Olives

GF = GLUTEN FREE

Please notify us of any food allergies. NY State food code requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk for food borne illnesses.

An 18% gratuity may be added to parties of 6 or more.