

The Lobby

Beverage Selection

WINE			WIHSKEY	
SPARKLING			<u>Gls</u>	<u>Btl</u>
2608	Taittinger Brut, Champagne Champagne, France	26	96	American Whiskey / Rye Basil Hayden's 8 year 15
2637	Canard- Duchene Cuvée Brut Rose, Champagne Champagne, France	36	144	Blanton's 20
8651	Luca Paretti Lovo, Prosecco Veneto, Italy	16	64	Jack Daniel's 12
WHITE				Gentleman Jack 15
1521	Pierre Sparr, Riesling Alsace, France	18	72	Knob Creek 12
0218	Pighin, Pinot Grigio Friuli, Italy	16	64	Templeton Rye 15
4313	Craggy Range, Sauvignon Blanc Martinborough, New Zealand	17	68	Whistlepig Rye 10 year 22
2214	Le Petit Broux, Sauvignon Blanc Sancerre, France	19	76	Woodford Reserve 20
1022	Freemark Abbey, Chardonnay Napa Valley, California	23	92	Canadian Whisky Crown Royal 13
0219	Les Hauts de Milly, Chardonnay Chablis, France	22	88	Crown Royal Reserve 18
1023	Dutton Goldfield Chardonnay Russian River Valley, California	29	116	Scotch Whisky – Single Malt Dalwhinnie 15 year 20
ROSÉ				Glenmorangie 18 year 30
6020	Vie Vite, Rosé Provence, France	18	72	Highland Park 18 year 28
0220	Chateau Guiot, Rosé Rhone, France	16	64	Oban 14 year 21
RED				Lagavulin 16 year 25
8641	Salentein Reserve, Malbec Uco Valley, Argentina	16	64	Laphroaig 15 year 20
6867	Michele Chiarlo, Barbera Piedmont, Italy	16	64	The Balvenie, Double Wood 12 year 18
5306	Smith & Hook, Cabernet Sauvignon Central Coast, CA	19	76	The Balvenie 15 year 30
0032	Maison Yves Chaley, Pinot Noir Bourgogne, France	19	76	Glenfiddich 12 year 14
5514	Château Petit Freylon, Merlot Bordeaux, France	19	76	The Glenlivet 12 year 14
0230	Haden Fig, Pinot Noir Willamette Valley, OR	22	88	The Glenlivet 18 year 28
5035	Groth, Cabernet Sauvignon Napa Valley, CA	36	144	
5404	Jordan, Cabernet Sauvignon Alexander Valley, CA	35	140	

BEER	
Budweiser	9
Amstel Light	9
Becks	9
Heineken	9
Goose Island 312	9
Newcastle Brown Ale	9
Bell's Two Hearted IPA	9
Hitachino Nest, White Ale	13
Guinness	10
Buckler (Non- Alcoholic)	8



Denotes "Naturally Peninsula" light and healthy cuisine



Denotes item can be made Gluten Free | • Denotes item can be made Vegan or Vegetarian

*Indicates food items that are cooked to order or served raw

Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illnesses

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STARTERS

Chef's Seasonal Soup 18
in harmony with the season

Chicken Noodle Soup 16
roasted chicken, campanelle noodles, chive

Jumbo Prawn Cocktail  25
cocktail sauce, lemon squeeze

Lobby Tuna Tartare 24
mango, avocado, cilantro, yuzu soy ginger marinade

SALADS

Caesar  19
heart of romaine, pancetta, parmesan, white anchovy

Chopped Salad 22
carrot, green peas, heirloom tomato, egg, aged cheddar, chopped romaine & champagne vinaigrette

Add: organic chicken (\$14), king ora salmon (\$19), jumbo prawns (\$19), 4oz filet (\$18)

Lobby Signature Burger •

Our signature burger made with a special blend of certified black aged beef. Served with aged cheddar cheese, butter pickles, jalapeno finished with herbed aioli

28


SANDWICHES

Peninsula Club 26 
roasted turkey, tomato, bacon, egg, avocado

Jidori Chicken 26
radicchio slaw, green chili sauce, potato roll

Lobby Grilled Cheese 26
cheddar, gouda, gruyere cheeses served with heirloom tomato soup

ENTREES

Tuna Poke Bowl *  29
brussels sprouts, pear, pickled ginger, kimchee

Squash Agnolotti 28
candied walnut, goat cheese, sage, brown butter cream

King Salmon  41
forbidden black rice, toasted sesame, clam cream

Spicy Prawns 31
broccolini, bell pepper, Szechwan sauce, white rice

Tandoori Chicken 29
lemon basmati, tikka masala sauce, dill labneh

Lobby Filet 48
confit tomato, au poivre sauce, herbed frites, truffle aioli

SIDES 14

Brussels Sprouts *goat cheese, cranberry, maple, balsamic glaze*

Roasted Broccoli *pecorino cheese, chili flake, lemon*

Wild Mushrooms *shallot, thyme, soy, balsamic glaze*

Little French Salad *boiled egg, bibb lettuce, dijon vinaigrette*

DESSERTS

15

Mandarin Hazelnut

coriander financier, hazelnut cream, orange mousse, mandarin sorbet

Chocolate Obsession

dark chocolate ganache, chocolate sponge, chocolate mousse

Pineapple Coconut

pineapple Coconut, chantilly, angel food cake, coconut sorbet

Tarte Tatin

local seasonal fruit & almond cream



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