

# SEAR LOUNGE

## & COCKTAILS

### APPETIZERS

**PARMESAN TRUFFLE FRIES (GF) | 11**

THIN CUT POTATO FRIES | WHITE TRUFFLE | PARMESAN  
PARSLEY GREMOLATA

**BUFFALO CHICKEN CROQUETTE (GF) | 15**

TENDER SHREDDED CHICKEN | SPICY BUFFALO SAUCE  
SHARP CHEDDAR | GF PANKO BREAD CRUMBS  
GORGONZOLA | SERVED WITH RANCH DRIZZLE

**BREADED CHICKEN TENDERS | 14**

CHOICE OF SAUCE: HOUSE BUFFALO | GARLIC  
PARMESAN | SWEET CHILI | HONEY MUSTARD | HOUSE  
PINEAPPLE BOURBON BARBECUE | TERIYAKI

**CRISPY PORK DUMPLINGS | 13**

PORK | CHIVE | GOJUCHANG DRIZZLE | SWEET CHILI  
GREEN ONIONS

**CRISPY WINGS (GF) | 15**

6 WINGS | DRUMS & FLATS  
CHOICE OF SAUCE: HOUSE BUFFALO | GARLIC  
PARMESAN | SWEET CHILI | HONEY MUSTARD | HOUSE  
PINEAPPLE BOURBON BARBECUE | TERIYAKI

**BOURBON BARBECUE NACHOS (GF) | 14**

CORN TORTILLA CHIPS | CHEDDAR BLEND | CORN AND  
BLACK BEAN SALSA | PICKLED JALAPENOS | CILANTRO  
LIME SOUR CREAM DRIZZLE | PINEAPPLE BOURBON  
BBQ DRIZZLE | **ADD SEASONED GROUND BEEF OR  
CRISPY CHICKEN \$5**

**SPINACH & ARTICHOKE DIP (GF) | 14**

SPINACH | ARTICHOKE | THREE CHEESE BLEND | FRESH  
PARMESAN | PARSLEY | CORN TORTILLA CHIPS

**GENERAL TSO’S BRUSSEL SPROUTS | 13**

CRISPY BRUSSEL SPROUTS | GENERAL TSO SAUCE  
SESAME OIL | BACON BITS | GREEN ONIONS

**WARM HOUSE CORNBREAD | 9**

HOUSE MADE CORN BREAD | HOUSE MADE HONEY BUTTER

### HANDHELDS

**SEAR BURGER | 19**

8OZ BLACK ANGUS PATTY | AMERICAN CHEESE  
LETTUCE | TOMATO | RED ONION | DILL CHIPS  
SIGNATURE SEAR SAUCE | BRIOCHE ROLL

**SEAR-IOUSLY SPICY BURGER | 20**

8OZ PREMIUM ANGUS BEEF PATTY | PEPPERJACK  
SPICY MAYO | DICED CHERRY PEPPER | SWEET-HEAT  
CAYENNE BACON JAM | ONION BRIOCHE ROLL

**NORTH SHORE BURGER | 18**

8OZ PREMIUM ANGUS BEEF PATTY | MAYO | JAMES  
RIVER BBQ SAUCE | ONION BRIOCHE ROLL

**GET BUFF | 17**

HAND BREADED CRISPY CHICKEN BREAST | SHREDDED  
ROMAINE | SLICED TOMATO | HOUSE BLEU CHEESE  
HOUSE BUFFALO SAUCE | BRIOCHE ROLL

**CHICKEN PARMESAN CIABATTA | 16**

HAND BREADED CRISPY CHICKEN BREAST | HOUSE  
MARINARA | MELTED SHREDDED MOZZARELLA  
TOASTED CIABATTA

**CHOPPED CAESAR CHICKEN SANDWICH | 18**

HAND BREADED CRISPY CHICKEN BREAST | CAESAR  
SALAD MIX | BACON BITS | CAESAR DRESSING TOASTED  
CIABATTA

**STEAK AND CHEESE | 17**

THICK CUT STEAK STRIPS | HOUSE STEAK SEASONING |  
AMERICAN CHEESE | HORSERADISH CREMA | TOASTED  
CIABATTA

ALL HANDHELDS ARE SERVED WITH FRENCH  
FRIES. SUBSTITUTE FOR HALF HOUSE SALAD OR  
HALF CAESAR SALAD FOR \$5



### SIDES

JASMINE RICE   4	BROCCOLI   4
FRENCH FRIES   5	PARMESAN TRUFFLE
GARLIC GREEN BEANS   5	FRIES   8
MASHED POTATOES   5	HONEY CARROTS   8

<u>SALADS</u>		<u>TACOS</u>	
<b>WEDGE SALAD (GF)   16</b> QUARTER ICEBERG WEDGE   CHOPPED BACON CUCUMBERS   CHERRY TOMATOES   RED ONION   BLEU CHEESE DRESSING   GORGONZOLA CRUMBLES		<b>LATE NIGHT TACOS   14</b> FLOUR TORTILLA   SEASONED GROUND BEEF   DICED TOMATO   SHREDDED ROMAINE   CHEDDAR BLEND CILANTRO LIME SOUR CREAM	
<b>HOUSE SALAD (GF)   14</b> LETTUCE MEDLEY   CHERRY TOMATO   DICED CUCUMBER   RED ONION   MIXED CHEESE BLEND CHOICE OF DRESSING		<b>CRISPY ASIAN TACOS   15</b> FLOUR TORTILLA   DICED CRISPY GENERAL TSO CHICKEN   SHREDDED CARROTS   HOUSE GINGER AIOLI DRIZZLE   WATER CHESTNUTS	
<b>CAESAR SALAD   14</b> CHOPPED ROMAINE   PARMESAN   GARLIC HERB CROUTONS   CREAMY CAESAR DRESSING		<b>CAJUN SHRIMP TACOS   15</b> FLOUR TORTILLA   CAJUN SPICE GRILLED SHRIMP PINEAPPLE CUCUMBER PICO DE GALLO   MOJO SAUCE	
RANCH   ITALIAN   BLEU CHEESE   BALSAMIC VINAIGRETTE			

<b>SALAD PROTEINS   GRILLED CHICKEN 7</b> 4OZ FILET 15   STEAK TIPS 12   5 SHRIMP 10	<b>ALL TACOS ARE SERVED WITH 2 TACOS</b> ADD SIDE OF RICE FOR \$3
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STEAKS

ALL STEAKS SERVED WITH OUR HOUSE MADE STEAK SAUCE, HOUSE HERB  
COMPOUND BUTTER, GARLIC MASHED POTATOES, AND FRENCH GREEN BEANS.

<b>HAND CUT STEAK TIPS   29</b> 16 OZ   SOAKED IN OUR SIGNATURE MARINADE TO PERFECTION. JUICY, TENDER AND PACKED WITH FLAVOR	<b>RIBEYE 14OZ (GF)   39</b> LUXURIOUSLY TENDER. RICH, BUTTERY FLAVOR, MELTS IN YOUR MOUTH. HEAVILY MARBLED CUT.
<b>TWIN PETIT FILET (GF)   36</b> TWO 4OZ FILET MEDALLIONS, LEAN, TENDER, SUCCULENT, JUICY AND FLAVORFUL. THE MOST TENDER CUT.	
ADD GRILLED ONIONS, PEPPERS, AND MUSHROOMS FOR \$4 ADD A GRILLED CHICKEN BREAST WITH CHOICE OF PLAIN, BUFFALO OR TERIYAKI GLAZE FOR \$8 MAKE IT SURF N’ TURF BY ADDING 5 GARLIC SHRIMP FOR \$10	

ENTREES

<b>SPICY PARMESAN ALLA VODKA   26</b> RIGATONI   HOUSE SPICY MARINARA VODKA SAUCE MASCARPONE   DUAL HOUSE BREADED PANKO CHICKEN BREASTS   MOZZARELLA   PARMESAN   FRESH PARSLEY	<b>STEAK AND SHRIMP BOWL (GF)   26</b> CAJUN STYLE SPICED STEAK TIPS   BLACKENED SHRIMP RICE   CORN AND BLACK BEAN SALSA   MOJO DRIZZLE CRISPY TORTILLA STRIPS
<b>PINK MOSCATO SHRIMP SCAMPI   23</b> LINGUINI   FIVE JUMBO SHRIMP   LEMON   PARMESAN REGGIANO   PINK MOSCATO  FRESH BASIL AND PARSLEY	<b>LEMON CREMA BAKED HADDOCK   25</b> HADDOCK FILET   BLEND OF FRIED ONION AND RITZ BUTTERED TOPPING   BED OF LEMON CREMA SPINACH SAUCE
<b>SHORT RIB (GF)   39</b> TENDER SOUS VIDE SHORT RIB   CREAMY GARLIC YUKON GOLD MASHED POTATOES   HONEY GLAZED CARROTS   RED WINE ROSEMARY REDUCTION   FRESH PARSLEY	<b>SEAR MONGOLIAN BEEF (GF)   28</b> THIN CUT PREMIUM CRISPY STEAK   HOUSE MONGOLIAN SAUCE   JULIENNED PEPPERS AND ONIONS   BROCCOLI FLORETS   JASMINE RICE   SESAME SEEDS
<b>LEMON DIJON CHICKEN BROCCOLI ALFREDO   24</b> LINGUINI   HOUSE BREADED CHICKEN   SPINACH LEMON DIJON PEPPERCORN ALFREDO SAUCE BROCCOLI FLORETS	<b>LOBSTER RAVIOLI   26</b> SHERRY CREAM REDUCTION   FRESH GARLIC BLISTERED HALF CHERRY TOMATOES   FRESH SPINACH

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.