



THE LOUNGE



LA TOURELLE

SMALL PLATES

FRENCH FRIES	\$8.00
MEDITERRANEAN MEDLEY	\$15.00
Hummus, Olives, Tzatziki, Cherry Tomatoes, Spinach served with warm flat bread.	
MARKET GARDEN SALAD	\$15.00
Mixed Greens with Avocado, Cherry Tomatoes and toasted Sunflower Seeds. Tossed in a Balsamic Vinagrette.	
CAESAR SALAD	\$15.00
Romaine Lettuce, Garlic Croutons, Parmesan, and creamy Caesar dressing.	
CRISPY PORK POT STICKERS	\$15.00
Choice of Pork or Vegetable, served with a Soy dipping sauce.	
PERSONAL PIZZA	\$18.00
A 12" Cheese Flatbread with homemade sauce. Add Pepperoni \$2.	
CHICKEN WINGS	\$18.00
Classic Wings tossed in Buffalo or Barbecue sauce. Side of Ranch or Bleu Cheese.	

ENTREES

CLASSIC BURGER	\$20.00
Beef or Black Bean Patty on a Brioche Bun with Lettuce, Onion, Tomato, Pickle, Choice of cheese.	
BLACK & BLUE BURGER	\$22.00
Beef or Black Bean Patty seasoned with a house spice blend on a Brioche Bun with Crumbly Blue Cheese, Sautéed Onions, and Bacon.	
SPINACH RAVIOLI	\$22.00
House-made Ravioli tossed in a white wine butter sauce. Topped with freshly grated Parmesan and fresh herbs.	
SALMON NICOISE SALAD	\$27.00
Composed Salad with Faroe Island Salmon, Kalmata Olives, Gold Potatoes, String Beans, Tomato, and Jammy Boiled Eggs over mixed greens, tossed in a housemade dijon vinagrette.	
YOGURT MARINATED CHICKEN	\$27.00
Two Pieces of chicken marinated in a lemon, mint and dill yogurt marinade. Served with a fresh salad consisting of green pepper, red onions, spring medley cherry tomatoes, and cucumber. Tossed with fresh lemon juice and oil. Includes warm Pita, basted with a garlic herb compound butter and tzatziki.	

N/A DRINKS

ITHACA ROOT BEER	\$7.00
ITHACA GINGER BEER	\$7.00
COKE PRODUCTS	\$4.00
CRANBERRY JUICE	\$4.00
FRESH SQUEEZED ORANGE JUICE	\$7.00
FRESH SQUEEZED LEMONADE	\$7.00
UNSWEETENED ICED TEA	\$4.00
SPINDRIFT	\$4.00

