## Bar Seine Lounge

### **APPETIZERS**

CHEF'S SELECTION OF DAILY SOUP

18

FRENCH ONION SOUP

18

BABY BEET SALAD

Red and Yellow Beets, Orange Segments, Arugula and Goat Cheese with White Balsamic

17

ATHÉNÉE SLIDERS

Three Black Angus Mini Burgers, Aged Cheddar, Sriracha Mayo On Sesame Seed Bun

26

LOBSTER SLIDERS

Lobster Salad with Avocado on Brioche Bun

28

CHILLED WATERMELON SALAD

Pickled Watermelon, White Peaches, Watermelon Radish, Feta Cheese, Dried Kalamata Olives, Mint Balsamic Vinaigrette

23

BURRATA

Poached Pear, Plum Purée , Toast Points and Frisee Arugula Salad

21

ROASTED CAULIFLOWER

Lemon Infused Hummus, Toasted Curry Aioli

26

MARYLAND CRAB CAKES

Grilled Sweet Corn Salad, Avocado, Sweet Pepper Glaze

31

GRILLED FLATBREAD

Sautéed Onions & Mushrooms, Gruyere, Truffle Oil OR Pesto, Spinach, Applewood Smoked Bacon, Mozzarella

29

CHARCUTERIE PLATE

Selection of Prosciutto, Pate de Campagne, Soppresetta, Saucisson Olives & Dijon Mustard

28

ARTISANAL CHEESES

Selection of Three Cheeses Accompanied by Fig Jam & Dried Fruit

28

# Bar Seine Lounge

### ENTRÉE

#### COBB SALAD

A Grilled Chicken, Egg, Crisp Bacon, Avocado, Blue Cheese, Creamy Buttermilk Dressing

27

#### CHICKEN PAILLARD

Pounded & Grilled Chicken Breast with Arugula, Tomato & Mozzarella Salad, Olive Oil, Lemon

27

#### SEARED TUNA NIKKEI

Sesame Seared Tuna, Soba Noodles, Snap Peas, Green Peppers,
Seaweed with Ponzu Sauce

29

#### STEAK FRITES

Filet Mignon, Black Truffle, French Fries

42

#### NEW YORK STRIP STEAK

Broccolini, Roasted Garlic, Mashed Potatoes, Red Wine Demi Glaze 38

#### PLAZA ATHÉNÉE BLACK ANGUS BURGER

Aged Cheddar on Brioche Bun with Crispy Fries

CROQUE MONSIEUR OR CROQUE MADAME

Sourdough Bread. Gruyere, Ham - add a fried egg for Croque Madame

24

#### LOBSTER MACCHERONI AL TORCHIO

Maine Lobster, Apple Smoked Bacon, Light Parmesan Broth

29

#### CHICKEN CLUB

Crisp Bacon, Avocado, Lettuce, Tomato, Herb Mayonnaise on White Toast

27

#### SHRIMP TRIO

Crunchy Tempura Style, Classically Chilled and Grilled Served with Soy-Yuzu, Cocktail and Remoulade

31

#### LONG ISLAND STRIPED BASS

Pan Seared Bass, Orange Fennel Salad, Roasted Pepper Coulis