

# MENU

## EMERALD LOUNGE

### BAR MENU

#### Crab Deviled Eggs 17



Blue crab, holy trinity, fire roasted red pepper coulis

#### Down South Fritter 13

Collard greens, dirty rice, pulled chicken,  
black eyed peas, cajun chili aioli

#### Cajun Seafood Tart 17

Shrimp and Scallops, roasted corn, green onions,  
sherry parmesan cream, served in a savory tart shell

#### Tuna Tower\* 18

Cucumber, mango, avocado, wasabi,  
cilantro aioli, and wonton crisps

#### Charcuterie & Cheese Board 18

Chef's choice of local cheeses and meats, seasonal  
jams, baguette

#### Lamb Chop 20

Jerk marinated lamb, peach chimichurri, fried  
plantains

#### Truffle Fries 9



Truffle oil, parmesan, parsley, lime aioli

#### Beattie Place Wings 17

9 bone-in wings tossed in your choice of sauce:  
Buffalo | Sweet Chili | Sriracha  
Teriyaki | Lemon Pepper

#### City Club Burger 16

8 oz Angus beef patty\*, city club sauce, lettuce,  
tomato, onion, American cheese

GVL



SC



Gluten Free

Vegetarian

\*CONSUMING RAW OR UNDERCOOKED MEATS,  
SEAFOOD, POULTRY, SHELLFISH, OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS\*