

PRIME 108

WE ARE COMMITTED TO SERVING ONLY THE FRESHEST AND FINEST PRODUCTS AVAILABLE, INCLUDING ORGANIC VEGETABLES, HORMONE FREE MEATS, AND SUSTAINABLE SEAFOOD

LOUNGE MENU

Artisan Cheese Selection	13
<i>Chef's Choice of Premium Hand Crafted Cheese, House-made Crackers, Quince Preserves & Fresh Fruit</i>	
Smoked Duck Gumbo	7
<i>Okra, Louisiana Popcorn Rice</i>	
Popcorn Rock Shrimp	14
<i>Sesame Hoisin & Sweet Chili Cilantro Glaze</i>	
Asian Barbeque Pork Belly Tacos	11
<i>Ginger Cabbage Slaw & Cilantro Lime Sauce</i>	
Union Station Sliders	12
<i>Maple Brown Sugar Glazed Bacon, Tomato Basil Salad & House-made Tomato Ginger Ketchup</i>	
Chesapeake Style Crab Cake	15
<i>Corn, Sweet Pepper Relish & Old Bay Aioli</i>	
Potato Chip Trio	7
<i>Deep Fried Sweet, Yukon & Russet Chips with Blue Cheese Fondue</i>	
Crab Napoleon	14
<i>Trio of Salads: Lump Crab, Tomato Basil & Lemon Avocado, Mesclun Salad with Citrus Fruits & Baguette Crisps</i>	
Signature Angus Burger	13
<i>Applewood Bacon, Red Dragon Cheese, Old Bay Kennebec French Fries</i> <i>add Foie Gras 10</i>	
Serrano Ham & Aged Manchego Panini	16
<i>Ciabatta, Field Greens, Lemon Olive Vinaigrette & Quince Preserve</i>	
Chef's Daily Wrap Inspiration	Market Price

WINES BY THE GLASS

An extensive wine menu is available

BEER

Coors Light, Miller Lite, Bud Lite, Budweiser, MGD, O'Douls	4
Yeungling Lager, Killians Red, Yazoo Pale Ale, Yazoo Hefeweizen, Yazoo Dos Perros	5
Corona, Guinness, Sam Adams, Fat Tire, Beck's, Stella, Amstel Light	6
Three Philosophers — <i>Ommegang Brewery, 98% Ale + 2% Ale with Cherries</i>	10
Dogfish Head — <i>90 minute IPA</i>	9
Delirium Nocturnum — <i>Bittersweet Belgian Dark Ale with Raisin overtones and a hoppy finish</i>	10

MARTINIS & COCKTAILS

A signature martini menu is available along with your favorite cocktails