

# HIDEOUT • 125

## RESTAURANT & LOUNGE

20% Gratuity added to all Parties Over 6

### SMALL PLATES

#### TUNA

Ahi Tuna, Seaweed Salad, Sesame  
Vinaigrette, Soy, Wasabi, Ginger | 18

#### BRUSSEL SPROUTS

Garlic Roasted Brussel Sprouts,  
Romesco, Parmesan | 14

#### CRAB CAKES

Sweet Corn Relish, Spicy  
Remoulade, Chimichurri | 19

#### CHICKEN & WAFFLES

Country Fried Chicken, Spicy Garlic  
Chile Glaze, Unagi Sauce,  
Cabbage Slaw | 16

#### CALAMARI

Spicy Marinara, Gribiche | 16

#### CHEESE & CHARCUTERIE

Chef's Selection of Meats & Cheeses,  
House Sesame Crackers, Seasonal  
Accompaniments | 20

#### SHRIMP COCKTAIL

Poached Shrimp,  
Cocktail Sauce, Horseradish,  
House Sesame Crackers | 18

#### LOBSTER RANGOON FLAT BREAD

Lobster Meat, Sweet Chili Glaze, Cream  
Cheese, Mozzarella, Wonton Crisps | 20

### HIDEOUT HASHBROWNS

Fried Smoked Gouda Hashbrowns, Green Onion, Jalapeño Crema | 10

### KETTLES

#### FRENCH ONION

Caramelized Onion,  
Beef Stock, Sherry Wine | 10

#### SOUP DU JOUR

Selection of Seasonal  
Ingredients | 8

### GARDEN

#### CAESAR

Romaine, Parmesan, Crouton, Caesar Vinaigrette 8 | 13

#### SPINACH

Spinach, Peach, Bacon, Bleu Cheese, Red Onion, Pecan, Citrus Balsamic 8 | 13

#### WEDGE

Iceberg, Tomato, Bacon, Pickled Red Onion, Bleu Cheese Dressing 8 | 13

#### CHOP

Romaine, White Cheddar, Kalamata Olive, Bacon, Tomato,  
Red Onion, Egg, Artichoke, Caesar Vinaigrette 8 | 13

\* Notice: Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illness