

# BISTRO TO GO DINNER

TAKEOUT & ROOM SERVICE 5PM - 10PM

## STARTERS

**CALAMARI** \$8  
Lightly dusted and fried, served with sweet chili sauce

**CHICKEN QUESADILLA** \$11  
Flour tortilla layered with chicken, Monterey Jack cheese, green onion, tomatoes. Served with salsa & sour cream

**BUFFALO CHICKEN WINGS** \$11  
Served with celery sticks and ranch dressing

## SOUP & SALADS

**SOUP du JOUR** \$5  
Featured Soup of the Day

**GRILLED CHICKEN CAESAR SALAD** \$12  
Traditional Caesar salad with grilled chicken & diced tomatoes

**FRESH FRUIT PLATE** \$9  
Seasonal fruit served with yogurt and baked banana bread

## PIZZA \$17

### SIGNATURE 14" CHEESE PIZZA

Additional toppings \$1.50 each: pepperoni, sausage, ground beef, peppers, onions, pineapple, ham, bacon, black olives, mushrooms (Half pizza additional toppings \$.75 each)

**PIZZA SUPREME**  
Fully loaded pizza with all the toppings  
\$23

**SPECIALTY - GLUTEN FREE**  
cheese pizza  
\$17

**PIZZA ALFREDO BIANCA (WHITE PIZZA)**  
Olive oil, fresh garlic, Alfredo sauce, and our special cheese blend  
\$17

**PIZZA MARGHERITA**  
Fresh Mozzarella and tomatoes, garlic, olive oil and basil  
\$18

## SANDWICHES

\* Sandwiches served with terra chips

\* **GRILLED BURGER** \$11  
Lettuce, tomato, onion, pickles served on our Challah burger bun add cheese \$.75 add bacon \$1.00

\* **CUBAN SANDWICH** \$11  
Roasted pork, ham, Swiss cheese topped with mustard and pickles.

**PORTABELLA MUSHROOM SANDWICH** \$11  
Portabella mushroom, grilled tomatoes, caramelized onions, micro greens and a red pepper mayonnaise served with a side of fresh fruit

\* **TURKEY BLT CROISSANT** \$11  
Sliced turkey, bacon, lettuce and tomato

## ENTREES

\* Entrees served with mashed potatoes & vegetable of the day

\* **12 OZ. RIB EYE STEAK** \$21  
Char-grilled as you like it

\* **8 OZ. FILET MIGNON** \$23  
Grilled to perfection Served with Hollandaise Sauce

**SPAGHETTI WITH MEAT SAUCE** \$18

\* **12 OZ. MANGINO'S CHICKEN** \$19  
Smothered with BBQ sauce, Jack Cheese, green onions and bacon

\* **PAN SEARED SALMON** \$21  
With Dill sauce

**PORK SCHNITZEL** \$19  
Lightly breaded Pork over a bed of Spaetzle with Hunter's Sauce

## JUNIOR MENU \$8

(ages 9 and under)

**CHICKEN TENDERS & FRUIT**  
**GRILLED CHEESE & FRUIT**

**SPAGHETTI WITH MEAT SAUCE**  
**KID'S BURGER WITH FRUIT**

# BEVERAGE MENU

**COFFEE** \$2.25  
(free refills while dining in)  
Seattle's Best - Regular or Decaf

**HOT TEA** \$2.25

**HOT CHOCOLATE** \$2.25

**SOFT DRINKS**  
(free refills while dining in) \$3  
Coke, Diet Coke, Sprite, Pink Lemonade,  
Root Beer

**ICED TEA**  
(free refills while dining in) \$3  
Unsweet or Sweet

**BOTTLED WATER** \$3

**MILK** \$3  
Whole or Chocolate

**JUICE** \$3  
Apple, Orange, Cranberry, Pineapple  
or Tomato

## FROM THE BAR...

MONTHLY WINE SELECTION (Limited Availability) \$28



### SPARKLING


Zonin, Prosecco, Brut, Italy  
Korbel, Brut, California  
Avive, Pink Grapefruit, France  
Graham Beck, Brut Rose, South Africa

 \$8  
 \$26  
\$26  
\$23  
\$32

### HOUSE



#### COPPERIDGE VINEYARDS

White Zinfandel  
Pinot Grigio  
Chardonnay  
Merlot  
Cabernet Sauvignon

 \$6.5  
\$6.5  
\$6.5  
\$6.5  
\$6.5



### WHITE

Bellafina, Pink Moscat - Veneto, Italy  
Garnacha de Fuego, Rose - Spain  
Fess Parker, Riesling - Santa Barbara, California  
Vigneti Del Vulture, Pipoli Greco-Fiano - Basilicata, Italy  
Conundrum, White Blend - California  
The Inquisitor, Chenin Blanc - South Africa  
Martin Codax, Albarino - Rias Baixas, Spain  
Marques De Caceres, 'Deusa Nai' Albarino - Rias Baixas, Spain  
Tommasi, Pinot Grigio - Veneto, Italy  
Tiziano, Pinot Grigio - Veneto, Italy  
Mer Soleil, Silver "Unoaked" Chardonnay - Monterey, California  
William Hill, Chardonnay - Napa Valley, California

 \$7  
 \$26  
\$23  
\$8  
\$8  
\$8  
\$8  
\$21  
\$23  
\$23  
\$8  
\$8  
\$9  
\$36  
\$36

### RED

Fantini Sangiovese - Abruzzo, Italy  
The Inquisitor, Merlot - South Africa  
The Inquisitor, Cabernet Franc - South Africa  
Fantini Montepulciano D' Abruzzo - Abruzzo, Italy  
IL Poggione, Rosso Di Montalcino - Tuscany, Italy  
Don Miguel Gascon, Malbec - Mendoza, Argentina  
Grayson, Cabernet Sauvignon - California  
Louis M. Martini, Cabernet Sauvignon - Sonoma County, California

 \$7  
 \$28  
\$21  
\$32  
\$28  
\$46  
\$32  
\$32  
\$9  
\$36

## Limited SEASONAL SELECTIONS



### Blueberry Spritzer

An effervescent & refreshing combination of blueberry vodka, lemon juice and honey.



### Blush Sangria

Make spring time blush with our seasonal Sangria! White Zinfandel mixed with, grapefruit vodka, Alpine Preserve Liqueur & Ocean Spray White Cran-Strawberry.



### Pineapple Mule

Enjoy this traditional Moscow mule with a tropical twist! Crafted with Alpine gluten-free vodka, pineapple juice, lime juice & Barritt's Ginger Beer.

## COCKTAILS

**SHADES OF GREEN COCKTAIL** \$9  
A fruity blend of Midori, vodka, pineapple juice, & orange juice.

**BREEZE IN THE SHADE** \$9  
A delicious combination of rum, triple sec & fruit juices, topped with grenadine.

**OLD FASHIONED** \$10  
Maker's 46 or Knob Creek Rye

**SIEMPRE MARGARITA** \$10.5  
Rocks or Frozen  
100% Agave Siempre Tequila combined with Island Oasis Margarita mix and Grand Marnier.

**MOJITO** \$9  
Bacardi Light Rum, fresh limes & mint leaves topped with soda water.

**LONG ISLAND ICE TEA** \$10  
The perfect combination of vodka, rum, gin, tequila, triple sec mixed with sweet-n-sour and a splash of Coca-Cola.

**KENTUCKY CORPSE REVIVER** \$10  
A fun twist on a classic made with Lafayette Spiced Bourbon, triple sec, dry vermouth & lemon juice.

## BEER/CIDER

**BOTTLE SELECTION** \$6.5  
Bud light Red Bridge  
Budweiser Odoul's  
Coors light Heineken  
Miller lite Corona  
Angry Orchid

**ON TAP 16 oz**  
3 Wise Guys Porter \$7  
Yuengling Amber Lager \$6.5  
Caribe Pineapple Cider \$7  
Alcatraz 2x IPA \$7

## FROZEN COCKTAILS

Strawberry / Banana / Pina Colada  
Mango / Mudslide \$8  
Available alcohol free for \$4.95

**MIMOSA & BLOODY MARY**  
\$8