BISTRO TO GO BREAKFAST

ALL AMERICAN BREAKFAST

Two eggs, 2 bacon slices, two pork sausages home fries & toast \$11.00

Grits instead of potatoes \$2.00 upcharge Fruit Cup as a substitute potatoes \$1.00 upcharge

STEAK & EGGS

8oz N.Y. strip, 2 eggs, home fries & toast \$14.00

EGG BENEDICT

Canadian bacon, poached egg, English muffin, fresh Hollandaise & home fries \$12.00

OMELET

3 egg omelet with home fries & toast Choice of: ham / bacon / peppers / mushroom / cheese / tomato / spinach / jalepeno / onion / sausage

Cheese Omelet \$10.50 Loaded Omelet \$11.00 Grits instead of potatoes \$2.00 upcharge Fruit Cup instead of potatoes \$1.00 upcharge

BREAKFAST QUESADILLA

Two scrambled eggs, Jack cheese, Cheddar cheese, diced tomatoes, green onions Served with salsa \$11.00

BREAKFAST WRAP

Filled with scrambled egg, pork sausage, peppers, tomato, cheese \$7.00

FRUITS	GRITS	OATMEAL
Fresh seasonal fruits	Served with a side of	Served with raisins
served with yogurt & banana nut muffin	whipped butter	& brown sugar
banana nut muffin	\$5.00	\$5.00
\$10.00	42.00	43.00

Bacon (3 slices)	\$4.00
Pork Sausage (3 pieces)	\$4.00
Turkey sausage (3 pieces)	\$4.00
Eggs (2)	\$5.00
Toast	\$3.00
Ham	\$3.00
Home fries	\$3.00
English muffin	\$4.00
Bagel	\$5.00
Fruit	\$5.00
Biscuit (2)	\$3.00
Pork Gravy	\$2.00
Banana	\$1.00

KIDS MENU 12 & UNDER w/ glass of juice \$8.00

SILVER DOLLAR PANCAKES (3) MINI WAFFLES (3) ALL AMERICAN JR.

1 scrambled egg, 1 slice of bacon & tater tots

BREAKFAST CROISSANT SANDWICH

Two eggs over hard, turkey sausage patty & American cheese \$7.00

EGGS WITH CORNED BEEF

Two eggs, corned beef hash, home fries & toast \$11.00

BISCUIT WITH PORK GRAVY

Served with home fries \$9.00

PANCAKES

Three pancakes whipped butter & warm syrup \$8.00

BELGIAN WAFFLE

Whipped butter, warm syrup \$8.00

CINNAMON FRENCH TOAST

Served with warm cream cheese icing \$8.00

ENGLISH MUFFIN SANDWICH

bacon, fried egg, cheese \$7.00

BEVERAGE MENU

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

> **HOT TEA HOT CHOCOLATE**

> > \$2.25

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

> ICED TEA (free refills while dining in) Unsweet or Sweet

BOTTLED WATER

MILK

Whole or Chocolate

JUICE

Apple, Orange, Cranberry, Pineapple or Tomato

\$3.00

FULL BAR AVAILABLE includina MIMOSAS & BLOODY MARYS \$8.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TAKEOUT & ROOM SERVICE

STARTERS

SOUP & SALADS

CALAMARI

\$8

\$11

Lightly dusted and fried, served with sweet chili sauce

CHICKEN QUESADILLA

Flour tortilla layered with chicken, Monterey Jack cheese, green onion, tomatoes. Served with salsa & sour cream

BUFFALO CHICKEN WINGS

Served with celery sticks and ranch dressing

Featured Soup of the Day

\$5

GRILLED CHICKEN CAESAR SALAD \$12

Traditional Caesar salad with grilled chicken & diced tomatoes

FRESH FRUIT PLATE

SOUP du JOUR

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

cheese pizza \$17

SPECIALTY - GLUTEN FREE PIZZA ALFREDO BIANCA (WHITE PIZZA)

Olive oil, fresh garlic, Alfredo sauce, amd 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

\$11 PORTABELLA MUSHROOM SANDWICH

Portabella mushroom, grilled tomatoes, caramelized onions, micro greens and a red pepper mayonnaise served with a side of fresh fruit

* CUBAN SANDWICH

\$11

Roasted pork, ham, Swiss cheese topped with mustard and pickles.

* 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

Char-grilled as you like it

\$21

* 8 OZ. FILET MIGNON \$23

Grilled to perfectionServed 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,

ICED TEA

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

BOTTLED WATER \$3

JUICE \$3

MILK \$3

Whole or Chocolate

Apple, Orange, Cranberry, Pineapple or Tomato

FROM THE BAR...

MONTHLY WINE SELECTION (Limited Availability) \$28







\$6.5

\$6.5

SPARKLING Zonin, Prosecco, Brut, Italy Korbel, Brut, California Avive, Pink Grapefruit, France Graham Beck, Brut Rose, South Africa	\$8	\$26 \$26 \$23 \$32
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HOUSE COPPERRIDGE VINEYARDS White Zinfandel \$6.5 Pinot Grigio

Chardonnay Merlot Cabernet Sauvignon

WHITE		
Bellafina, Pink Moscat - Veneto, Italy	\$7	\$26
Garnacha de Fuego, Rose - Spain		\$23
Fess Parker, Riesling - Santa Barbara, California	\$8	\$32
Vigneti Del Vulture, Pipoli Greco-Fiano - Basilicata, Italy	\$8	\$30
Conundrum, White Blend - California	\$8	\$32
The Inquisitor, Chenin Blanc - South Africa		\$21
Martin Codax, Albarino - Rias Baixas, Spain		\$23
Marques De Caceres, 'Deusa Nai' Albarino - Rias Baixas, Spain		\$23
Tommasi, Pinot Grigio - Veneto, Italy	\$8	\$32
Tiziano, Pinot Grigio -Veneto, Italy		\$23
Mer Soleil, Silver "Unoaked" Chardonnay - Monterey, California	\$9	\$36
William Hill, Chardonnay - Napa Valley, California		\$36

RED		
Fantini Sangiovese - Abruzzo, Italy	\$7	\$28
The Inquisitor, Merlot - South Africa	\$8	\$21
The Inquisitor, Cabernet Franc - South Africa		\$32
Fantini Montepulciano D' Abruzzo - Abruzzo, Italy	\$7	\$28
IL Poggione, Rosso Di Montalcino - Tuscany, Italy		\$46
Don Miguel Gascon, Malbec - Mendoza, Argentina	\$8	\$32
Grayson, Cabernet Sauvignon - California		\$32
Louis M. Martini, Cabernet Sauvignon - Sonoma County, California	\$9	\$36

Limited



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

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

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 Yuengling Amber Lager \$6.5 Caribe Pineapple Cider \$7 Alcatraz 2x IPA

FROZEN COCKTAILS

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

MIMOSA & BLOODY MARY