

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
Ave, Pink Grapefruit, France
Graham Beck, Brut Rose, South Africa

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

HOUSE

COPPERRIDGE VINEYARDS

White Zinfandel
Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon

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

WHITE

Heinz Eifel, Reisling Auslese (Mosel)
Heinz Eifel Shine, Gewurztraminer (Rheinhessen, Germany)
Fess Parker, Riesling (Santa Barbara, California)
Vigneti Del Vulture, Pipoli Greco-Fiano (Basilicata, Italy)
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)
Mer Soleil, Silver "Unoaked" Chardonnay (Monterey, California)
William Hill, Chardonnay (Napa Valley, California)

 \$7
\$7
\$8
\$8
\$8
\$8
\$8
\$9
\$9
 \$26
\$26
\$32
\$30
\$21
\$23
\$23
\$32
\$36
\$36

RED

Funf, Sweet Red (Germany)
Fantini Sangiovese (Abruzzo, Italy)
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
\$7
\$7
\$7
\$8
\$8
\$8
 \$23
\$28
\$28
\$46
\$32
\$32
\$36



SEASONAL SELECTIONS

FEATURING



Chipotle Pineapple Margarita

Siempre Anejo

Triple Sec / I.O. Margarita Mix /
Monin Chipotle Pineapple Syrup

Mexican Mule

Siempre Silver

Lime Juice / Barritts Ginger Beer

Reposado Old Fashioned

Siempre Reposado

Simple Syrup / Orange Wheel /
Cherry / Angostura Bitters

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.

PASSION FRUIT MOJITO \$9
Bacardi Light Rum, Monin Passionfruit, 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