## Appetizers

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bay Shrimp Cocktail</td>
<td>$9</td>
</tr>
<tr>
<td>Pacific bay shrimp in a tangy cocktail sauce</td>
<td></td>
</tr>
<tr>
<td>Artichoke &amp; Prosciutto Sauté</td>
<td>$8</td>
</tr>
<tr>
<td>sauté with garlic, white wine and butter</td>
<td></td>
</tr>
<tr>
<td>Toasted Garlic &amp; Gorgonzola Cheese</td>
<td>$10</td>
</tr>
<tr>
<td>served with sourdough bread or crostini</td>
<td></td>
</tr>
<tr>
<td>Prawn Cocktail</td>
<td>$11</td>
</tr>
<tr>
<td>large chilled prawns and a tangy sauce</td>
<td></td>
</tr>
<tr>
<td>Fresh Sourdough Bread</td>
<td>$3</td>
</tr>
</tbody>
</table>

## Entrée Salads—served with cup of soup

<table>
<thead>
<tr>
<th>Entrée Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach Salad</td>
<td>$13</td>
</tr>
<tr>
<td>Fresh baby spinach with apple slices, craisins, caramelized red onions, bacon bits, &amp; gorgonzola, in our raspberry vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Caesar Salad- No Tableside</td>
<td>$12</td>
</tr>
<tr>
<td>Crisp romaine tossed with roma tomatoes, house made croutons, and freshly grated parmesan cheese</td>
<td></td>
</tr>
<tr>
<td>Cashew Salad</td>
<td>$14</td>
</tr>
<tr>
<td>Fresh greens, mandarin oranges, tomato, topped with cashews in balsamic vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Greek Salad</td>
<td>$12</td>
</tr>
<tr>
<td>Fresh greens, roma tomato, feta cheese and Kalamata olives in basil vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>

## Entrée Salad Add-ons

- Grilled Chicken: $6
- Fried Calamari: $7
- Grilled Fresh Salmon: $9
- Pacific Bay Shrimp: $6
- Fish of the Day: $9
- Sliced Avocado: $2

## Fresh Pasta

<table>
<thead>
<tr>
<th>Fresh Pasta</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese Tortellini with tomato &amp; mushroom finished with a choice of marinara, white wine reduction or gorgonzola cheese sauce</td>
<td>$15</td>
</tr>
<tr>
<td>Spinach Ravioli filled with artichoke and sun dried tomato, served in a white wine and garlic sauce with mushroom and spinach</td>
<td>$20</td>
</tr>
</tbody>
</table>

## Pasta Add-ons

- Pacific Bay Shrimp: $6
- Grilled Chicken: $6
- Grilled Fresh Salmon: $9

We grow our herbs ~ We bake our own Breads
National Hotel & Restaurant

Side Salad or Cup of Soup 4

Your Burger - Your Way 11
Our Basic 1/3 lb ground sirloin with lettuce, red onion and tomato

Additional Toppings:
- Crispy Bacon, Avocado, Guacamole 2.00 ea
- Grilled Onions, Sour Cream, Salsa 1.00 ea
- Jack or Cheddar Cheese 1.00 slice
- Gorgonzola 2.00
- Mushrooms 2.00

Beyond Beef 15
- 6 oz plant based patty, soy and gluten free same additions as the Your Burger available

Roast Turkey Sandwich 11
- With lettuce, tomato cheddar cheese on whole wheat or sourdough slice

French Dip ~ BLACKENED OR NOT 15
- Our way with sliced tomato and cheddar cheese on grilled sourdough with au jus

Hot Shrimp Melt 14
- Served open-faced on sourdough with white wine, chives, tomato and jack cheese

Vegetarian Sandwich 10
- Tomato, lettuce, cucumber, avocado, sprouts, & sliced carrot on multi-grain whole wheat with Dijon mustard and basil aioli

Baby Calves Liver & Onions 14
- Tender calves liver topped with sautéed onions and bacon

Chicken Jerusalem 21
- Sautéed breast of chicken simmered in white wine cream sauce with fresh garlic, shallots, Roma tomatoe, mushroom & artichoke hearts

Chicken Patrice 22
- Breast of chicken with cold water shrimp, spinach and apricot served with an apricot brandy sauce

Chicken Scarpata 21
- Breast of chicken sautéed with mushrooms, Italian sausage and pepperoncini in a garlic Lemon sauce

Coquilles Vanderbilt 27
- Sherried scallops, cold water shrimp, shallots, mushroom in a sweet cream finish

Ruby Trout Amandine 24
- 8 ounces sautéed in white wine and lemon, topped with toasted almonds

Scampi Mediterranean 25
- Prawns sautéed in butter and olive oil with shallots, tomato, fresh garlic and sherry

Filet of Salmon Vin Blanc 27
- Fresh dill in a cream sauce

Fresh Fish Of The Day A.Q.
- please inquire

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All entrees below are from CHOICE grade beef

New York Steak MARKET PRICE
- 11oz of house-aged beef topped with maitre d’ butter

Petite New York MARKET PRICE
- 9oz topped with maitre d’ butter

National Hotel Pepper Steak MARKET PRICE
- 10 ounces traditional French-style, sautéed and topped with brandy cream and imported green peppercorn sauce

Ribeye ~ BLACKENED OR NOT MARKET PRICE
- 11 oz center cut of prime rib with steak butter and au jus

Additional Toppings:
- Prawns 5
- Sautéed Mushrooms 2
- Gorgonzola 2

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