National Hotel & Restaurant

`Appetizers

9
14
16
4

Entrée Salads~served with cup of soup

Spinach Salad	13	Oriental Salad		1.1
Fresh baby spinach with apple slices, craisins,		Fresh greens, Napa cabbage, to	mato and	
carmelized red onions, bacon bits, &		scallions, topped with toasted ses		
gorgonzola, in our raspberry vinaigrette		fried rice noodles and almonds in	n our ginger	
Caesar Salad~Prepared Tableside	13	soy vinaigrette		
Crisp romaine tossed with roma tomatoes,				
house made croutons, and freshly grated		Entrée Salad Add-ons		
parmesan cheese		Grilled Chicken	6	
Cashew Salad	14	Fried Calamari	7	
Fresh greens, mandarin oranges, tomato,		Grilled Fresh Salmon	9	
topped with cashews in balsamic vinaigrette		Pacific Bay Shrimp	6	
Greek Salad	12	Fish of the Day	9	
Fresh greens, roma tomato, feta cheese and		Sliced Avocado	2	
Kalamata olives in basil vinaigrette				

Fresh Pasta

15

With tomato & mushroom finished with a choice of marinara, white wine reduction or gorgonzola cheese sauce Spinach Ravioli

Cheese Tortellini

Filled with artichoke and sun dried tomato, served in a white wine and garlic sauce

with mushroom and spinach

Roasted red bell pepper penne with tomato & mushroom in choice of pesto cream or m arinara 20 Spinach Fettuccini Alfredo 15 Creamy parmes an sauce with a hint of nutmeg and an egg finish

Penne Pasta or Angel Hair

Pasta Add-ons

Grilled Chicken 6 Grilled Fresh Salmon 9 Pacific Bay Shrimp 6

We grow our herbs



We bake our own Breads

14

National Hotel & Restaurant

Side Salad or Cup of Soup	5	Coquilles Vanderbilt	28
Your Burger - Your Way Our Basic 1/3 lb ground sirloin with lettuce, red onion and tomato Additional Toppings:	11	Sherried scallops, cold water shrimp, shallots, mushroom in a sweet cream finish Ruby Trout Amandine 8 ounces sautéed in white wine and lemon, topped with toasted almonds	24
Crispy Bacon, Avocado, Guacamole 2.0 Grilled Onions, Sour Cream, Salsa 1.0 Jack or Cheddar Cheese 1.0 Gorgonzola 2.0		Scampi Mediterranean Prawns sautéed in butter and olive oil with shallots, tomato, fresh garlic and sherry Filet of Salmon Vin Blanc	25 28
Mushrooms 2.0	00	Fresh dill in a cream sauce	
Beyond Beef 6 oz plant based pattie, soy and gluten fre same additions as the Your Burger availal		Fresh Fish Of The Day Please inquire	A.Q.
Roast Turkey Sandwich With lettuce, tomato cheddar cheese on	13	ಆಕ್ಷಳಿತ್ತು	
whole wheat or sourdough slice French Dip ~ BLACKENED OR NOT	15	All entrees below are from CHOICE grade bee	ef
Our way with sliced tomato and cheddar cheese on grilled sourdough with au jus		New York Steak	A.Q.
Hot Shrimp Melt	14	1 1oz of house-aged beef topped with maitre d'butter	
Served open-faced on sourdough with white wine, chives, tomato and jack cheese		Petite New York	A.Q.
Vegetarian Sandwich	10	9 oz topped with maitre d' butter	
Tomato, lettuce, cucum ber, avocado, sprou & sliced carrot on multi-grain whole wheat		National Hotel Pepper Steak 10 ounces traditional French-style, sautéed and topped with brandy cream and imported	A.Q.
with Dijon mustard and basil aioli Baby Calves Liver & Onions Tender calves liver topped with sautéed	14	green peppercom sauce Ribeye~ BLACKENED OR NOT	A.Q.
onions and bacon		11 oz center cut of prime rib with steak butter and au jus	r
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Chicken Jerusalem	21	Additional Toppings: Prawns 6 Sautéed Mushrooms 2	
Sauté breast of chicken simmered in white w cream sauce with fresh garlic, shallots, Rom		Gorgonzola 2	
tomatoes, mushroom & artichoke hearts Chicken Patrice Breast of chicken with cold water shrimp, spinach and apricot served with an apricot	22		
brandy sauce Chicken Scarpata	21		
Breast of chicken sautéed with mushroo Italian sausage and pepperoncini in a g	ms,		
lemon sauce We grow our herbs		The We bake our own Breads	