

# National Hotel & Restaurant

## Appetizers

<b>Bay Shrimp Cocktail</b>	9	<b>Deep Fried Calamari</b>	9
Pacific bay shrimp in a tangy cocktail sauce		House prepared and served with lemon and a tangy cocktail sauce	
<b>Artichoke &amp; Prosciutto Sauté</b>	8	<b>Baked Brie - MADE WITH LOCAL HONEY</b>	14
Sauté with garlic, white wine and butter		In phyllo dough with sliced apples, honey toasted almonds and sourdough crostini	
<b>Toasted Garlic &amp; Gorgonzola Cheese</b>	10	<b>Escargot Vin Blanc</b>	16
Served with sourdough bread or crostini		Prepared with fresh garlic, tarragon, white wine and butter	
<b>Prawn Cocktail</b>	11	<b>Fresh Sourdough Bread</b>	4
Large chilled prawns and a tangy sauce			
<b>Gazpacho</b>	6		
Chilled Spanish soup ~ seasonal			

## Entrée Salads ~ served with cup of soup

<b>Spinach Salad</b>	13	<b>Oriental Salad</b>	11
Fresh baby spinach with apple slices, raisins, caramelized red onions, bacon bits & gorgonzola in our raspberry vinaigrette		Fresh greens, Napa cabbage, tomato and scallions, topped with toasted sesame seeds, fried rice noodles & almonds in our ginger soy vinaigrette	
<b>Caesar Salad</b> ~ Prepared Table Side	13		
Crisp romaine tossed with house made croutons and freshly grated parmesan cheese			

<b>Cashew Salad</b>	14
Fresh greens, mandarin oranges, tomato, topped with cashews in balsamic vinaigrette	
<b>Greek Salad</b>	12
Fresh greens, roma tomato, feta cheese and Kalamata olives in basil vinaigrette	

## Entrée Salad Add-ons

Grilled Chicken	6
Fried Calamari	7
Grilled Fresh Salmon	11
Pacific Bay Shrimp	6
Fish of the Day	9
Sliced Avocado	2

## Fresh Pasta

<b>Cheese Tortellini</b>	15	<b>Penne or Angel Hair Pasta</b>	15
With tomato & mushroom finished with a choice of marinara, white wine reduction or gorgonzola cheese sauce		With tomato & mushroom in choice of pesto cream, marinara or white wine reduction	
<b>Spinach Ravioli</b>	20	<b>Spinach Fettuccini Alfredo</b>	15
Filled with artichoke and sun dried tomato, served in a white wine and garlic sauce with mushroom and spinach		Creamy parmesan sauce with a hint of nutmeg and an egg finish	

## Pasta Add-ons

Pacific Bay Shrimp	6	Grilled Chicken	6	Grilled Fresh Salmon	12
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*We grow our herbs*



*We bake our own Breads*

# National Hotel & Restaurant

## Your Burger - Your Way 13

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	2.00 slice
Gorgonzola	2.00
Mushrooms	2.00

## Beyond Beef

6 oz plant based pattie, soy and gluten free 17  
same additions as the Your Burger available

## Roast Turkey Sandwich 14

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 11

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

## Baby Calves Liver & Onions 15

Tender calves liver topped with sautéed onions and bacon



## Chicken Jerusalem 22

Sauté breast of chicken simmered in white wine cream sauce with fresh garlic, shallots, Roma tomatoes, mushroom & artichoke hearts

## Chicken Patrice 23

Breast of chicken with cold water shrimp, spinach and apricot served with an apricot brandy sauce

## Chicken Scarpata 22

Breast of chicken sautéed with mushrooms, Italian sausage and pepperoncini in a garlic lemon sauce

## Coquilles Vanderbilt 33

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 29

Fresh dill in a cream sauce

## Fresh Fish Of The Day A.Q.

Please inquire



*All entrees below are from CHOICE grade beef*

## New York Steak A.Q.

11 oz of house-aged beef topped with maitre d' butter

## Petite New York A.Q.

9oz topped with maitre d' butter

## National Hotel Pepper Steak A.Q.

10 ounces traditional French-style, sautéed and topped with brandy cream and imported green peppercorn sauce

## Ribeye~ BLACKENED OR NOT A.Q.

11 oz center cut of prime rib with steak butter and au jus

### Additional Toppings:

Prawns	6
Sautéed Mushrooms	2
Gorgonzola	2

## Side Salad or Cup of Soup 5

