

Hours of Operation:

Lunch 11:00 am - 1:30 pm

Dinner 5:00 pm - 10:00 pm

Appetizers

Homemade Soup \$5

using only the freshest ingredients, sourced locally when available

fresh Baked Bavarian Pretzels \$9

sweet butter basted, coarse salt, housemade beer cheese, ale mustard

Thai Shrimp Wonton \$11

black tiger shrimp wrapped w. crispy wonton, wasabi aioli, basil-ginger crema

Potato Nachos \$10

smokey cheese sauce, candied pepper-bacon, charred onion, fresh jalapeno,
roasted corn, cotija, pico de gallo

Chicken Wings \$10

10 jumbo wings, homemade blue cheese sauce. Hot, Medium, Mild, House

Roasted Poblano-Cauliflower Gratin \$9

manchego bechamel, jack cheese, buttery bread crumbs, truffle oil, crispy shallots

Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness; especially those with certain medical conditions

Salads

Salade D'hotel \$14

poached red beets, candied pecans, peppery watercress, red onion, grape tomatoes, herbed goat cheese, crisp petite european greens and watercress

(Mionetto, Prosecco Brut, IT)

Peruvian-Quinoa Chop \$10

black beans, red onion, edamame, roasted corn, ripe tomato, avocado & sweet potato tossed with arugula, quinoa & cilantro-citrus vinaigrette

(Don David, Malbec, ARG)

Roman Caesar Salad \$12

crisp romaine, spanish anchovies, housemade croutons and fresh grated asiago cheese tossed with creamy caesar dressing

(Santa Cristina, Pinot Grigio, IT)

Sandwiches

Served with house potato chips. Sub rustic-cut fries, \$1.50

The Angus Bistro Burger \$14

coarse ground angus beef, aged cheddar, garlic mayo, ale mustard, LTO, butter-toasted brioche

Bloody Mary Grilled Cheese \$12

pancetta, horseradish harvarti, fresh mozzarella, heirloom tomato, arugula, thick-cut italian bread

Chorizo Chicken Burger \$14

house-made, roasted poblano, cilantro aioli, smoked tomato confit, avocado, arugula, butter-toasted brioche

Veggie Press Sandwich \$10

portobella, roasted pepper hummus, spinach, grilled red onion, avocado, crispy ciabatta

Bowls of Zen

Pan-Asian Noodles \$15

sautéed vegetables in miso-shiitake broth with thick, chewy udon noodles. choose:
beef or chicken

Saffron Shrimp Bowl \$16

edamame, carrot, red onion & roasted pepper with sautéed shrimp in spicy saffron
sauce over mango-brown rice

Spicy BBQ Vegan Bowl \$14

bbq-roasted chickpeas over wilted greens, red quinoa w. charred red onion, roasted
corn, tomato, avocado & pea shoots

Sweet Temptations

Chocolate Trilogy \$7

dark, milk and white chocolate mousse layers on chocolate genoise

Bananas Foster flambé \$7

over french vanilla ice cream

Raspberry Lemon Drop \$7

lemon mousse, vanilla genoise, raspberry preserve, white chocolate curls

Vanilla Bean Cheese Cake \$7

madagascan vanilla bean, baby oat crust

Dinner Entrées

5:00 pm - 10:00 pm

Served with soup or salad and chefs accompaniments

- Pork @ Sage Meatloaf \$18
ground pork barded in bacon, bourbon pan glaze
(Menage A Trois Silk, Red Blend, CA)
- Chicken Pot Pie \$16
braised chicken thighs and mirepoix in volute with a puffed pastry crown
(Kim Crawford, Sauvignon Blanc, NZ)
- Seafood Market Market Price
seasonal catch, prepared fresh daily
- fishermans Stew \$21
fresh seafood melange and root vegetables in garlicky tomato-herb fumet
(Standing Stone, Riesling, NY)
- Shrimp @ Chorizo Gnocchi \$24
cherry tomato, spinach, cilantro-lime lobster butter sauce
(Villa Antinori, Toscana Rosso, IT)
- Pan-Seared filet Mignon \$28
chimichurri, chevre compound butter, crispy shallots, demi glace
(El Coto, Rioja, SP)