

 Gluten Free

 Spicy

# Appetizers

## **Shrimp Cocktail**

Colossal Shrimp / Blue Cheese Olives  
Fresh Horseradish / Cocktail Sauce

15

## **Chicken Wings**

Chicken Wings / Celery / Blue Cheese Dressing / Spun Carrots  
Choice of Buffalo or BBQ Sauce

15

## **Buffalo Cauliflower**

Kentucky Fried Cauliflower / Buffalo Sauce  
Blue Cheese Dressing / Carrots / Celery

14

## **Tuna Tataki**

Sesame Seared Tuna / Citrus-Wasabi Vinaigrette  
Daikon Radish / Pickled Ginger

18

## **Chicken Quesadilla**

Grilled Chicken Breast / Mexican Cheeses / Pico de Gallo  
Grilled Flour Tortilla / Guacamole / Salsa / Sour Cream

14

## **Southwest Egg Roll**

Chicken / Cheddar Cheese  
Roasted Corn & Black Bean Salsa / Taco Ranch

17

## **NEW Baked Brie and Charcuterie Board**

Warm Baked Brie / Mixed Berry Compote / 10 oz. Soft Pretzel  
Imported and Domestic Salami / Wagyu Beef / Assorted Cheeses

19

\*Specialty soups/salads are available for an additional charge\*  
Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Please alert your server if you have special dietary requirements.

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# Salads

## Netherland Salad

Iceberg Lettuce / Swiss Cheese / Turkey / Pickles / Ham / Egg  
Roma Tomato / Asparagus / Balsamic Mayonnaise Dressing  
16

## Southwest Chicken Salad

Romaine Lettuce / Grilled Chicken / Black Olives / Avocado  
Tomato / Taco Ranch / Pepper Jack Cheese / Tortilla Strips  
16

## Caesar Salad

Chopped Romaine Lettuce / Caesar Dressing / Croutons  
Parmesan Cheese  
12

## Taco Salad

Iceberg Lettuce / Pepper Jack Cheese / Cheddar Cheese / Onion / Tomato  
Black Beans / Salsa / Sour Cream / Corn / Flour / Tortilla Bowl  
Shredded Chicken or Ground Beef  
15

## Mediterranean Salad

Mesclun Greens / Kalamata Olives / Tomatoes / Cucumber  
Feta Cheese / Red Onion / Lemon-Herb Vinaigrette  
14

## NEW Cranberry & Pear Salad

Baby Spinach / Sliced Pears / Dried Cranberries  
Pomegranate / Feta Cheese / Roasted Pumpkin Seeds  
Prickly Pear Vinaigrette  
16

### Top It

Grilled Chicken Breast	8
4 oz. Grilled Salmon	10
8 oz. Grilled Salmon	13
Grilled Shrimp (3)	12



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# Entrées

## Royale Burger

8 oz. Burger / Black Truffles  
Provolone Cheese / Bacon Marmalade  
Pretzel Bun / Choice of Fries  
17

## Capellini Caprese

Angel Hair Pasta / Squash Noodles  
Basil Pesto / Roasted Tomatoes  
Fresh Mozzarella / Roasted Tomato Broth  
Parmesan Cheese / Garlic Bread  
19

Add:

Grilled Chicken Breast + 8  
(3) Grilled Shrimp (4 oz.) + 12  
4 oz. Grilled Salmon + 10

## Pot Roast

Beef Pot Roast / Demi-Glace  
Whipped Potatoes / Vegetable du Jour  
23

## Cherry Bourbon Pork Chop

10 oz. Pork Chop / Cherry-Bourbon Glaze  
Dauphinoise Potatoes / Vegetable du Jour  
28

## NEW Lobster Shells & Cheese

Lobster Tail / Pancetta / Peas  
Caramelized Onions / Shell Pasta  
Roasted Garlic Cream Sauce  
Parmesan Cheese  
39

## Grilled Salmon Toscana

Grilled Atlantic Salmon  
Tomato-Rosemary Tuscan Cream Sauce  
Blended Rice / Asparagus  
(4 oz.) 24  
(8 oz.) 28

## NEW Herb Roasted Chicken

Herb Roasted Amish Chicken Breast  
Riesling Wine / Glace de Poulet / Fuji Apple  
Roasted Baby Vegetables / Whipped Potatoes  
28

## NEW Barbacoa Burrito Bowl

Seasoned Barbacoa Beef / Pico de Gallo  
Roasted Corn & Black Bean Salsa  
Avocado / Shredded Cheese / Flour Tortilla  
Salsa Verde / Sour Cream / Cilantro Rice  
19

## NEW Shrimp & Scallop Ravioli

Sauteed Shrimp / Bay Scallops / Meyer  
Lemon Ravioli / Brown Butter Vinaigrette  
Roasted Baby Vegetables  
35

## Filet Mignon

6 oz. Beef Tenderloin / Bacon Marmalade  
Dauphinoise Potatoes / Bordelaise Sauce  
Vegetable du Jour  
38

## NEW Blackened Tournedos

Beef Tenderloin Medallions / Cajun Spice  
Maytag Cream / Mesclun Green Salad  
Blue Cheese Dressing / Dauphinoise Potato  
32