

# Grill Station

*Served with Fresh-Baked Bread, Vegetable du Jour & Appropriate Accompaniments*

## Filet Mignon Scarborough\*

*A 7 to 8 ounce USDA Choice, Tenderloin Filet char-grilled to order, crowned with fresh sautéed Spinach, Onions, Mushrooms and Bacon. \$25*

## Jack Daniels Flat Iron Steak\*

*Dry rubbed w/ our own Spice Blend, grilled to order and glazed with a smoky Jack Daniels glaze \$19*

## Cordon Blu on Mesclum\*

*Boneless Chicken Breast marinated Stuffed with Ham and with your choice of Swiss or Provolone cheese served over a bed of Mesclum Lettuce*

*Petite \$13      Full \$18*

## Victorian Surf & Turf\*

*A 7 to 9 ounce USDA Filet Mignon char-grilled to order, paired with your choice of sautéed Shrimp Scampi or our homemade Jumbo Lump Crab Cake with Ramoulade Sauce. \$28*

## Asian Seared Salmon\*

*Seared Atlantic salmon in our Chef's recipe Ginger Based Sauce served over a bed of Mesclum Salad greens with Today's Sides.*

*Petite \$14.50      Full \$20.95*

*Add Crab Cake or Shrimp to any Entrée – add \$7*

# Pasta Station

*Served with Fresh-Baked Bread & available in either Petite or Full-Sized portions where indicated*

	<i>Petite</i>	<i>Full</i>
<b><u>Seafood Pescatore</u></b>		
<i>A richly flavored Fisherman's Stew made with Shrimp, Scallops, Clams, Mussels and Cod in a fragrant white wine and Tomato Sea Broth</i>	<i>\$13</i>	<i>\$22</i>
<b><u>Chicken Florentine</u></b>		
<i>Grilled Chicken Breast layered with fresh Spinach, Ham and Swiss Cheese served over Fettuccine in a blush of Tomato cream sauce</i>	<i>\$12</i>	<i>\$18</i>
<b><u>Chicken or Seafood Pesto</u></b>		
<i>Sautéed Chicken Breast or Jumbo Shrimp and Scallops dressed in our homemade Basil Pesto sauce and fresh Tomato Bruschetta over Fettuccini</i>	<i>\$13</i>	<i>\$18</i>
<b><u>Chicken or Shrimp &amp; Broccoli Alfredo</u></b>		
<i>Sautéed Chicken Breast or Shrimp &amp; Fresh Broccoli Florets dressed in a Parmesan Cream sauce over Fettuccini</i>	<i>\$12</i>	<i>\$18</i>
<b><u>Holliday Street Pasta</u></b>		
<i>A hearty combination of Chicken, Shrimp and Chorizo Sausage with Peppers and Onions in a spiced Marinara sauce over Vermicelli Pasta</i>	<i>\$13</i>	<i>\$18</i>
<b><u>Portabella Mushroom Napoleon</u></b>		
<i>Grilled Portabella Mushroom, Zucchini, roasted Sweet Red Pepper, Eggplant, Basil Pesto &amp; Provolone Cheese served with Vermicelli Pasta Marinara &amp; Vegetable du Jour</i>	<i>N/A</i>	<i>\$14</i>

*\*These items are cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness.*

*~~~ 17% gratuity on parties of 8 or more ~~~*

## Great Beginnings

### Shrimp & Grits

Juicy Shrimp sautéed with Bacon, Onions, Mushrooms, Tomatoes & Cream over Cheese Grits  
First Course \$7.5 As an Entrée \$14

### Fried Calamari

Lightly dusted and gently fried, served with a Marinara dipping sauce. \$7

### Blackened Beef Bites\*

Tender Beef Tips, Cajun-seasoned, seared & served with a Horseradish Cream drizzle. \$7

### Bistro Mussels

Plump Canadian PEI Mussels in a White Wine Garlic or Rustic Tomato sauce; with Garlic Buster Crostini. \$9

### Tomato Bruschetta

Grilled Crostini topped with fresh Tomatoes, Basil, Extra Virgin Olive Oil & Asiago Cheese. \$8

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## Soups & Salads

Soup du Jour Cup \$3 Bowl \$4

French Onion Soup au Gratin \$5

Mixed Green Salad \$3.75

### Belle Grove Salad

Our Signature Salad of Mixed Greens, dried Cranberries, toasted Almonds, sliced Apples & Gorgonzola Cheese dressed with our unique Champagne Vinaigrette. Sm \$4.95 | Lg \$6.95

### Caesar Salad\*

Crisp Romaine Lettuce leaves tossed with our house-made Caesar dressing, homemade Croutons & shaved Asiago Cheese. Sm. \$3.75 | Lg. \$6.95

### Fruit & Nuts Spinach Salad

Fresh Spinach, assorted seasonal fresh fruit, mixed nuts and dried Cranberries tossed with a light Orange Vinaigrette dressing.

Small \$5.50 Large \$8.25

## Sauté Station

Some Entrees are offered in both Petite or Full-Size Portions

### Munich Style Pork Schnitzel

Pork Scaloppini sautéed with white wine, Capers, Rosemary and a Dusseldorf Mustard jus Lie, served with Starch and Vegetable du jour.  
\$12 | \$16

### Beef Stroganoff

Tender strips of Beef sautéed in a savory Mushroom wine sauce with a touch of Sour Cream; served over Fettuccini Noodles. \$12

### Veal Caprese

Veal Scaloppini sautéed with fresh Tomatoes & Basil in a light garlic butter sauce over Vermicelli Pasta. \$18 Add Lump Crab Cake \$7

### Hotel Strasburg Crabcakes (4)

Homemade Jumbo Lump Crab(s), broiled, served with Remoulade sauce. \$14 | \$21

### Homemade Meatloaf

Our Specialty Smothered with a rich Tomato Beef Gravy, topped with Monterey Jack Cheese.  
\$11 | \$14

## Desserts

Some Smooth and Light, some Rich and Decadent, and some down right Homey. Your server will present you the Chef's Dessert Selections of the Day

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### Greek Salad

Crisp Romaine Lettuce topped with Tomatoes, Red Onion, Cucumbers, Green Pepper, Kalamata Olives, Pepproncini, Feta Cheese & homemade Greek Dressing. Sm. \$3.95 | Lg. \$6.95

### Grilled Blue Ridge Salad\*

An assortment of Garden Vegetables, Cheese, Egg & Bacon on a bed of Mixed Greens; crowned with your choice of Grilled Chicken, Grilled Steak, Sautéed Shrimp, or Chicken Tenders. \$12

Add Grilled Chicken, Grilled Steak or Sautéed Shrimp to any Salad. \$5