

Grill Station

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

Filet Mignon Scarborough*

Petite 5 oz. Tenderloin Filet pan seared to order, served on a Ciabatta Crostini crowned with fresh sautéed Spinach, Onions, Mushrooms and Bacon. \$22

Jack Daniels Flat Iron Steak*

Dry rubbed with our own Spice Blend, grilled to order and glazed with a smoky Jack Daniel's glaze. \$18

Grilled Chicken Monterey

Boneless Chicken Breast smothered with Cheddar & Monterey cheeses, Applewood smoked Bacon, caramelized Onions, Barbeque Sauce & fresh diced Tomatoes. \$14

Land and Sea*

Grilled 5 oz. Filet Mignon paired with your choice of Beer Battered Fried Shrimp or sautéed Shrimp Scampi. \$24

Add a Crab Cake or Shrimp Scampi to any Entrée ~~ Add \$6

Asian Seared Salmon*

Served over Mesclun Salad Greens, drizzled with Sesame Ginger Dressing.
\$14 / \$20

Pasta Station

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

	<u>Petite</u>	<u>Full</u>
<u>Seafood Vermicelli Strasburg</u>	\$14	\$18
<i>Shrimp, Scallops, P.E.I. Mussels, Peppers and Onions in a White Scampi Sauce, Red Marinara Sauce or Basil Pesto Sauce over Vermicelli.</i>		
<u>Chicken or Seafood Pesto</u>	\$12	\$18
<i>Sautéed Chicken Breast or Jumbo Shrimp and Scallops dressed in our homemade Basil Pesto sauce and fresh Tomato Bruschetta over Fettuccini.</i>		
<u>Chicken or Shrimp & Broccoli Alfredo</u>	\$12	\$18
<i>Sautéed Chicken Breast or Shrimp & fresh Broccoli Florets dressed in a Parmesan Cream sauce over Fettuccini.</i>		

Holliday Street Pasta \$11 \$17
A hearty combination of Chicken, Shrimp and Chorizo Sausage with Peppers and Onions in a spiced Marinara sauce over Vermicelli Pasta.

Portabella Mushroom Napoleon N/A \$14
Grilled Portabella Mushroom, Zucchini, roasted Sweet Red Pepper, Eggplant, Basil Pesto & Provolone cheese served with Vermicelli Pasta Marinara & Vegetable du Jour.

Vermicelli Pasta with White Clam Sauce \$9 \$13
Chopped Clams, fresh Parsley & Garlic sautéed in Extra Virgin Olive Oil, tossed with Vermicelli Pasta and a touch of Cream.

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

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*

Tenderloin 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 Butter Crostini. \$8

Tomato Bruschetta

Grilled Crostini topped with fresh Tomatoes, Basil, Extra Virgin Olive Oil & Asiago cheese. \$7

Soups & Salads

Soup du Jour Cup \$2 Bowl \$3
French Onion Soup au Gratin
\$4

Mixed Greens Salad

\$3.75

Belle Grove Salad

*Our Specialty 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. \$5.95*

Cedar Creek Salad

Mesclun Salad Greens, dried Cranberries, toasted Walnuts and your choice of Feta or Asiago cheese dressed with Extra Virgin Olive Oil and Balsamic Vinegar. \$7

Greek Salad

Crisp Romaine Lettuce topped with Tomatoes,
Red Onion, Cucumber, Green Pepper,
Kalamata Olives, Pepperoncini, Feta Cheese
& homemade Greek Dressing.
Sm. \$3.95 / Lg. \$5.95

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. \$11

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

Sauté Station

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

Grilled Pork Loin with Apples & Bourbon Glaze

Center cut Chop(s) seasoned and grilled,
dressed with a smoky Bourbon sauce and fresh
sliced Apples.
\$11 / \$15

Chicken Breast Milanese

Lightly breaded and topped with Baby Greens,
Basil chopped Tomatoes, Asiago cheese and
Balsamic drizzle.
\$11 / \$15

Jaeger Schnitzel

Veal Scaloppini sautéed in a White Wine,
Tomato & Mushroom Bordelaise Sauce over
Fettuccine.
\$18

Hotel Strasburg Crab Cakes

Homemade Jumbo Lump Crab Cake(s), broiled,
served with Remoulade sauce.

\$13 / \$20

Homemade Meatloaf

Our Specialty Smothered with a rich Tomato
Beef Gravy, topped with Monterey Jack
cheese.
\$10 / \$13

Desserts

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

Welcome to the Hotel Strasburg

The Hotel Strasburg, originally built as a
private hospital in 1902, became well-known
for lodging & dining in the Shenandoah Valley
in the early Twentieth Century. Restored to
Victorian elegance in 1987, its guest register
reflects a truly cosmopolitan parade of
visitors from across the nation & around the
world.

Keeping with local hospitality, the Hotel keeps
the unoccupied hotel rooms open
for patrons who are curious to view the
furnishings & appointments.

We are devoted to being an exemplary host.
We expect our freshly-prepared food to be
served with the courtesy & attention that you,
our honored guests, deserve. Any suggestions
that you believe will help us hold to that high
standard will be greatly appreciated &
gratefully accepted.

We thank you for your patronage & we hope
you will visit with us again soon.
