

# Signature Specialties

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

## Rib Eye Steak\*

The butcher's favorite for tenderness & flavor, our 12 oz. hand cut Rib Eye Steak is lightly seasoned & char grilled to order. \$22

Chef's Suggestions: Sautéed Mushrooms, Onions, Bleu Cheese, or Blackened ~ Add \$1.50

## Grilled Sirloin Beef Tips\*

Sautéed Peppers, Onions & Mushrooms in a savory Red Wine au jus with Potato du Jour or Fettuccine. \$15

## Jack Daniels Flat Iron Steak\*

Dry rubbed with our own Spice Blend, grilled to order and glazed with a smoky Jack Daniel's glaze. \$17

## Jaeger Schnitzel

Veal Scaloppini sautéed in a White Wine, Tomato & Mushroom Bordelaise Sauce over Fettuccine. \$17

## Shenandoah Valley Chicken Cordon Bleu

Sautéed boneless Breast with fresh sliced Apples, Ham, & Monterey Jack Cheese in a Madeira Cream Gravy. \$13

## Grilled Chicken Monterey

Boneless Chicken Breast smothered with Cheddar & Monterey cheeses, Applewood smoked Bacon, caramelized Onions, Barbeque Sauce & fresh diced Tomatoes. \$12

## Portabella Mushroom Romano

Grilled Portabella Mushroom, Zucchini, roasted Sweet Red Pepper, Eggplant, Basil Pesto & Provolone cheese served with Vermicelli Pasta Marinara & Vegetable du Jour. \$12

\* Add a Crab Cake, Broiled Scallop, or Shrimp Scampi to any Entrée ~~ Add \$6

# Pasta Dishes

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

	<u>Petite</u>	<u>Full</u>
<u>Bistro Chicken or Shrimp</u> with Roasted Peppers, Mushrooms & Onions in a White Wine, Garlic and Oil Sauce or Red Marinara Sauce over Vermicelli.	\$ 9	\$12
<u>Chicken or Shrimp &amp; Broccoli Alfredo</u> with Parmesan Cream Sauce over Fettuccini.	\$10	\$13
<u>Seafood Pesto Fettuccini</u> Sautéed Jumbo Shrimp and Sea Scallops dressed in a homemade Basil Pesto Sauce and fresh Tomato Bruschetta over Fettuccini.	\$12	\$16
<u>Seafood Vermicelli Strasburg</u> Shrimp, Scallops, P.E.I. Mussels & Calamari in a White Scampi Sauce or Red Marinara Sauce over Vermicelli.	\$14	\$18
<u>Vermicelli Romano</u> Sautéed with Extra Virgin Olive Oil, fresh Garlic, sun-dried Tomatoes, fresh Broccoli, Mushrooms, Asiago & Parmesan Cheeses & toasted Walnuts.	\$ 8	\$11

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

# Great Beginnings

## Blackened Beef Bites\*

Tender Beef Tips, Cajun-seasoned, seared & served with a Horseradish Cream drizzle. \$6

## Shrimp & Grits

Juicy Shrimp sautéed with Bacon, Onions, Mushrooms, Tomatoes & Cream over Cheese Grits.  
First Course \$6 As an Entrée \$14

## Fried Calamari

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

## Roasted Garlic & Rosemary Chicken Wings

With Parmesan Peppercorn Dipping Sauce. \$6

## Bistro Mussels

Plump Canadian PEI Mussels in a White Wine Garlic or rustic Tomato sauce; with Basil Pesto Crostini. \$7

# Soups & Salads

Soup du Jour Cup \$2 Bowl \$3

French Onion Soup au Gratin \$4

Mixed Greens Salad \$3

## 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 / Lg. \$6

## Greek Salad

Crisp Romaine Lettuce topped with Tomatoes, Red Onion, Cucumber, Green Pepper, Kalamata Olives, Pepperoncini, Feta Cheese & homemade Greek Dressing. Sm. \$4 / Lg. \$6

## Caesar Salad\*

Crisp Romaine Lettuce Leaves tossed with our house-made Caesar dressing, homemade Croutons & shaved Asiago cheese. Sm. \$3 / Lg. \$5

## Iceberg Wedge Salad

Fresh crisp Iceberg wedge with fresh Tomato, Red Onion, Applewood Smoked Bacon & Homemade 1000 Island Dressing. \$5

## 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

# Dinner Entrees

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

## Surf & Turf\*

Sirloin Filet on Horseradish-crusting Crostini, Hollandaise Sauce & Jumbo Sea Scallop(s).  
\$12 / \$18

## Hotel Strasburg Crab Cake (s)

Homemade Jumbo Lump Crab Cake (s), broiled, served with Remoulade sauce.  
\$13 / \$20

## Lemon Pepper Crusted Tuna\*

With Olive Tapenade and Tomato Bruschetta.  
\$10 / \$16

## Pork Scaloppini

Medallions of tender Pork Loin pan-seared, dressed with our signature Jack Daniels Fruit Glaze.  
\$9 / \$12

## Homemade Meatloaf

Our Specialty smothered with a rich Tomato-Onion Beef Gravy, topped with Monterey Jack Cheese.  
\$10 / \$13

# Desserts

Some Smooth & Light, some Rich & Decadent, and some just downright 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 a well-known place of lodging & dining in the Shenandoah Valley during the early 1900s. Restored to its Victorian Age elegance in 1987, its guest register in the lobby reflects a truly cosmopolitan parade of visitors from across the nation & around the world.

In keeping with local hospitality, the Hotel keeps the unoccupied guest 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 guest, 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.