



HOTEL VENEZIA

DINNER

Starters

- Baked French Onion Soup** 7.00
Caramelized Onions, Sherry Infused Broth, Swiss Cheese Gratinée
- Lobster Bisque** 7.00
Classic Rendition, Crème Fraiche
- Anchor Bar Chicken Wings** 11.00
6 Jumbo Wings Tossed in Classic Buffalo Sauce, Bleu Cheese, Celery Sticks
- Buffalo Shrimp** 12.00
8 White Gulf Shrimp Tossed in Buffalo Sauce, Blue Cheese, Celery Sticks
- Soft Baked Pretzels** 8.00
3 Fresh Baked Buttered and Salted Pretzels, Served with a Whole Grain Mustard Dipping Sauce
- Chicken Quesadilla** 12.00
Grilled Chicken, Roasted Red Peppers, Onions, Cheddar Jack Cheese, Sour Cream, Salsa
- Coconut Shrimp** 11.00
8 Coconut Breaded Shrimp, Sweet Chili Sauce



Stone Oven Pizza

Real Deal House Made Thin Crust Pizza with Classic New York Style Sauce, Baked to Perfection in a Stone Oven

- Cheese** 13.00
- Pepperoni** 14.00
- Italian Sausage** 14.00
- Pesto Chicken Alfredo** 15.00

Fresh Salads

- Chicken and Pecan Salad** 13.00
Organic Mixed Greens, All-Natural Chicken Breast, Bacon, Toasted Pecans, Avocado, Tomatoes and Carrots with Cheddar and Monterey Jack.
- Caesar Salad** 10.00
Tossed with Romaine Lettuce, Fresh Croûtons and Parmesan Cheese
Add: Chicken 6 Shrimp 8 Salmon 8
- Cobb Salad** 13.00
Organic Mixed Greens, Bacon, All-Natural Chicken Breast, Egg, Tomatoes, Avocado and Bleu Cheese Crumbles
- Greek Salad** 12.00
Organic Greens, Feta Cheese, Kalamata Olives, Cucumber, Roasted Pepper, Grape Tomato, Red Onion
Add: Chicken 6 Shrimp 8 Salmon 8
- House Salad** 9.00
Organic Baby Greens, Tomato, Red Onion, Cucumber, Carrots, Croutons
Add: Chicken 6 Shrimp 8 Salmon 8

Sandwiches

All Sandwiches Served with French Fries

- Monterey Club** 12.00
Grilled Breast of Chicken, Bacon, Avacado, Organic Mixed Greens, Tomato, Cheddar and Mayo on Sourdough
- Classic Philly Cheesesteak** 12.00
Shaved Steak, Caramelized Onions, Folded with American Cheese, Amoroso Roll
- Fish Tacos** 13.00
Seared North Atlantic Haddock, Asian Slaw, Wasabi Aioli, Warm Flour Tortilla
- Chicken Salad Croissant** 11.00
Chicken Breast, Sun Dried Cranberries, Toasted Pecans and Seasoned Mayo

Local Favorites

- Cheese Burger** 12.00
Char-Broiled Beef Chuck and Short Rib Blend, Choice of Cheese
- New York Pastrami and Swiss** 11.00
Pepper Cured Roast of Pastrami, Imported Swiss Cheese on Marble Rye
- Bacon Ranch Chicken Sandwich** 12.00
Ranch Marinated Breast of Chicken, Smoked Bacon, Cheddar Cheese on a Grilled Kaiser Roll

Entrées

Choice of House or Caesar Salad, Fresh Vegetables and option of Saffron Rice , Garlic Mashed Potatoes or French Fries

- Chicken Piccata** 17.00
Pan Seared with White Wine, Butter, Lemon and Capers
- Onion Crusted Salmon** 18.00
Served with Horseradish Cream
- Penne Carbonara** 16.00
Your Choice of Chicken or Shrimp Served on Penne Tossed with White Wine, Cream, Parmesan, Bacon, Mushrooms and Chipotle Puree
- Roasted Filet of North Atlantic Haddock** 21.00
Honey Curry Glaze, Red Pepper and Hot Slaw
- NY Strip** 34.00
Char Broiled 12oz Center Cut Certified Angus Beef
- Fish and Chips** 16.00
Served with French Fries and Slaw
- BBQ Ribs** 18.00
Tender Slow Roasted 1/2 Rack of Ribs

FRIDAY 4p.m. - 9p.m. ALL YOU CAN EAT FISH FRY

Cold Water Atlantic Haddock Served with French Fries, House Made Coleslaw, Hush Puppies, Lemon and Tartar Sauce

*Consuming Undercooked Animal Proteins, Shellfish or Eggs may Increase the risk of Food Borne Illness



HOTEL VENEZIA

DRINKS

From The Vine

White	Glass	Bottle
Caposaldo Pinot Grigio Venezia, Italy	7.00	26.00
Rodney Strong Sauvignon Blanc Sonoma, CA	10.00	37.00
Trivento "White Orchid" Torrontes Argentina	7.00	26.00
Pacific Rim "J" Reisling Columbia Valley, WA	7.00	26.00
Chalk Hill Chardonnay Sonoma Coast, CA	11.00	39.00
<i>House Chardonnay, Pinot Grigio, White Zinfandel</i>	6.50	
Red	Glass	Bottle
Hahn Pinot Noir Monterey, CA	9.00	32.00
Trivento Malbec Argentina	7.00	26.00
J. Lohr "Los Osos" Merlot Paso Robles, CA	9.00	32.00
J. Lohr "Seven Oaks" Cabernet Sauvignon Paso Robles, CA	9.00	32.00
Smith & Hook Cabernet Sauvignon Central Coast, CA	11.00	39.00
<i>House Cabernet, Merlot, Pinot Noir</i>	6.50	
Sparkling	Glass	Bottle
Wycliff Brut France	8.00	28.00
La Marca Prosecco France	Split	\$9.00
Cupcake Moscato Italy	8.00	28.00

Frozen to Perfection

Daiquiris Strawberry, Mango, or Banana	7.75	Strawberry Shortcake Amaretto, Ice Cream and Strawberry Mix	7.50
Pina Colada Island Oasis Pina Colada mix with Rum	7.75	Funky Monkey Hazelnut Liquor, Banana Liquor, Rum, Coffee Liquor, Pina Colada and Banana	8.50
Mud Slide Svedka Vodka Blended with Coffee Liquor, Irish Cream and Ice Cream	8.00		

Tropics on the Rocks

Not Your Basic Bloody Svedka Vodka with Salt, Pep-per, Worcestershire, Tobasco, and Zing Zang Bloody Mix	7.50	Blue Hawaiian Svedka Vodka and Coconut Rum Shaken with Blue Curacao and Pineapple Juice	8.50
Choose Your Mule Grey Goose or Patron with Ginger Beer and Fresh Lime	10.50	Tropical Depression Rum, Banana Liquor, Pineapple and Cranberry Juice	7.50

Venezia Specialties

Venetian Sunset Tea Vodka, Rum, Gin, Tequila, Watermelon Pucker Schnapps, Sour Mix, and a splash of Lemon Lime Soda	9.50	Drunken Sailor Captain Morgan Spiced Rum, Coconut Rum, Pineapple Juice, Orange Juice and Grenadine	9.00
Tropical Vacation Captain Morgan Pineapple Rum and Spiced Rum, Orange Juice shaken with Pina Colada and topped with Dark Rum	9.00	Million Dollar Sunset Captain Morgan Spiced Rum, Melon Liquor, Pineapple Juice, Orange Juice with a Splash of Grenadine	8.50
Tiki Rum Runner Light Rum, Dark Rum, Banana Liquor, Blackberry Liquor, OJ, Pineapple and Grenadine	8.50		

Beer Selections

Draft Beer 16oz - 4.50

Choose From: Budlight, Goose Island IPA, Yuengling, Stella, Michelob Ultra, Cigar City Jai Lai IPA

Bottles & Cans

- Bud
- Budlight
- Coors Light
- Miller Lite
- Michelob Ultra
- Dogfish Head IPA
- Corona
- Corona Light
- Blue Moon
- Heineken
- O'Douls

Happy Hour Every Day From 4p.m. - 6p.m.

\$3.00 - Well Cocktails

\$3.00 - House Wines

\$3.00 - 16oz Domestic Drafts