



HOTEL VENEZIA

# LUNCH

## Starters

- Baked French Onion Soup** 7.00  
Caramelized Onions, Sherry Infused Broth, Swiss Cheese Gratinee
- Lobster Bisque** 7.00  
Classic Rendition, Crème Fraiche
- Anchor Bar Chicken Wings** 12.00  
8 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, 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

## Fresh Salads

- Chicken and Pecan Salad** 13.00  
Organic Mixed Greens, All-Natural Grilled Breast of Chicken, Bacon, Toasted Pecans, Avocado, Tomatoes, Carrots, Cheddar, Monterey Jack
- Caesar Salad** 10.00  
Romaine Lettuce Tossed with Croûtons, Parmesan Cheese, Casear Dressing  
Add: Chicken 6 Shrimp 8 Salmon 8
- Cobb Salad** 13.00  
Organic Mixed Greens, Bacon, All-Natural Grilled Breast of Chicken, Egg, Tomatoes, Avocado, 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

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

- |                         |                  |              |                              |              |
|-------------------------|------------------|--------------|------------------------------|--------------|
| <b>Stone Oven Pizza</b> | <b>Cheese</b>    | <b>13.00</b> | <b>Italian Sausage Pesto</b> | <b>14.00</b> |
|                         | <b>Pepperoni</b> | <b>14.00</b> | <b>Chicken Alfredo</b>       | <b>15.00</b> |

### FRIDAY 11 a.m. - 9 p.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
<b>Caposaldo Pinot Grigio</b> Venezia, Italy	7.00	26.00
<b>Rodney Strong Sauvignon Blanc</b> Sonoma, CA	10.00	37.00
<b>Trivento "White Orchid" Torrontes</b> Argentina	7.00	26.00
<b>Pacific Rim "J" Reisling</b> Columbia Valley, WA	7.00	26.00
<b>Chalk Hill Chardonnay</b> Sonoma Coast, CA	11.00	39.00
<i>House Chardonnay, Pinot Grigio, White Zinfandel</i>	6.50	
Red	Glass	Bottle
<b>Hahn Pinot Noir</b> Monterey, CA	9.00	32.00
<b>Trivento Malbec</b> Argentina	7.00	26.00
<b>J. Lohr "Los Osos" Merlot</b> Paso Robles, CA	9.00	32.00
<b>J. Lohr "Seven Oaks" Cabernet Sauvignon</b> Paso Robles, CA	9.00	32.00
<b>Smith &amp; Hook Cabernet Sauvignon</b> Central Coast, CA	11.00	39.00
<i>House Cabernet, Merlot, Pinot Noir</i>	6.50	
Sparkling	Glass	Bottle
<b>Wycliff Brut</b> France	8.00	28.00
<b>La Marca Prosecco</b> France	Split	\$9.00
<b>Cupcake Moscato</b> Italy	8.00	28.00

## Frozen to Perfection

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

## Tropics on the Rocks

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

## Venezia Specialties

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