



HOTEL VENEZIA

RESTAURANT & BAR

Starters

S'mores Churros	8.00
Nutella, Mini Marshmallows, Cinnamon & Graham Cracker Dust	
Veg & Dip	12.00
Hummus and Pimento Cheese, Warm Flatbread, Vegetable Crudite	
Chicken Wings	14.00
8 Jumbo Wings Tossed in House Buffalo Sauce, Bleu Cheese, Celery Sticks	
Cheeseburger Sliders	11.00
3 Sliders with Bacon Jam, American Cheese, Bread & Butter Pickles	
Soft Baked Pretzel Bites	9.00
Pimento Cheese	
Chicken Quesadilla	12.00
Grilled Chicken, Roasted Red Peppers, Onions, Cheddar Jack Cheese, Sour Cream, Salsa	
Coconut Shrimp	14.00
8 Coconut Breaded Shrimp, Sweet Chili Sauce	
Pulled Pork Nachos	13.00
Shredded Cheddar, BBQ Pork, Red Onion, Pickle, Jalapenos, Slaw Dressing	

Stone Oven Pizza

Add Meat \$2- Pepperoni, Sausage, Ham, Bacon
Add Veggies \$1- Roasted Red Pepper, Onion, Mushrooms, Spinach, Tomato, Pineapple

Cheese	14.00
House Sauce, Mozzarella Cheese	
The Meat Head	20.00
Bacon, Sausage, Ham, Pepperoni, Ground Beef	
Aristocrat	19.00
Roasted Red Pepper, Spinach, Pepperoni, Sausage, Red Onion, Mushrooms	
Hustle N' Flo	18.00
Pesto Base, Roasted Garlic, Chicken, Spinach, Ricotta	
The Olympian	18.00
Olive Oil Base, Feta, Mozz, Tomato, Kalamata Olives, Red Onion, Red Peppers, Balsamic Glaze	

Fresh Salads

Caesar Salad	11.00	Chicken Pecan Salad	16.00
Romaine, Fresh Croutons, Parmesan Cheese		Organic Mixed Greens, Grilled Chicken Breast, Bacon, Pecans, Avocado, Tomatoes, Carrots, Cheddar and Monterey Jack Cheese	
<i>Add: Chicken 5 / Shrimp 7 / Salmon 7</i>			
Greek Salad	12.00	House Salad	9.00
Organic Greens, Feta Cheese, Kalamata Olives, Cucumber, Roasted Red Peppers, Grape Tomatoes, Red Onion		Organic Greens, Tomato, Red Onion, Cucumber Carrots, Croutons	
<i>Add: Chicken 5 / Shrimp 7 / Salmon 7</i>			
Soup of Day		Coco Shrimp Salad	17.00
Cup \$4 / Bowl \$7		5 Coconut Shrimp, Avocado, Mixed Greens, Mango, Shredded Carrots, Cucumber	

Sandwiches

All Sandwiches Served with French Fries / Sub Cup SOD 0.50/ Add Loaded Fries- Bacon, Cheese Sauce, Jalapenos, Ranch \$2

Grilled Cheese	9.00	Wicked Chicken	15.00
Stone Ground Mustard, Provolone, Cheddar, American		Fried Chicken Breast, Wicked Sauce, Bacon, Lettuce, Tomato, Ranch Drizzle	
<i>Add: Tomato .50 / Bacon 1.00 / Ham 1.00</i>			
Monterey Club	15.00	Meatball Sub	14.00
Grilled Breast of Chicken, Bacon, Avacado, Organic Mixed Greens, Tomato, Cheddar and Chipotle Ranch on Sourdough		Provolone, Grated Parmesan, Marinara Sauce	
Prime Philly Cheesesteak	16.00	Cheese Burger	16.00
Shaved Rib Eye, Caramelized Onions, Roasted Red Peppers, Provolone Cheese		Char-Broiled Beef Chuck and Short Rib Blend, Lettuce, Tomato, Onion, Choice of Cheese	
Fish Po'Boy	16.00	BBQ Pulled Pork	14.00
Fried Haddock, Lettuce, Tomato, Remoulade		Pimento cheese, Slaw, Pickle chips	
Chicken Salad Croissant	13.00	Greek Veggie Wrap	13.00
White Grape Chicken Salad, Mixed Greens, Sliced Tomato, Toasted Croissant		Hummus, Roasted Red Pepper, Mixed Greens Cucumber, Feta Cheese, Kalamata Olives, Tomato with Greek Vinagrette in Flour Tortilla	

Entrees

Choice of House or Caesar Salad	
Piccata	17.00
White Wine, Butter, Lemon, Cream, Capers,	
Linguini	
<i>Add: Chicken 5/Shrimp 7/Salmon 7</i>	
Puttanesca	16.00
Roasted Garlic, Marinara, Kalamata Olives, Capers, Onions, Penne	
<i>Add: Chicken 5/Shrimp 7/Salmon 7</i>	
Fish and Chips	19.00
Atlantic Haddock, French Fries and Slaw	

Desserts

Ask Your Server
For Today's
Special!

WEDNESDAY
PRIME RIB

FRIDAY
AUCE FISH FRY

SATURDAY
ALL YOU CAN EAT LONDON BROIL

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

Split Plate Charge \$2



HOTEL VENEZIA

DRINKS

From The Vine

White

Ecco Domani Pinot Grigio 9.00 37.00
Italy

Whitehaven Sauvignon Blanc 12.00 55.00
New Zealand

CSM Reisling 10.00 42.00
Columbia Valley, WA

Chalk Hill Chardonnay 11.00 48.00
Sonoma Coast, CA

House - Chardonnay, Pinot Grigio, White Zinfandel 7.50

Red

Hahn Pinot Noir 10.00 42.00
Monterey, CA

Smith and Hook Cabernet 12.00 50.00
California

The Show, Malbec 13.00 59.00
Argentina

14 Hands Red Blend 10.00 42.00
Columbia Valley

House - Cabernet, Merlot 7.50

Sparkling

Wycliff Brut 8.00 28.00
France

La Marca Prosecco Split \$9.00
France

Cupcake Moscato 9.00 30.00
Italy

Frozen to Perfection

Daiquiris 11.00
Strawberry, Mango, or Banana

Pina Colada 11.00
Island Oasis Pina Colada mix with Rum

Mud Slide 12.00
Vodka Blended with Coffee Liqueur, Irish Cream and Ice Cream

Venezia Specialties

Tiki Rum Runner 13.00
Light Rum, Dark Rum, Banana Liqueur, Blackberry Liqueur, OJ, Pineapple and Grenadine

Coconut Cooler 14.00
Tequila, Coconut Water, Mango Puree, Pineapple juice, Fresh Lime

Spiced Sailor 12.00
Spiced Rum, Chai Tea Concentrate, Milk, Whipped Cream

Strawberry Shortcake 9.00
Amaretto, Ice Cream and Strawberry Mix

Frozen Lemonade 10.00
Vodka, Strawberry or Regular Make it an Electric Lemonade +\$1

Blue Hawaiian 12.00
Vodka and Coconut Rum Shaken with Blue Curacao and Pineapple Juice

Royal Peach Tea 14.00
Crown Peach, Iced Tea, Lemonade

Cold Brew Martini 14.00
Vanilla Vodka, Coffee, Liqueur, Cold Brew (contains caffeine)

Berry Basil Smash 12.00
Citrus Vodka, Fresh Basil and Lemon, Strawberry Puree, Lemonade

Mocktails

Peach Don't Kill My Vibe 9.00
Peach Nectar, Ginger Beer, Lime

Stay Cool, Barbie 9.00
iCandy Cotton Candy flavored Energy Drink, Rhubarb Bitters, Lime, Soda

Cool For The Summer 8.00
Coconut Water, Pineapple Juice, Basil

Virgin Daquiris 7.50
Strawberry, Mango, Pina Colada

Beer Selections

Draft Beer: 16oz - 5.50
Budlight, Michelob Ultra, Yeungling

16oz - 6.50
Stella, Goose Island IPA, Jai Lai

Bottles & Cans

- Bud
 - Budlight
 - Coors Light
 - Miller Lite
- Domestic Bucket- 28.00

- Michelob Ultra
 - Dogfish Head IPA
 - Corona
 - Corona Light
- Import Bucket- 32.00

- Blue Moon
 - Heineken
 - O'Douls
 - High Noon
- Seltzer Bucket- 30.00

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

\$3.50 - Well Cocktails

\$3.50 - House Wines

\$3.50 - 16oz Domestic Drafts