



HOTEL VENEZIA

# RESTAURANT & BAR

## Starters

**Baked French Onion Soup** 8.00

Caramelized Onions, Sherry Infused Broth, Swiss Cheese Gratinée

**Mediterranean Hummus** 12.00

Roasted Red Pepper and Garlic Hummus Served with Warm Pita and Vegetable Crudite

**Chicken Wings** 14.00

8 Jumbo Wings Tossed in House Buffalo Sauce, Bleu Cheese, Celery Sticks

**Cheeseburger Sliders** 10.00

3 Sliders with Bacon Jam, American Cheese and Bread & Butter Pickles

**Soft Baked Pretzel Bites** 8.00

With Beer Cheese Sauce

**Chicken Quesadilla** 12.00

Grilled Chicken, Roasted Red Peppers, Onions, Cheddar Jack Cheese, Sour Cream, Salsa

**Coconut Shrimp** 13.00

8 Coconut Breaded Shrimp, Sweet Chili Sauce

**Loaded Chicken Nachos** 12.00

Shredded Chicken, Mild Cheese Sauce, Pico De Gallo, Black Beans, Jalapenos

### 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

**Buff N' Baked** 18.00

Ranch Base, Buffalo Tossed Chicken Fingers, Bleu Cheese, Bacon, Red Onion

**Aristocrat** 19.00

Roasted Red Pepper, Spinach, Pepperoni, Sausage, Red Onion, Mushrooms

**Hustle N' Flo** 17.00

Pesto Base, Roasted Garlic, Chicken, Spinach, Ricotta

**Spicy Five-0** 18.00

BBQ Base, Bacon, Ham, Pineapple, Jalapenos

## Fresh Salads

**Caesar Salad** 10.00

Romaine, Fresh Croutons, Parmesan Cheese

Add: Chicken 5 Shrimp 7 Salmon 7

**Greek Salad** 11.00

Organic Greens, Feta Cheese, Kalamata Olives, Cucumber, Roasted Red Peppers, Grape Tomatoes, Red Onion

Add: Chicken 5 Shrimp 7 Salmon 7

**House Salad** 9.00

Organic Baby Greens, Tomato, Red Onion, Cucumber, Carrots, Croutons

Add: Chicken 5 Shrimp 7 Salmon 7

## Sandwiches

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

**Monterey Club** 14.00

Grilled Breast of Chicken, Bacon, Avacado, Organic Mixed Greens, Tomato, Cheddar and Chipotle Ranch on Sourdough

**Prime Philly Cheesesteak** 16.00

Shaved Prime Rib, Caramelized Onions, Roasted Red Peppers, Folded with Provolone Cheese on Amoroso Roll

**Fish Tacos** 14.00

Lightly Blackened Mahi Mahi, Pico De Gallo, Herbed Avocado Slaw, Mango, Warm Flour Tortilla

**Chicken Salad Croissant**

White Grape Chicken Salad, Mixed Greens, Sliced Tomato on Toasted Croissant

## Entrees

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

**Chicken Piccata** 24.00

Pan Seared with White Wine, Butter, Lemon and Capers

**Penne Carbonara** 17.00

Penne Tossed with White Wine, Cream, Parmesan, Bacon, Mushrooms

Add: Chicken 5 Shrimp 7

**Hand Cut Ribeye** 34.00

12oz. Grilled Ribeye, Herb Garlic Butter

**Chicken Pecan Salad** 15.00

Organic Mixed Greens, Grilled Chicken Breast, Bacon, Pecans, Avocado, Tomatoes, Carrots, Cheddar and Monterey Jack Cheese

**Cobb Salad** 14.00

Organic Greens, Bacon, Grilled Chicken Breast, Egg, Tomatoes, Avocado, Bleu Cheese Crumbles

**Cheese Burger** 16.00

Char-Broiled Beef Chuck and Short Rib Blend, Choice of Cheese

**Reuben** 14.00

Corned Beef Brisket, Swiss Cheese, Sauerkraut, Russian Dressing on Marble Rye

**The Veg** 13.00

Hummus, Roasted Red Pepper, Spinach, Mushroom, Feta Cheese, Shredded Carrots, Tomato with Tzatziki Drizzle in Warmed Pita

**Onion Crusted Salmon** 26.00

Served with Horseradish Cream

**Chicken Milan** 24.00

Pan Seared with White Wine, Butter, Garlic, Sundried Tomatoes, Artichokes

**Fish and Chips** 18.00

Atlantic Haddock, French Fries and Slaw

**FRIDAY 11a.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

Split Plate Charge \$2

\*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	9.00	37.00
<b>Rodney Strong Sauvignon Blanc</b> Sonoma, CA	10.00	42.00
<b>Trivento "White Orchid" Torrontes</b> Argentina	9.00	37.00
<b>Pacific Rim "J" Reisling</b> Columbia Valley, WA	9.00	37.00
<b>Chalk Hill Chardonnay</b> Sonoma Coast, CA	11.00	48.00
<i>House Chardonnay, Pinot Grigio, White Zinfandel</i>	7.00	
Red	Glass	Bottle
<b>Hahn Pinot Noir</b> Monterey, CA	10.00	42.00
<b>Trivento Malbec</b> Argentina	9.00	37.00
<b>J. Lohr "Los Osos" Merlot</b> Paso Robles, CA	10.00	42.00
<b>J. Lohr "Seven Oaks" Cabernet Sauvignon</b> Paso Robles, CA	10.00	42.00
<b>14 Hands Red Blend</b> France	11.00	48.00
<i>House Cabernet, Merlot</i>	7.00	
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	9.00	<b>Strawberry Shortcake</b> Amaretto, Ice Cream and Strawberry Mix	8.00
<b>Pina Colada</b> Island Oasis Pina Colada mix with Rum	9.00	<b>Funky Monkey</b> Hazelnut Liquor, Banana Liquor, Rum, Coffee Liquor, Pina Colada and Banana	9.00
<b>Mud Slide</b> Vodka Blended with Coffee Liquor, Irish Cream and Ice Cream	9.50		

## Tropics on the Rocks

<b>Not Your Basic Bloody</b> Vodka with Salt, Pepper, Worcestershire, Tobasco, and Zing Zang Bloody Mix	8.50	<b>Blue Hawaiian</b> Vodka and Coconut Rum Shaken with Blue Curacao and Pineapple Juice	9.50
<b>Choose Your Mule</b> Grey Goose or Patron with Ginger Beer and Fresh Lime	13.00	<b>Tropical Depression</b> Rum, Banana Liquor, Pineapple and Cranberry Juice	8.00

## Venezia Specialties

<b>Venetian Sunset Tea</b> Vodka, Rum, Gin, Tequila, Watermelon Pucker Schnapps, Sour Mix, and a splash of Lemon Lime Soda	11.00	<b>Drunken Sailor</b> Captain Morgan Spiced Rum, Coconut Rum, Pineapple Juice, Orange Juice and Grenadine	10.00
<b>Mojito</b> Rum, Fresh Mint, Sugar, Soda	9.00	<b>Million Dollar Sunset</b> Captain Morgan Spiced Rum, Melon Liquor, Pineapple Juice, Orange Juice with a Splash of Grenadine	10.00
<b>Tiki Rum Runner</b> Light Rum, Dark Rum, Banana Liquor, Blackberry Liquor, OJ, Pineapple and Grenadine	11.00		

## Beer Selections

<b>Draft Beer:</b>	<b>16oz - 5.50</b>	<b>16oz - 6.50</b>
	Budlight, Michelob Ultra, Yeungling	Stella, Goose Island IPA, Jai Lai

## Bottles & Cans

<ul style="list-style-type: none"> <li>Bud</li> <li>Budlight</li> <li>Coors Light</li> <li>Miller Lite</li> </ul>	<ul style="list-style-type: none"> <li>Michelob Ultra</li> <li>Dogfish Head IPA</li> <li>Corona</li> <li>Corona Light</li> </ul>	<ul style="list-style-type: none"> <li>Blue Moon</li> <li>Heineken</li> <li>O'Douls</li> <li>High Noon</li> </ul>
Domestic Bucket- 28.00	Import Bucket- 32.00	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