

Brunch at the National Hotel

Brunch entrees are served with fresh fruit salad and freshly baked scones.

You may choose country style potatoes or sliced fruit.

Fresh squeezed orange juice is available @ 4.00 per glass.

Eggs Benedict 13

classic, lightly poached eggs with our rich homemade hollandaise sauce

Eggs Florentine 13

Benedict style eggs with fresh steamed spinach and our rich, homemade hollandaise sauce

with Canadian bacon add 1.50

Gold Country Breakfast 12

bacon, sausage or smoked ham with eggs any style

with Canadian bacon add 1.50

New York Steak and Eggs 23

CHOICE house-aged New York steak and two eggs any style

Black Cherry Blintz 13

cream and ricotta cheese filled crepes topped with sweet cherries

Apricot Walnut Crepes 13

sliced apricots in a fresh caramel sauce with toasted walnuts

Outrageous French Toast 13

sourdough with a blend of cream cheese, orange marmalade and real maple syrup with your choice of bacon, sausage or ham

Huevos Rancheros 13

two eggs, traditionally served "sunny side up" with plenty of beans, seasoned potatoes and cheese, served in a flour tortilla shell with sour cream, scallions and fresh salsa

National Hotel Omelette 14

three eggs, cheddar cheese, smoked ham and sauté mushrooms

Bay Shrimp Omelette 16

three eggs, bay shrimp, fresh spinach & Monterey jack cheese topped with hollandaise sauce

Vegetarian Omelette 13

three eggs, cheddar cheese, seasonal fresh vegetables and herbs

Ruby Trout Amandine 18

4 oz in white wine & lemon, topped with toasted almonds and eggs any style

Child's Breakfast 9

Your choice of Gold Country Breakfast, Outrageous French Toast
Apricot Walnut Crepes or Black Cherry Blintz

Low Cholesterol eggs may be substituted. Sauces may be requested "on the side"

SPLIT PLATE CHARGE - 4.00



Brunch at the National Hotel

Sandwiches and Such

Most entrées are served with choice of homemade soup, green salad
French fries or country style potatoes

On The Light Side 7

assorted sliced fresh fruit, freshly baked scones
and beverage

Chicken Stir Fry 14

Grilled chicken with sauté fresh vegetables
in an Oriental style sauce

National Hotel Italian Burger 12

1/2 lb fresh-ground sirloin, grilled onions
and Monterey jack cheese served on a
fresh baked French roll

ABC Burger 13

1/3 lb ground sirloin with avocado, bacon &
cheddar cheese on our fresh baked bun

Mushroom Bacon Burger 12

1/3 lb ground sirloin with Monterey Jack
cheese, crisp bacon, onions and garlic
mushrooms on our fresh baked bun

Salads

*Served with cup of soup & sourdough
French bread*

Oriental Salad 9

with toasted sesame seeds, fried rice noodles
& toasted almonds in our soy vinaigrette

Greek Salad 10

Fresh greens, roma tomato, feta cheese and
Kalamata olives in basil vinaigrette

Cashew Salad 11

Fresh greens, mandarin oranges, tomato,
topped with cashews in balsamic vinaigrette

Salad Add-ons

Grilled Chicken	6	Pacific Bay Shrimp	6
Fried Calamari	6	Fish of the Day	9
Grilled Fresh Salmon	9	Sliced Avacado	2

Southwestern Chicken Sandwich 12

Charbroiled chicken breast marinated in
tangy cilantro, topped with Monterey jack
cheese & black olives. Served with fresh salsa

Roast Turkey Sandwich 9

with lettuce, tomato and cheddar cheese on
whole wheat or sourdough slice

French Dip 9

Our way with sliced tomato and cheddar
cheese on grilled sourdough with au jus

Hot Shrimp Melt 12

Served open-faced on sourdough with white
wine, chives, tomato and jack cheese

Vegetarian Sandwich 9

Tomato, lettuce, cucumber, avocado, sprouts,
& sliced carrot on multi-grain whole wheat

Fresh Pastas

*Served with soup or green salad & sourdough French
bread - your choice of marinara sauce, white wine
reduction, gorgonzola cheese or pesto cream sauce*

Angel Hair Pasta 11

with mushrooms & tomato and your choice of sauce

Cheese Tortellini 14

served with your choice of sauce , *see above*

Pasta Add -ons

Pacific Bay Shrimp 6 Grilled Chicken 6

We offer Gluten Free choices for breads & pastas

*and are pleased to accommodate other
special dietary requests - time permitting*

We proudly offer a trans-fat free menu

“We grow our herbs ~ We bake our own Breads”



Lunch at the National Hotel

“We grow our herbs ~ We bake our own Breads”

Appetizers

Sourdough Garlic Bread	7	Baked Brie ~WITH LOCAL HONEY	14
Sourdough bread with herbs, fresh garlic and topped with parmesan cheese		In Phyllo dough with sliced apples, honey, toasted almonds and sourdough crostini	
Toasted Garlic & Gorgonzola Cheese	9	Potato Skins A La National	6
– served with sourdough bread or crostini		With bacon, cheese and scallions. Served with ranch dip	
Deep Fried Calamari	8	Bay Shrimp Cocktail	8
House-prepared and served with lemon and a tangy cocktail sauce		Pacific bay shrimp in tangy cocktail sauce	
Steamed Clams	13	Artichoke & Prosciutto	7
Steamer clams in a lemon butter sauce		Sauté in garlic, white wine and butter	
Gazpacho (seasonal)	5	Escargot Vin Blanc	11
Chilled Spanish soup		Prepared with fresh garlic, tarragon, white wine and butter	

Salads

Served with a cup of housemade soup & our fresh baked sourdough French bread

Spinach Salad	11	Caesar Salad ~ PREPARED TABLESIDE	11
Fresh baby spinach with apple slices, raisins, caramelized red onions, bacon bits, & gorgonzola, in our raspberry vinaigrette		Crisp romaine tossed with roma tomatoes, house made croutons, and freshly grated parmesan cheese	
Oriental Salad	9	Cashew Salad	11
Fresh greens, Napa cabbage, tomato & scallions, topped with toasted sesame seeds, fried rice noodles and almonds in our ginger soy vinaigrette		Fresh greens, mandarin oranges, tomato, topped with cashews in balsamic vinaigrette	
National Hotel Cobb Salad	13	Greek Salad	10
Grilled chicken breast, garden greens, crispy bacon, hard boiled egg, avocado and blue cheese crumbles tossed in our original cobb dressing		Fresh greens, roma tomato, feta cheese and Kalamata olives in basil vinaigrette	
		Southwest Salad	10
		Flour tortilla bowl filled w/fresh garden greens, tomato, black olives, shredded cheese and side of freshly made salsa	

Entrée Salad Add-ons

Grilled Chicken	6	Fish of the Day	9
Fried Calamari	6	Pacific Bay Shrimp	6
Grilled Fresh Salmon	9	Sliced Avocado	2

We offer Gluten Free choices ~ *ask your server*

SPLIT PLATE CHARGE - 4.00



Lunch at the National Hotel

Sandwiches and Such

All entrees are served with your choice of French fries, cup of soup or green salad, unless otherwise indicated

National Hotel Italian Burger	12	Roast Turkey Sandwich	9
1/2 lb ground sirloin, grilled onions and Monterey Jack cheese served on our fresh baked French roll		With lettuce, tomato cheddar cheese on whole wheat or sourdough slice	
ABC Burger	13	National Hotel Club Sandwich	10
1/3 lb ground sirloin with avocado, bacon and cheddar cheese		With grilled ham, turkey, cheddar cheese, lettuce and tomato on toasted sourdough	
Mushroom Bacon Burger	12	Southwestern Chicken Sandwich	12
1/3 lb ground sirloin with Jack cheese, crisp bacon, onions & garlic mushrooms		Charbroiled chicken breast marinated in tangy cilantro, topped with jack cheese & black olives. Served with fresh salsa	
Gorgonzola Burger	11	Blackened Chicken Sandwich	12
1/3 lb ground sirloin topped with gorgonzola and caramelized onions		Blackened breast of chicken with bacon, Monterey Jack cheese and tomato	
Southwest Burger	11	French Dip ~ BLACKENED OR NOT	9
1/3 lb ground sirloin, guacamole, sour cream, bacon, cheddar cheese and homemade salsa		Our way with sliced tomato and cheddar cheese on grilled sourdough with au jus	
Your Burger - Your Way	9	Hot Shrimp Melt	12
Our Basic 1/3 lb ground sirloin with lettuce, red onion and tomato		Served open-faced on sourdough with white wine, chives, tomato and jack cheese	
Additional Toppings:		Vegetarian Sandwich	9
Crispy Bacon, Avocado, Guacamole	2.00 ea	Tomato, lettuce, cucumber, avocado, sprouts, & sliced carrot on multi-grain whole wheat with Dijon mustard and basil aioli	
Grilled Onions, Sour Cream, Salsa	1.00 ea		
Jack or Cheddar Cheese	1.00 ea		

Entrées

Served with fresh vegetables and your choice of rice or potato of the day and soup or salad

Garlic Rosemary Tri Tip ~ Choice Tri-Tip in a burgundy mushroom sauce	15
Baby Calves Liver & Onions ~ Tender calves liver topped with sautéed onions and bacon	13
Chicken Stir Fry ~ Grilled chicken with sauté fresh vegetables in an Oriental style sauce	14

Fresh Pasta

Served with soup or green salad and sourdough bread

Angel Hair Pasta 11 or **Cheese Tortellini** 14

Both with mushrooms & tomato and *choice of* marinara, white wine reduction, gorgonzola cheese sauce or pesto cream sauce

Pasta Add-ons : Pacific Bay Shrimp 6 Grilled Chicken 6

~ All Hamburger Buns and Steak Rolls are baked in-house ~

~ All of our beef is Choice Grade ~



National Hotel & Restaurant

Appetizers

Bay Shrimp Cocktail	8	Prawn Cocktail	10
Pacific bay shrimp in a tangy cocktail sauce		large chilled prawns and a tangy sauce	
Artichoke & Prosciutto Sauté	7	Deep Fried Calamari	8
sauté with garlic, white wine and butter		house prepared and served with lemon and a tangy cocktail sauce	
Steamed Clams	13	Baked Brie - MADE WITH LOCAL HONEY	14
steamer clams in a lemon butter sauce		in phyllo dough with sliced apples, honey toasted almonds and sourdough crostini	
Hot Shrimp Melt	12	Escargot Vin Blanc	11
served open faced on sourdough with white wine, chives, tomato & jack cheese		prepared with fresh garlic, tarragon, white wine and butter	
Toasted Garlic & Gorgonzola Cheese	9		
served with sourdough bread or crostini			
Gazpacho (Seasonal) chilled Spanish soup	5		

Entrée Salads

Served with cup of soup & sourdough bread

Spinach Salad	11	Cashew Salad	11
Fresh baby spinach with apple slices, raisins, caramelized red onions, bacon bits, & gorgonzola, in our raspberry vinaigrette		Fresh greens, mandarin oranges, tomato, topped with cashews in balsamic vinaigrette	
Oriental Salad	9	Greek Salad	10
Fresh greens, Napa cabbage, tomato and scallions, topped with toasted sesame seeds, fried rice noodles and almonds in our ginger soy vinaigrette		Fresh greens, roma tomato, feta cheese and Kalamata olives in basil vinaigrette	
Caesar Salad ~ PREPARED TABLESIDE	11	Entrée Salad Add-ons	
Crisp romaine tossed with roma tomatoes, house made croutons, and freshly grated parmesan cheese		Grilled Chicken	6
		Fried Calamari	6
		Grilled Fresh Salmon	9
		Pacific Bay Shrimp	6
		Fish of the Day	9
		Sliced Avocado	2

Fresh Pasta

Served with choice of soup or green salad

Cheese Tortellini	14	Penne Pasta	14
with tomato & mushroom finished with a choice of marinara, white wine reduction or gorgonzola cheese sauce		roasted red bell pepper penne with tomato & mushroom in choice of pesto cream, marinara, or white wine reduction sauce	
Spinach Ravioli	19	Spinach Fettuccini Alfredo	15
filled with artichoke and sun dried tomato, served in a white wine and garlic sauce with mushroom and spinach		creamy parmesan sauce with a hint of nutmeg and an egg finish	

Pasta Add-ons

Pacific Bay Shrimp	6	Grilled Chicken	6	Grilled Fresh Salmon	9
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We grow our herbs



We bake our own Breads

Dinner Specialties

All entrées served with either soup or salad,
fresh vegetables and your choice of potato, rice or pasta

Brandy Apple Pork	19	Coquilles Vanderbilt	26
tender sauté with brandied apples, shallots and a touch of spice		sherried scallops, cold water shrimp, shallots, mushroom in a sweet cream finish	
Loin of Pork Sauté Madagascar	19	Ruby Trout Amandine	24
with imported green peppercorns in brandy cream sauce		8 ounces sautéed in white wine and lemon, topped with toasted almonds	
			
Chicken Jerusalem	20	Scampi Mediterranean	24
Sauté breast of chicken simmered in white wine cream sauce with fresh garlic, shallots, Roma tomatoe, mushroom & artichoke hearts		prawns sautéed in butter and olive oil with shallots, tomato, fresh garlic and sherry	
Chicken Patrice	19	Scampi Etouffée	24
breast of chicken with cold water shrimp, spinach and apricot served with an apricot brandy sauce		prawns sautéed Cajun style with scallions, fresh tomato, mushroom, white wine & herbs	
Chicken Scarpata	19	Filet of Salmon Vin Blanc	22
breast of chicken sautéed with mushrooms, Italian sausage and pepperoncini in a garlic lemon sauce		fresh dill in a cream sauce	
		Fresh Hawaiian Fish	24
		Pistaccio encrusted with mixed berry glaze	
		Fresh Fish Of The Day	A.Q.
		please inquire	



All entrees below are from CHOICE grade beef

Veal Piccata	23	New York Steak	28
white wine, shallots, sweet butter & caper sauce		11 oz of house-aged beef topped with maitre d' butter	
Veal Marsala	23	Petite New York	25
with fresh mushrooms and marsala wine		9oz topped with maitre d' butter	
		National Hotel Pepper Steak	30
		10 ounces traditional French-style, sautéed and topped with brandy cream and imported green peppercorn sauce	
		Filet Mignon Maitre d' Hotel	32
		broiled tenderloin served with maitre d' butter	
		Medallions of Filet Mignon	30
		with burgundy mushroom sauce	

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and are pleased to accommodate other special dietary requests - time permitting.
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