

# 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

<b>Sourdough Garlic Bread</b>	7	<b>Baked Brie</b> ~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	
<b>Toasted Garlic &amp; Gorgonzola Cheese</b>	9	<b>Potato Skins A La National</b>	6
– served with sourdough bread or crostini		With bacon, cheese and scallions. Served with ranch dip	
<b>Deep Fried Calamari</b>	8	<b>Bay Shrimp Cocktail</b>	8
House-prepared and served with lemon and a tangy cocktail sauce		Pacific bay shrimp in tangy cocktail sauce	
<b>Steamed Clams</b>	13	<b>Artichoke &amp; Prosciutto</b>	7
Steamer clams in a lemon butter sauce		Sauté in garlic, white wine and butter	
<b>Gazpacho</b> (seasonal)	5	<b>Escargot Vin Blanc</b>	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

<b>Spinach Salad</b>	11	<b>Caesar Salad</b> ~ 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	
<b>Oriental Salad</b>	9	<b>Cashew Salad</b>	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	
<b>National Hotel Cobb Salad</b>	13	<b>Greek Salad</b>	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	
		<b>Southwest Salad</b>	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

<b>National Hotel Italian Burger</b>	12	<b>Roast Turkey Sandwich</b>	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	
<b>ABC Burger</b>	13	<b>National Hotel Club Sandwich</b>	10
1/3 lb ground sirloin with avocado, bacon and cheddar cheese		With grilled ham, turkey, cheddar cheese, lettuce and tomato on toasted sourdough	
<b>Mushroom Bacon Burger</b>	12	<b>Southwestern Chicken Sandwich</b>	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	
<b>Gorgonzola Burger</b>	11	<b>Blackened Chicken Sandwich</b>	12
1/3 lb ground sirloin topped with gorgonzola and caramelized onions		Blackened breast of chicken with bacon, Monterey Jack cheese and tomato	
<b>Southwest Burger</b>	11	<b>French Dip ~ BLACKENED OR NOT</b>	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	
<b>Your Burger - Your Way</b>	9	<b>Hot Shrimp Melt</b>	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	
<b>Additional Toppings:</b>		<b>Vegetarian Sandwich</b>	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

<b>Garlic Rosemary Tri Tip</b> ~ Choice Tri-Tip in a burgundy mushroom sauce	15
<b>Baby Calves Liver &amp; Onions</b> ~ Tender calves liver topped with sautéed onions and bacon	13
<b>Chicken Stir Fry</b> ~ 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

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

## Entrée Salads

Served with cup of soup & sourdough bread

<b>Spinach Salad</b>	11	<b>Cashew Salad</b>	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	
<b>Oriental Salad</b>	9	<b>Greek Salad</b>	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	
<b>Caesar Salad</b> ~ PREPARED TABLESIDE	11	<b>Entrée Salad Add-ons</b>	
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

<b>Cheese Tortellini</b>	14	<b>Penne Pasta</b>	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	
<b>Spinach Ravioli</b>	19	<b>Spinach Fettuccini Alfredo</b>	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
--------------------	---	-----------------	---	----------------------	---

*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

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

All entrees below are from CHOICE grade beef

<b>Veal Piccata</b>	23	<b>New York Steak</b>	28
white wine, shallots, sweet butter & caper sauce		11 oz of house-aged beef topped with maitre d' butter	
<b>Veal Marsala</b>	23	<b>Petite New York</b>	25
with fresh mushrooms and marsala wine		9oz topped with maitre d' butter	
<i>Weekends Only</i> (While Available)			
<b>Garlic Roasted Prime Rib</b>	30	<b>National Hotel Pepper Steak</b>	30
10 oz served au jus with creamed horseradish		10 ounces traditional French-style, sautéed and topped with brandy cream and imported green peppercorn sauce	
<b>Blackened or not Prime Rib and Prawns</b>	34	<b>Filet Mignon Maitre d' Hotel</b>	32
Prime rib seared and topped with prawns in a garlic, white wine and butter sauce		broiled tenderloin served with maitre d' butter	
		<b>Medallions of Filet Mignon</b>	30
		with burgundy mushroom sauce	

*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*