

National Hotel & Restaurant

Appetizers

Bay Shrimp Cocktail	9	Deep Fried Calamari	9
Pacific bay shrimp in a tangy cocktail sauce		house prepared and served with lemon and a tangy cocktail sauce	
Artichoke & Prosciutto Sauté	8	Baked Brie - MADE WITH LOCAL HONEY	14
sauté with garlic, white wine and butter		in phyllo dough with sliced apples, honey toasted almonds and sourdough crostini	
Toasted Garlic & Gorgonzola Cheese	10	Escargot Vin Blanc	16
served with sourdough bread or crostini		prepared with fresh garlic, tarragon, white wine and butter	
Prawn Cocktail	11		
large chilled prawns and a tangy sauce			
Fresh Sourdough Bread	3		

Entrée Salads~served with cup of soup

Spinach Salad	13	Oriental Salad	11
Fresh baby spinach with apple slices, raisins, caramelized red onions, bacon bits, & gorgonzola, in our raspberry vinaigrette		Fresh greens, Napa cabbage, tomato and scallions, topped with toasted sesame seeds, fried rice noodles and almonds in our ginger soy vinaigrette	
Caesar Salad~Prepared Tableside	13		
Crisp romaine tossed with roma tomatoes, house made croutons, and freshly grated parmesan cheese			
Cashew Salad	14		
Fresh greens, mandarin oranges, tomato, topped with cashews in balsamic vinaigrette			
Greek Salad	12		
Fresh greens, roma tomato, feta cheese and Kalamata olives in basil vinaigrette			

Entrée Salad Add-ons

Grilled Chicken	6
Fried Calamari	7
Grilled Fresh Salmon	9
Pacific Bay Shrimp	6
Fish of the Day	9
Sliced Avocado	2

Fresh Pasta

Cheese Tortellini	15	Penne Pasta or Angel Hair	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 or marinara	
Spinach Ravioli	20	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

National Hotel & Restaurant

Side Salad or Cup of Soup 4

Your Burger - Your Way 11

Our Basic 1/3 lb ground sirloin with lettuce, red onion and tomato

Additional Toppings:

- Crispy Bacon, Avocado, Guacamole 2.00 ea
- Grilled Onions, Sour Cream, Salsa 1.00 ea
- Jack or Cheddar Cheese 1.00 slice
- Gorgonzola 2.00
- Mushrooms 2.00

Beyond Beef 15

6 oz plant based pattie, soy and gluten free same additions as the Your Burger available

Roast Turkey Sandwich 11

With lettuce, tomato cheddar cheese on whole wheat or sourdough slice

French Dip ~ BLACKENED OR NOT 15

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

Hot Shrimp Melt 14

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

Vegetarian Sandwich 10

Tomato, lettuce, cucumber, avocado, sprouts, & sliced carrot on multi-grain whole wheat with Dijon mustard and basil aioli

Baby Calves Liver & Onions 14

Tender calves liver topped with sautéed onions and bacon



Chicken Jerusalem 21

Sauté breast of chicken simmered in white wine cream sauce with fresh garlic, shallots, Roma tomato, mushroom & artichoke hearts

Chicken Patrice 22

breast of chicken with cold water shrimp, spinach and apricot served with an apricot brandy sauce

Chicken Scarpata 21

Breast of chicken sautéed with mushrooms, Italian sausage and peperoncini in a garlic Lemon sauce

Coquilles Vanderbilt 28

sherried scallops, cold water shrimp, shallots, mushroom in a sweet cream finish

Ruby Trout Amandine 24

8 ounces sautéed in white wine and lemon, topped with toasted almonds

Scampi Mediterranean 25

prawns sautéed in butter and olive oil with shallots, tomato, fresh garlic and sherry

Filet of Salmon Vin Blanc 27

fresh dill in a cream sauce

Fresh Fish Of The Day A.Q.

please inquire



All entrees below are from CHOICE grade beef

New York Steak 30

11 oz of house-aged beef topped with maitre d' butter

Petite New York 27

9oz topped with maitre d' butter

National Hotel Pepper Steak 32

10 ounces traditional French-style, sautéed and topped with brandy cream and imported green peppercorn sauce

Ribeye~ BLACKENED OR NOT 33

11 oz center cut of prime rib with steak butter and au jus

Additional Toppings:

- Prawns 5
- Sauteed Mushrooms 2
- Gorgonzola 2

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Brunch at the National Hotel

Sandwiches and Such

French fries or country style potatoes served with sandwiches and burgers

Side Salad or Cup of Soup	4	Roast Turkey Sandwich	11
Your Burger - Your Way	11	with lettuce, tomato and cheddar cheese on whole wheat or sourdough slice	
Our Basic 6oz ground sirloin with lettuce, red onion and tomato		French Dip	15
Additional Toppings:		Our way with sliced tomato and cheddar cheese on grilled sourdough with au jus	
Crispy Bacon, Avocado, Guacamole	2.00 ea	Hot Shrimp Melt	14
Grilled Onions, Sour Cream, Salsa	1.00 ea	Served open-faced on sourdough with white wine, chives, tomato and jack cheese	
Jack or Cheddar Cheese	1.00 slice	Vegetarian Sandwich	9
Gorgonzola	2.00	Tomato, lettuce, cucumber, avocado, sprouts, & sliced carrot on multi-grain whole wheat	
Mushrooms	2.00	Beyond Beef	15
Baby Calves Liver & Onions	14	6 oz plant based pattie, soy and gluten free same additions as the Your Burger available	
Tender calves liver topped with sautéed onions and bacon		Fresh Pastas	
Salads		Cheese Tortellini	15
<i>Served with cup of soup</i>		with tomato & mushroom finished with a choice of marinara, white wine reduction or gorgonzola cheese sauce	
Oriental Salad	11	Spinach Ravioli	20
with toasted sesame seeds, fried rice noodles & toasted almonds in our soy vinaigrette		filled with artichoke and sun dried tomato, served in a white wine and garlic sauce with mushroom and spinach	
Greek Salad	12	Penne Pasta or Angel Hair	14
Fresh greens, roma tomato, feta cheese and Kalamata olives in basil vinaigrette		roasted red bell pepper penne with tomato & mushroom in choice of pesto cream or marinara	
Cashew Salad	14	Spinach Fettuccini Alfredo	15
Fresh greens, mandarin oranges, tomato, topped with cashews in balsamic vinaigrette		creamy parmesan sauce with a hint of nutmeg and an egg finish	
Spinach Salad	13		
Fresh baby spinach with apple slices, craisins, caramelized red onions, bacon bits, & gorgonzola, in our raspberry vinaigrette			
Salad And Pasta Add-ons			
Grilled Chicken	6	Pacific Bay Shrimp	6
Fried Calamari	7	Fish of the Day	9
Grilled Fresh Salmon	9	Sliced Avacado	2

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Brunch at the National Hotel

Brunch entrees are served with fresh fruit salad
You may choose country style potatoes or sliced fruit.
Fresh squeezed orange juice is available @ 4.00 per glass.

Fresh Baked Scones 2
serves two, ask for today's selection

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 24
CHOICE house-aged New York steak
and two eggs any style

Ruby Trout Amandine 21
4 oz in white wine & lemon, topped with
toasted almonds and eggs any style

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 15
three eggs, cheddar cheese, smoked ham
and sauté mushrooms

Bay Shrimp Omelette 18
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

Child's Breakfast 9

Your choice of Gold Country Breakfast, Outrageous French Toast

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

SPLIT PLATE CHARGE - 4.00

