

Dinner Menu

Served Monday thru Saturday
from 4:30pm – 10:00pm

Appetizers

Hummus \$7.95

House made daily, served on a bed of greens with toasted pita chips.

Asian Pork Dumpling \$8.95

Crispy pork dumplings on a bed of Kim-Chi. Served with an Asian stir sauce for dipping.

Sicilian Greens and Beans \$9.95

Escarole and white beans sautéed with garlic and olive oil, topped with fresh Parma Italian sausage.

Coconut Shrimp \$9.95

Dipped in sweet coconut, fried until crisp with a sweet & sour sauce. A Hotel tradition!

Sesame Tuna* \$11.95

Ahi Tuna, crusted in sesame seeds then quickly seared, served with pickled ginger and a splash of Wasabi mayonnaise.

Flatbread \$11.95

12" fresh made flatbread topped with the chef's selections of the day and grilled to perfection on our hardwood mesquite wood fired grill.

Chipotle Shrimp \$10.95

Chipotle marinated shrimp sauteed in garlic butter with white wine and lemon, served over margarita slaw.

Tijuana Quesadilla

Crabmeat \$12.95

Chicken \$11.95

Vegetable \$ 9.95

Crabmeat, chicken or vegetable with diced tomatoes and Cheddar Jack cheese, all in a crisp flour tortilla. Served with our own homemade fresh salsa, guacamole and sour cream.

Imported Cheeses \$14.95

An assortment of domestic and imported cheeses served with French bread.

Lobster Mac & Cheese \$12.95

Comfort food kicked up a notch or two!

Hotel Pate \$14.95

Our chicken liver pate filled with truffles, garnished with cornichons and onion jam. Served with crusty French bread.

Antipasta for Two \$16.95

An assortment of Italian meats, imported and domestic cheeses of the day, olives and roasted peppers.

Soups

Tavern Soup cup \$2.95 / bowl \$4.95

Cajun Turtle cup \$4.95 / bowl \$7.95

Crock of French Onion bowl \$5.50

Cappuccino \$3.00

Espresso \$2.50

Please no separate checks on parties of six or more. A 20% gratuity will be applied.

Salads

Tavern Salad Small \$4.95 Large \$7.95

A salad of fresh mixed greens with Roma tomatoes, black olives, cucumbers, garbanzo beans, silvered red onions and croutons. Served with your choice of dressing.

The Wedge \$9.95

Baby iceberg lettuce flown in especially for the Hotel. Served with glazed walnuts and blue cheese dressing.

Classic Ceasar Small \$6.95 Large \$9.95

Romaine tossed in a classic house made dressing, garnished with roma tomatoes, parmesan croutons and dressing. Add chicken for \$3.00, add shrimp or *steak for \$4.00 more.

Chopped Salad Small \$6.95 Large \$10.95

A selection of lettuce, artichoke hearts, chopped egg, onion, tomato, corn and bacon with Balsamic Vinegarette.

Autumn Salad \$10.95

Mixed greens, fresh pear, dried cranberries, mandarin oranges, candied walnuts and fried goat cheese, served with Raspberry Vinegarette

Sewickley Grilled Salad \$12.95

Our large house salad topped with natural fries, melted Mozzarella and cheddar cheeses, a sliced marinated grilled chicken breast and hard boiled egg. Served with your choice of dressing.

*Grilled strip steak available for \$4.00 more.

Asian Inspired Ahi Tuna* \$15.95

A generous cut of Sushi grade tuna seared atop a bed of mixed greens & Napa cabbage garnished with roasted red peppers, mandarin oranges, candied walnuts with Sesame dressing.

Dressings: Ranch, Balsamic vinaigrette, Asian Sesame, House Italian, Fat Free Raspberry, Honey Mustard, Thousand Island. Chunky Blue Cheese or Crumbled Gorgonzola add \$2.00

Pasta

All entrees are served with a house salad and bread and butter.

- Pasta Marinara** \$14.95
Homemade marinara tossed with the finest Linguini, topped with two house made angus, veal and pork meatballs.
- Wild Mushroom Cannelloni** \$18.95
Fresh pasta filled with braised wild mushrooms, spinach and three cheeses – Ricotta, Mozzarella and Asiago, in a Marsala cream sauce.
- Linguini Aglio Olio** \$14.95
Chicken \$19.95
Shrimp \$22.95
Crab \$23.95
Pasta tossed with roasted red peppers, plum tomatoes and fresh basil.
- Pasta Primavera** \$16.95
Vegetable medley sautéed with garlic, extra virgin olive oil, white wine and plum tomatoes.
- Seafood Penne** \$26.95
Pink vodka cream sauce, sautéed baby tiger shrimp, seared sea scallops and crab tossed with penne. Also available with olive and oil and garlic.

Hotel Favorites

All entrees are served with a house salad, vegetable and your choice of home fries or potato salad.

- Sewickley Chicken** \$16.95
Marinated chicken breasts, grilled to perfection, available with our homemade BBQ sauce.
- Chicken Marsala** \$18.95
Sautéed chicken breasts tossed with mushrooms in a marsala wine demi-glaze.
- Grecian Chicken** \$19.95
Fresh chicken breast sautéed with diced Roma tomatoes, oregano, kalamata olives and feta cheese in a light wine sauce.
- Wild Salmon** \$24.95
Generous fillet, lightly seasoned and hardwood grilled or braised and served on a bed of sautéed spinach laced with a balsamic glaze.
- Veal Scallopini** \$26.95
Tender veal medallions sautéed with peppers, onions, mushrooms and a marsala wine demi glaze.
- Veal Romano** \$26.95
Pan fried in a Parmesan egg batter, served with a house made lemon butter sauce.
- Caramelized Scallops** \$27.95
Sweet jumbo sea scallops, pan seared in olive oil and finished in a smoked chili cream sauce.

Ala Carte

- Risotto (Chef's daily choice)** \$3.00
Pasta (Chef's daily choice) \$3.00
Baked Mac & Cheese \$3.00

Split plate charge \$6.00

Please ask to see our dessert tray, all of our daily selections are made in house!

From Our Hardwood Mesquite Grill

Steaks & Chops*

All steaks are served with a house salad, vegetable and home fries or potato salad. Fresh medley of mushrooms available for \$4.00 or sautéed onions for \$2.50.

All of our steaks are hand sculpted from only choice Black Angus cuts. It's your decision whether hardwood grilled or blackened. All steaks are available with a red wine reduction.

Center Cut NY Strip	8oz. \$21.95	12oz. \$32.95
Filet Mignon	8oz. \$28.95	12oz. \$37.95
Delmonico		12oz. \$34.95
Center Cut Pork Chops	8oz. \$17.95	Two \$24.95

Hotel Premium Burgers*

Burgers are served with choice of natural fries, chips, cole slaw, potato salad or home fries. Onion rings add \$1.50.

Now you can pick! Your choice of "the best" Locally Grown Organic, Kobe, or Angus Beef, all eight ounces, hardwood mesquite grilled to your liking and served on a Kaiser roll with lettuce and tomato. One topping included, add \$1.25 for each additional topping. Add cheese, sautee'd onions, mushrooms, applewood smoked bacon or guacamole. Kobe \$4.00 more, Locally Grown Grass Fed \$6.00 more.

Natalie's Kitchen Sink Burger

Angus \$15.95

Sautéed onions, mushrooms, bacon, white cheddar, lettuce, tomato and guacamole topped with an onion ring and garnished with a cornichon.

Bison Burger \$14.95

Grain fed 100% North American Bison domestically raised in Wyoming.

Turkey Burger \$10.95

Fresh ground turkey, portabella mushroom and blue cheese, served with Chipotle Mayo on the side.

Quaker Valley Angus \$14.95

Sautéed mushrooms, onions, bacon, cheddar and thin sliced prime rib. A meal in itself!

The Academy Angus \$12.95

Sautéed mushrooms and onions with fried provolone cheese.

Sewickley Heights Gourmet Angus \$12.95

Cajun spiced topped with sautéed mushrooms and crumbled blue cheese.

Black n' Gold Pitts-burger Angus \$12.95

Blackened outside, golden cheddar cheese inside and topped with natural fries, slaw and a fried egg.

The Original Hotel Burger Angus \$10.95

Char-Grilled, clean and simple!

Sliders Angus \$11.95 Kobe \$13.95 Organic \$15.95

Three sliders served with cheese, lettuce, tomato and onion on a bed of natural fries.

All burgers available with our house made special sauces: Creole Mustard Sauce, Chipotle Mayo or Thai Chile

Please allow an extra 20 minutes on all well done orders. Our burgers are hand formed and wood fire grilled. All Turkey Burgers are cooked to well done.

**These items are cooked to order. Undercooked meats and seafood increase your risk of food-borne illness.*