

# 5-Star Hotel

## Starters

<b>HONEY GLAZED ONION RINGS</b>	<b>6.50</b>
sweet vidalia onions, deep fried in beer batter, glazed with thyme honey	
<b>SMOKED CHICKEN QUESADILLA</b>	<b>8.50</b>
with caramelized onions, roasted poblano guacamole, jicama salsa & chipotle	
<b>ANCHO CHILE SHRIMP TACOS</b>	<b>8.50</b>
with mango salsa, jalapeno-lime crème fraîche, guacamole & shredded cabbage	
<b>FRIED CALAMARI</b>	<b>8.75</b>
with house-made marinara and salad greens	

## Entrees

<b>MICROBREW-BATTERED HALIBUT</b>	<b>13.25</b>
with sweet potato fries, house-made slaw & tartar sauce	
<b>BRAISED BONELESS SHORT RIBS</b>	<b>16.00</b>
with garlic mashed potatoes, sautéed broccolini, gremolata & chipotle aioli	
<b>GRILLED PORK TENDERLOIN</b>	<b>15.75</b>
with steamed jasmine rice, red Thai curry glaze & coriander emulsion	
<b>PISTACHIO CRUSTED SALMON</b>	<b>17.00</b>
with fresh berry salsa, wild rice, potato cake & sautéed snap peas	
<b>LOBSTER MAC &amp; CHEESE</b>	<b>15.00</b>
bay shrimp and chunks of Maine lobster baked with gruyere, cheddar, and cotija cheese	
<b>SAUTEED CHICKEN &amp; SHRIMP</b>	<b>17.95</b>
organic chicken breast and bay shrimp in apricot glaze with sage & walnuts	