

Signature Specialties

Served with Fresh-Baked Bread, Vegetable du Jour & Appropriate Accompaniments.

Rib Eye Steak *

The butcher's favorite for tenderness & flavor, our 12 oz. hand cut Rib Eye Steak is lightly seasoned & char grilled to order. \$22

Chef's Suggestions: Sautéed Mushrooms, Onions, Bleu Cheese, or Blackened ~ Add \$1.50

Jack Daniels Flat Iron Steak *

Dry rubbed with our own Spice Blend, grilled to order and glazed with a smoky Jack Daniel's glaze. \$16

Jaeger Schnitzel

Veal Scaloppini sautéed in a White Wine, Tomato & Mushroom Bordelaise Sauce over Fettuccine. \$17

Grilled Sirloin Beef Tips *

Sautéed Peppers, Onions & Mushrooms in a savory Red Wine au jus with Potato du Jour or Fettuccine. \$17

Shenandoah Valley Chicken Cordon Bleu

Sautéed boneless Breast with fresh sliced Apples, Ham, & Monterey Jack Cheese in a Madeira Cream Gravy. \$13

Grilled Chicken Monterey

Boneless Chicken Breast smothered with Cheddar & Monterey cheeses, Applewood smoked Bacon, caramelized Onions, Barbeque Sauce & fresh diced Tomatoes. \$13

Portabella Mushroom Romano

Grilled Portabella Mushroom, Zucchini, roasted Sweet Red Pepper, Eggplant, Basil Pesto & Provolone cheese served with Vermicelli Pasta Marinara & Vegetable du Jour. \$12

*** Add a Crab Cake, Broiled Scallops or Shrimp Scampi to any Entrée ~ Add \$6**

Pasta Dishes

Served with Fresh-Baked Bread & available in either **Petite** or **Full-Sized** portions.

	<u>Petite</u>	<u>Full</u>
<u>Chicken or Shrimp Puttanesca</u>	\$9	\$12
<i>In a Rustic Tomato Sauce with fresh Garlic, Basil, Capers, Sweet & Hot Peppers, Onions and Olives over Vermicelli.</i>		
<u>Chicken or Shrimp & Broccoli Alfredo</u>	\$10	\$14
<i>With Parmesan Cream Sauce over Fettuccini.</i>		
<u>Seafood Pesto Fettuccini</u>	\$12	\$16
<i>Sautéed Jumbo Shrimp and Sea Scallops dressed in a homemade Basil Pesto Sauce and fresh Tomato Bruschetta over Fettuccini.</i>		
<u>Seafood Vermicelli Strasburg</u>	\$12	\$16
<i>Shrimp, Scallops, P.E.I. Mussels, Peppers and Onions in a White Scampi Sauce or Red Marinara Sauce over Vermicelli.</i>		
<u>Vermicelli Primavera</u>	\$8	\$12
<i>A sauté of summer vegetables including Zucchini, Mushrooms, Broccoli, sundried Tomatoes & Garlic in Extra Virgin Olive Oil with toasted Walnuts and Asiago cheese.</i>		

**These items are cooked to order. Consuming raw or undercooked meats may increase your risk of food borne illness.*

Great Beginnings

Blackened Beef Bites*

Tender Beef Tips, Cajun-seasoned, seared & served with a Horseradish Cream drizzle. \$6

Shrimp & Grits

Juicy Shrimp sautéed with Bacon, Onions, Mushrooms, Tomatoes & Cream over Cheese Grits.

First Course \$6 As an Entrée \$14

Fried Calamari

Lightly dusted and gently fried, served with a Marinara dipping sauce. \$7

Tomato Bruschetta

Grilled Crostini topped with fresh Tomatoes, Basil, Extra Virgin Olive Oil & Asiago cheese. \$5

Bistro Mussels

Plump Canadian PEI Mussels in a White Wine Garlic or rustic Tomato sauce; with Garlic Butter Crostini. \$8

Soups & Salads

Soup du Jour Cup \$2 Bowl \$3

French Onion Soup au Gratin \$4

Mixed Greens Salad \$3

Belle Grove Salad

Our Specialty Salad of Mixed Greens, dried Cranberries, toasted Almonds, sliced Apples, & Gorgonzola cheese, dressed with our unique Champagne Vinaigrette. Sm. \$4 / Lg. \$6

Greek Salad

Crisp Romaine Lettuce topped with Tomatoes, Red Onion, Cucumber, Green Pepper, Kalamata Olives, Pepperoncini, Feta Cheese & homemade Greek Dressing. Sm. \$4 / Lg. \$6

Caesar Salad*

Crisp Romaine Lettuce Leaves tossed with our house-made Caesar dressing, homemade Croutons & shaved Asiago cheese. Sm. \$3 / Lg. \$5

Asian Seafood Napoleon

Crisp Egg Roll wrappers layered with sautéed Shrimp and Scallops, fresh Salad Greens and Garden Vegetables; Oriental Sesame Dressing. \$11

Grilled Blue Ridge Salad*

An assortment of Garden Vegetables, Cheese, Egg & Bacon on a bed of Mixed Greens; crowned with your choice of Grilled Chicken, Grilled Steak, Sautéed Shrimp or Chicken Tenders. \$11

Add Grilled Chicken, Grilled Steak or Sautéed Shrimp to any Salad \$5

Dinner Entrees

The following Entrees are offered in both **Petite** or **Full-Size Portions**.

Asian Pork Barbeque

Real Pit Cooked pulled Pork BBQ dressed with our own Spicy-Sweet Ginger BBQ sauce served in a Tortilla Bowl with Peanut Sesame Noodles & Pineapple Orange salad. \$10 / \$13

Homemade Meatloaf

Our Specialty smothered with a rich Tomato-Onion Beef Gravy, topped with Monterey Jack Cheese. \$9 / \$12

Surf & Turf*

Sirloin Filet on Horseradish-crusting Crostini, Hollandaise Sauce & Jumbo Sea Scallop(s). \$12 / \$18

Hotel Strasburg Crab Cake (s)

Homemade Jumbo Lump Crab Cake (s), broiled, served with Remoulade sauce. \$13 / \$20

Sesame Crusted Ahi Tuna

With grilled Pineapple and Orange Teriyaki glaze. \$12 / \$17

Desserts

Some Smooth & Light, some Rich & Decadent, and some just downright Homey. Your server will present to you the Chef's Dessert Selections of the Day.

Welcome to the Hotel Strasburg

The Hotel Strasburg, originally built as a private hospital in 1902, became a well-known place of lodging & dining in the Shenandoah Valley during the early 1900s. Restored to its Victorian Age elegance in 1987, its guest register in the lobby reflects a truly cosmopolitan parade of visitors from across the nation & around the world.

In keeping with local hospitality, the Hotel keeps the unoccupied guest rooms open for patrons who are curious to view the furnishings & appointments.

We are devoted to being an exemplary host. We expect our freshly prepared food to be served with the courtesy & attention that you, our honored guest, deserve. Any suggestions that you believe will help us hold to that high standard will be greatly appreciated & gratefully accepted.

We thank you for your patronage & we hope you will visit with us again soon.