

LUNCH & BISTRO MENDOCINO HOTEL

11:30 am Until Closing

SOUPS

House Made Clam Chowder

Smoked Applewood Bacon, Red Potatoes, and Surf Clams in a Rich Cream Base

Soup of the Day

Bowl \$7.95 Cup \$4.95

French Onion Gratinée

Caramelized Onions, Beef Consommé Baked With Gruyère and Parmesan Cheese \$9.75

Soup or Salad and Half Turkey Bacon Avocado Sandwich

Cup of Soup of the Day, Smoked Applewood Bacon,

Tomato and Mayonnaise on Sourdough \$12.5

(Only Available Until 4:30 PM)

SALADS

Mendocino Hotel Salad Organic Spring Mix, Candied Pecans, Dried Sour Cherries,
Feta Cheese, Balsamic Vinaigrette \$9.25

Iceberg Wedge Salad Smoked Bacon, Cherry Tomatoes and
Creamy Point Reyes Blue Cheese Dressing \$10.95

Hearts of Baby Romaine Caesar Salad House Made Herbed Croutons,
Spanish White Anchovies, Sonoma Vella Dry Jack Cheese \$11.95

Grilled Marinated Chicken Breast \$14.25

Grilled Shrimp \$15.95

Chinese Salad Napa Cabbage, Mung Bean Sprouts, Sweet Carrots
Toasted Almonds, Mandarin Orange Slices, Peanut Dressing, Crispy Won Tons \$11.95

Grilled Marinated Chicken Breast \$14.25

Grilled Shrimp \$15.95

Southwestern Steak Fajita Salad Grilled Seasoned Flat Skirt Steak, Hearts of Romaine
Lettuce, House Made Chipotle Ranch Dressing and Salsa, Crème Fraiche,

Crispy Tortilla Strips \$16.5

Grilled Marinated Chicken Breast \$14.25

“Award of Excellence” Wine Spectator Magazine 2001-2011

For 6 or more people applicable sales tax and an 18% gratuity will be added

We Select Seasonal, Organic Produce, Local Seafood and Naturally Raised Meats Whenever Possible

LUNCH & BISTRO

MENDOCINO HOTEL

SANDWICHES

With Choice of Green Salad, French Fries or Sweet Potato Fries

Certified Angus Burger Ground Certified Angus Beef Grilled To Order \$12.5
Choice of Cheddar, Brie, Gruyère, Point Reyes Blue Cheese,
Smoked Gouda, Avocado or Smoked Bacon.
Additional Charge for Each \$1.5

Reuben Sandwich Corned Beef, House Made Thousand Island Dressing,
Spiced Braised Brisket, White Wine Sauerkraut and
Gruyère Cheese on Artisan Rye Bread \$15.5

Shaved Prime Rib Sandwich Au Jus, Brie, Horseradish Locally Baked French Roll \$15.5

Grilled Chicken Breast Sandwich Date Onion Jam, Triple Crème Brie,
Applewood Smoked Bacon on House Made Rosemary Focaccia \$15.25

California Crab Melt Shrimp, Avocado, White Cheddar, Arugula and
Red Onion on Ciabatta Roll \$17.5

Portobello Sandwich Roasted Bell Pepper, Chipotle Aioli, and Smoked Gouda on
Ciabatta Roll \$11.95

Side of French Fries or Sweet Potato Fries \$4.25

ENTRÉES

Fish And Chips Fresh Local Noyo Harbor Rock Fish, Red Seal Ale Batter,
Breaded with Seasoned Panko, House Made Tartar Sauce and French Fries \$14.25

Chicken Flautas Crisp Flour Tortillas, Sour Cream,
House Made Salsa and Queso Fresco \$12.5

Dungeness Crab Cakes Local Fresh Crab, Fresh Herbs, Seasoned Panko,
Lemon Black Pepper Cream Sauce \$15.95

House Made Meatloaf Seasonal Vegetables, Mashed Potatoes and
Mendocino Mushroom Sauce \$14.5

Pasta of the Day

AQ

House Made Quiche of The Day

With Mixed Green Salad \$12.75

Split Orders \$2.5

“A California Menu That’s Right on the Mark. Well Worth The Price, Excellent” **ZAGAT**