

# LUNCH

## MENDOCINO HOTEL GARDEN ROOM

*Daily 11:30am – 2:30pm*

### SOUPS

#### **House Made Clam Chowder**

Smoked Applewood Bacon, Red Potatoes, and Surf Clams in a Rich Cream Base  
Bowl \$7.95 Cup \$4.95

#### **French Onion Soup Gratinée** \$9.75

Caramelized Onions, Beef Consommé Baked With Gruyère and Parmesan Cheese

### SALADS

**Mendocino Hotel Salad** Organic Spring Mix, Candied Pecans, Dried Sour Cherries, Feta Cheese, Balsamic Vinaigrette \$8.95

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

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

With Grilled Chicken Breast \$13.95

With Grilled Marinated Shrimp \$15.95

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

With Grilled Chicken Breast \$13.95

With Grilled Marinated Shrimp \$15.95

### SANDWICHES

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

**Corned Beef Reuben Sandwich** House Made Thousand Island Dressing, Spiced Braised Brisket, White Wine Sauerkraut and Gruyère Cheese on Artisan Rye Bread \$15.25

**Flat Iron Steak Sandwich** Herbed Boursin Cheese, Sautéed Red Onion and Local Mendocino Mushroom Thyme Duxelle on Rosemary Focaccia \$15.25

**Grilled Chicken Breast Sandwich** Date Onion Jam, Triple Crème Brie, Applewood Smoked Bacon and Arugula on Country Sourdough \$14.50

**California Crab Melt** Rock Shrimp, Avocado, White Cheddar, Arugula and Red Onion on Ciabatta Roll \$17.25

**Side of French Fries or Sweet Potato Fries** \$4.00

*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*

01/14/10

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**ENTRÉES**

**Fresh House Made Thin Crust Pizza**

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**Certified Angus Beef Burger** On Locally Baked Roll with Green Salad

Or French Fries \$11.75

With Cheddar, Gruyère, Brie, or Point Reyes Blue Cheese Add \$1.50

Applewood Smoked Bacon or Avocado Add \$1.50

**Steamed Clams**

Bacon, Spinach, Tomato, Rich Chipotle Broth, Brown Butter, Baguette \$13.00

**Pasta of the Day**

Ask Server for Daily Selection

**House Made Quiche of The Day**

With Mixed Green Salad \$12.50

**Fish And Chips** Noyo Harbor Rock Fish, Red Seal Ale Batter,

Breaded with Seasoned Bread Crumbs, House Made Tartar Sauce and French Fries \$13.75

**Fresh Dungeness Crab Cakes** Pacific Crab, Fresh Herbs, Seasoned Panko,

Roasted Garlic and Lemon Aioli \$15.95

Split Orders \$2.00

*Ask Your Server About Today's Lunch And Dessert Specials*

**Executive Chef Drew Ison**

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

01/14/10