

Fountain Grille Breakfast Menu

WAKE- UP CALL

Starbucks Blend Coffee.....	\$4
Tazo Tea	\$4
Espresso	\$3
Cappuccino/ Latte	\$4
Tropicana Orange Juice	\$4
Grapefruit, Cranberry, V-8.....	\$3
Skim, Chocolate, Whole Milk	\$3

CONTINENTAL BREAKFAST

(delivered in 20 minutes or less)

Chef's Morning Bakery Basket	
Assorted muffins, danish and bagels, butter, cream cheese and jams with a choice of: juice, coffee or tea	
	\$9

EGGS AND OMELETS

Cage Free Eggs Available Upon Request

Two Eggs Any Style with	
Homestyle potatoes and toast	
	\$8
Add Applewood smoked bacon, turkey bacon or	
Jumbo sausage links	
	\$12

Three Egg Omelet - Choice of two fillings	
Tomatoes, peppers, onions, mushrooms, spinach, ham, bacon, sausage, American, cheddar, Swiss, mozzarella, feta	
Served with homestyle potatoes and toast.....	
	\$12
Additional toppings	
	\$2/ea.

SIDES

One Egg - any style.....	\$3
Homestyle Potatoes	\$4
Toast - Whole wheat, white, rye	\$2
Breakfast Meats - Applewood smoked bacon, turkey bacon or jumbo sausage links	
	\$4
Single Pancake.....	\$4

STARTERS

Assorted Muffins, Croissants.....	\$3
Fresh Bagel - with cream cheese or butter.....	\$3
Individual Chobani Greek Yogurt	\$4
Morning Cereal - with milk.....	\$3
Home-made Oatmeal - with choice of 2 toppings: raisins, dried cranberries, brown sugar, walnuts, strawberries, blueberries, bananas, cinnamon	
	\$6
Seasonal Fresh Fruit Plate	\$9
Add Plain or Vanilla Yogurt	\$12

FROM THE GRIDDLE

Nutella and Banana Waffle	
Sliced banana, warm Nutella, bacon, whipped cream and caramel sauce.....	
	\$16
Buttermilk Pancakes	
Three fluffy golden pancakes with maple syrup and butter	
	\$11
Texas toast French Toast	
Thick cut French toast with maple syrup and butter.....	
	\$11
Belgium Waffles	
Malted waffles with maple syrup and butter	
	\$11
Add toppings	
Bananas, strawberries, blueberries, chocolate chips, whipped cream	
	\$2/ea.

ENJOY OUR BOUNTIFUL BREAKFAST BUFFET *

\$16
Eggs, omelets and waffles made to order, breakfast meats,
homestyle potatoes, French toast, fresh fruit, assorted baked
goods, yogurt, coffee, tea and decaf, assorted juices

*(Available on weekends)

**Consuming raw or undercooked meats, poultry, fish,
shellfish or fresh shelled eggs, may increase your risk of
food-borne illness. Especially if you have certain medical
conditions.

Fountain Grille Lunch Menu

APPETIZERS AND SOUPS

WARM POTATO CHIPS AND ONION DIP *

Hand cut, fresh fried Idaho potatoes
\$8

MEDITERRANEAN PLATE *

Hummus, Kalamata olives,
feta, toasted pita
\$12

HOMEMADE, ROASTED TOMATO SOUP

Topped with melted cheddar
and croutons
\$8

ONION SOUP

ST. GERMAINE AU GRATINEE

Traditional onion soup, croutons, and
Gruyere cheese
\$8

SOUP DU JOUR

Ask your server
\$7

JUMBO CHICKEN WINGS

Deep fried, served with Frank's Red Hot,
chunky bleu cheese, carrot and celery
sticks
\$13

SHRIMP BANG-BANG

Crispy rice flour coated shrimp, with a
mango and ginger sauce, spicy mayo
\$15

PLUM SAUCE

CHICKEN GYOZA "TO-GO"

Your choice: steamed or fried,
with plum sauce
\$10

FRIED CRAZY CALAMARI

Flash fried calamari, accompanied by
sweet and spicy stir fried
Asian vegetables
\$12

THREE BEAN CHILI *

Red and white kidney beans,
garbanzo beans, corn and peppers.
guacamole, salsa, sour cream and tortillas
\$12

LOBSTER MAC and CHEESE

Three cheeses, chunks of lobster,
buttery, baked bread crumbs
\$16

SALADS

CHOPPED SALAD *

Artisanal greens, tomato, radish, carrots,
scallions, cucumber and hearts of palm
with our house dressing
\$12

STEAKHOUSE BLEU CHEESE WEDGE

Iceberg lettuce, tomatoes,
chunky bleu cheese dressing,
crispy onions and bacon
\$12

FRUIT AND NUT ROMAINE SALAD *

Dried cranberries, pumpkin seed,
carrots, apples and feta cheese
\$12

CAESAR SALAD NAKED*

Traditional Caesar salad
with shaved Parmesan and croutons
\$10

Add grilled chicken \$5
or add grilled spicy jumbo shrimp \$10

SPINACH SALAD

Grilled Portobello mushrooms,
hard-boiled egg, bacon,
shaved Parmesan cheese, red onion
with our house dressing
\$15

"THE BIG SALAD"

Choice of chopped salad,
wedge salad or Caesar salad
Sliced sirloin steak, salmon or tuna (8oz)
\$25

All salads served with
optional choice of dressing:

House Dressing

A light blend of herbs, vegetables and garlic
with olive oil and red wine vinegar

Red Wine Vinaigrette

Balsamic Vinaigrette

Low Fat Raspberry Vinaigrette

Creamy Italian

Chunky Bleu Cheese

Caesar

Add to any Salad:

Avocado \$3.00

Grilled Chicken \$5.00

Grilled Spicy Shrimp \$10.00

Steak, Salmon or Tuna (8oz.) \$13.00

Fountain Grille Lunch Menu

SANDWICHES

CLASSIC TURKEY CLUB ON SOUR DOUGH BREAD

Triple decker with bacon, lettuce and tomato,
sliced turkey and mayo and natural waffle fries
\$12

GRILLED EGGPLANT, ZUCCHINI, PEPPERS, HUMMUS AND ARUGULA *

On a fresh baked rustic triangle
and natural waffle fries
\$12

BEEF BURGER: AS YOU LIKE IT

Flour dusted roll, natural waffle fries
Choice of two: lettuce, tomato, Swiss, American, cheddar,
bacon, grilled portobello, crispy onions, red onion,
guacamole, jalapenos
Additional toppings \$2.00 ea.
\$15

PASTRAMI ON CLASSIC JEWISH RYE

With natural waffle fries
\$12

ROAST BEEF FRENCH DIP

Au jus, fresh baked onion poppy roll and natural waffle fries
\$12

SOUTHWEST BBQ SHRIMP BLT WRAP

Dry rubbed, seared shrimp and red bell pepper ketchup
and natural waffle fries
\$16

CRISPY, SWEET AND SPICY CHICKEN BREAST

Topped with house made vinegar slaw
on a flour dusted roll and sweet potato waffle fries
\$14

LOCAL, BEER BATTERED FISH AND CHIPS

Fresh, local fish and natural waffle fries,
malt vinegar and tartar sauce
\$16

SHORT RIB SLOPPY JOE

Three types of melted cheese and
jalapenos on a flour dusted roll
with sweet potato waffle fries
\$16

CHICKEN PARMAGIANA

Over a bed of spaghetti
\$18

(ALL SANDWICHES SERVED WITH HOUSE MADE VINEGAR SLAW AND PICKLE)

Gluten Free, Low Fat, Low Salt Items are Available

**Vegetarian*

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ENTREES

PAN ROASTED HERBED
CENTER CUT PORK CHOP
Apple, cognac and cream with velvet
mashed potatoes and maple glazed carrots
\$24

MEZZE RIGATONI *
Roasted eggplant, tomato,
fresh mozzarella and basil
\$20

PAN SEARED COD
Broccolini, shiitaki mushrooms,
scallions and yazu broth
\$26

BEEF SHORT RIBS
BRAISED IN RED WINE
Velvet mashed potatoes and
maple glazed carrots
\$26

OVEN ROASTED, HERBED 1/2 CHICKEN
Velvet mashed potatoes,
seasonal vegetables and pan juices
\$24

NOLA BBQ, 5 COLASSAL SHRIMP
AND CHEESE GRITS
Wild caught, colossal shrimp, beer braised
with andouille sausage, creole spices and
peppers with authentic cheese grits
\$33

DELMONICO STEAK
Hand cut, 18 oz. NY strip steak,
velvet mashed potatoes
and creamed spinach
\$34

BBQ ST. LOUIS RIBS
Kansas City Classic Sauce, spiced garlic,
sweet potato waffle fries and
homemade vinegar slaw
\$23

SIDES

SPICED, GARLIC SWEET POTATO FRIES

CREAMED SPINACH

MAPLE GLAZED CARROTS

SAUTEED BROCCOLINI

VELVET MASHED POTATOES

\$6

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Dessert Menu

BLONDIE PARFAIT

Warm, fresh baked blondie, ice cream,
caramel and chocolate sauces topped with whipped cream

\$6

CHOCOLATE "SKYHIGH" CAKE

Chocolate cake, layered high with chocolate mousse,
covered with chocolate ganache

\$8

NY STYLE CRÈME BRULEE CHEESE CAKE

Smooth and satisfying cheesecake, brulee'd
with seasonal berries and whipped cream

\$7

WARM CARAMEL APPLE GRANNY

Buttery caramel and toffee-studded custard,
fresh granny smith apples in a shortbread crust

\$7

CHEF'S SELECTION OF FINE ICE CREAM

with hazelnut praline's

\$5

FRESH, SEASONAL FRUIT

\$7