

Hotel Saxonburg Dinner

Appetizers

Fried Zucchini Planks \$ 10

Thin sliced fresh zucchini is cracker meal breaded, crispy fried, and dusted with grated Parmesan cheese. Served with marinara sauce.

Steamed Mussels Italiano \$16

Steamed in garlic, banana peppers, and house marinara sauce.
Served with a warm baguette.

Brie Du Jour \$14

Imported mini French Brie wheel is fire grilled.
Served with toasted crostinis and today's featured topping.

Crab Stuffed Mushrooms \$14

Large button mushrooms are filled with our crab cake stuffing and baked.

Stuffed Hot Peppers \$11

Hot banana peppers are stuffed with ground pork, veal, and ricotta cheese, topped with provolone cheese and house marinara sauce.

Fried Mushrooms \$8

Button mushrooms are breaded, crispy fried and served with ranch dressing.

Parmesan Truffle French Fries \$8

Seasoned fresh cut French fries tossed with parmesan cheese and truffle oil, and served with sriracha ketchup.

Soups

Our Famous Hotel Lobster Bisque

Cup \$7 Bowl \$11

Soup du jour

Cup \$4 Bowl \$7

If you are on a limited time schedule, let your server know,
and we will do our best to accomodate your needs.

Salads

House Salad \$9

Mixed greens, smoked bleu cheese, toasted almonds and dried cranberries.

Classic Caesar Salad \$9

Fresh, crisp chopped Romaine hearts are tossed with our own Caesar dressing topped with Romano cheese and homemade croutons.

Pittsburgh Style Salad \$9

Whole chopped baby Iceberg lettuce head, cucumbers, red onions, tomato, egg, French fries, and a Swiss Cheddar cheese blend.

Wedge Salad \$9

Wedge of baby iceberg lettuce, bacon, smoked bleu cheese crumbles, grape tomato and red onion.

Add a Protein to any of the above salads

With grilled or blackened chicken breast \$6 additional

With grilled or blackened 6 oz. sirloin \$9 additional

With grilled or blackened Bay of Fundy Salmon filet \$9 additional

With house crab cake \$10 additional

Dressings

Ranch Russian Caesar Catalina Honey Mustard
Herb White Balsamic Vinaigrette Smoked Bleu Cheese Dressing \$1
Smoked Bleu Cheese Crumbles \$1 Extra Dressing \$1

Pasta

Angel Hair Italian \$18

Sweet Italian sausage, tomatoes, fresh broccoli and toasted pine nuts are tossed in angel hair pasta. A delicious combination! Served with a side salad.

Absolut Pasta \$17

Imported Cavatappi in a fresh vodka tomato cream sauce.
Served with a side salad.

With grilled or blackened chicken \$23

With grilled or blackened shrimp \$25

Seafood Pasta \$24

Shrimp, scallops, and mussels are tossed in your choice of alfredo sauce or marinara sauce, and served over fresh fettuccine pasta. Served with a side salad.

Cavatappi Primavera \$18

Our freshly prepared marinara or alfredo sauce served over Cavatappi pasta with mixed roasted fresh vegetables. Served with a side salad.

With grilled or blackened chicken \$24

With grilled or blackened shrimp \$26

Entrees

All entrees are served with a choice of soup du jour or a side salad, and a side dish.

*Upgrade your choice of soup du jour for our Famous Lobster Bisque.
cup \$3 bowl \$5 upcharge

Chicken Marsala** \$23

Tender chicken cutlets, floured and sauteed with mushrooms and green onions in a rich Marsala sauce.

*Substitute a simply marinated grilled chicken breast \$19

Sauteed Virginia Spots** \$26

Boneless black sea bass filets sauteed in a specially seasoned egg batter.

Panko Fried Shrimp \$22

5 jumbo shrimp are panko breaded and crispy fried. Served with cocktail sauce.

Stuffed Shrimp \$ 25

Four Jumbo shrimp are stuffed are with our signature crab cake and oven roasted with garlic butter, lemon and white wine. Complemented with Hollandaise sauce.

Pistachio Crusted Salmon \$26

Grilled Bay of Fundy Salmon finished with an herb mustard pistachio crust.

Our Famous Crab Cakes \$25

Jumbo lump crab meat, bell pepper, scallions, dijon, crackers, and special seasonings. Single Cake \$16

Old World Pork Chop \$20

10 oz. Frenched and center cut black pearl pork chop is seasoned and fire grilled to your liking.

Smoked bleu cheese \$1 additional

Fig Jam \$2 additional

Rib Eye Steak \$25

12 oz. prime steak fire grilled to your preference.

Petite Sirloin Steak \$20

6 oz. sirloin steak, fire grilled to your preference.

Filet Mignon \$30

6 oz. center cut filet, fire grilled to your preference.

Steak Additions

Sauteed onions, mushrooms, peppers,
and smoked bleu cheese \$1 each

Oscar Style \$6

Asparagus, crab meat, and Hollandaise sauce

Steak Preparation Guide

Rare: Cool red center

Medium Rare: Warm red center

Medium: Warm pink center

Medium Well: Hint of pink

Well: Dry brown center

Ala Carte Sides \$5

Creamy Coleslaw

Fresh Vegetable Du Jour

Fresh Sauteed Asparagus

French Fries

Brown Rice with Roasted Vegetables

Homemade Potato Chips

Small Side House salad or Caesar Salad

Seasonal Fresh Fruit

Baked Potato

Risotto Du Jour

**We offer a potato flour replacement for a gluten free option.

*If you have any dietary concerns, please notify your server, and we will do our best to accomodate you.

*We strive to use many locally sourced fresh ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness, especially if you have certain medical conditions. Please let your server know if you are allergic to any specific ingredients.

History of Saxonburg

In 1832, John A. Roebling of Mulhausen Germany purchased Saxonburg with a vision to create a German community in America whose foundation would be agriculture and light manufacturing. Roebling laid out this land with a broad main street running east to west with the parcels fronting on Main Street. The parcels were sold to Mulhausen families who

Roebling, in his Saxonburg shop, developed and patented the process for the manufacture of “wire rope” in 1842. This led to Roebling finding fame and fortune as a designer and builder of suspension bridges, such as the “Brooklyn Bridge”, throughout the world. The late 1840’s saw Roebling’s cable in demand. To capitalize and access better transportation, the “Cable Works” was moved to Trenton, New Jersey.

The oil boom in Western Pennsylvania prospered in the 1880’s. “Golden City,” a boom town one mile west of Saxonburg, appeared rapidly on the country side, and like other boom towns, disappeared.

Saxonburg of the 20th Century served as a weekend getaway for Pittsburgh families. Saxonburg offered spacious land along with clean fresh air.

John A. Roebling’s vision still lives today in Saxonburg with a blend of agriculture and light manufacturing. Self determination, innovation, and industriousness planted by the early founders continues to serve the descendents of the families who advanced to America with Roebling.

Hotel Saxonburg grew up with the community. It was known as the Vogley House until 1863 when it was purchased by E.F. Muder and renamed the Union Hotel. Francis Laube purchased the Union Hotel and renamed it the Laube House which it remained until the end of the 1800’s. The Gentile family most recently owned and operated the “Hotel” for the next 54 years.

The new owner, Judy Ferree, purchased and renovated the “Hotel” in July of 2010,

We hope you have enjoyed your visit to Hotel Saxonburg and encourage you to visit our neighboring businesses on Historical Main Street.

