

Hotel Saxonburg

September 15, 2020

724-352-4200

We have slushees!

Virgin Cherry...\$4 // Hard Dragonfruit Punch...\$7

Appetizers

- Fried Mushrooms** \$8
Breaded button mushrooms crispy fried and served with ranch.
- Parmesan Truffle Fries** \$8
Seasoned fresh cut French fries tossed with parmesan cheese & truffle oil. Served with sriracha ketchup.

- Roasted Garlic Brie** \$14
An imported mini French brie wheel is fire grilled. Served with toasted crostini and finished with roasted garlic.
- Pizza Rolls** \$9
Crispy fried pizza rolls served with marinara.

Soups

- Our Famous Lobster Bisque**
cup \$7 bowl \$11

- Ham Cabbage & Noodle // Chilled Potato Bisque w/ Sweet Corn & Bay Shrimp // Chicken Tortellini**
Cup \$4 bowl \$7

Salads

- Steak & Caprese*** \$22
4 oz. filet mignon fire grilled to medium doneness served on a bed of baby romaine, Roma tomatoes, buffalo mozzarella, cracked black pepper and basil chiffonade finished with aged balsamic.
- Pittsburgh Style Salad** \$9
Crisp iceberg lettuce, cucumbers, red onion, tomato, egg & house cheese blend topped with french fries.
- Caesar Salad** \$9
Fresh chopped romaine hearts, garlic croutons, parmesan & Caesar dressing.

- Tossed Salad** \$9
Crisp iceberg & romaine lettuce, red onion, grape tomato, hot banana peppers, black olives, artichoke hearts, shredded cheese, and croutons. Choice of dressing.
- House Salad** \$9
Mixed Greens, smoked bleu cheese, toasted almonds & dried cranberries.

Add a protein

Grilled or blackened - chicken...\$6 / 6oz. sirloin...\$9 / shrimp...\$9 / Norwegian salmon...\$9

Sandwiches Etc.

(Includes choice of side unless otherwise noted: fries, waffle fries, coleslaw, chips, fresh fruit, vegetable du jour, brown rice)

- SaxonBurger** \$10
Fresh Thoma Meat Market ground beef burger, grilled to your liking, and served with lettuce and tomato on a toasted Kaiser. Add cheese \$1 Add bacon \$1
- Beyond Burger** \$14
Grilled meatless burger patty served on a toasted kaiser with lettuce, tomato, and vegan mozzarella.
- Ham & Turkey Club** \$13
Smoked turkey breast & ham, cheddar, bacon, lettuce, tomato & mayo on toasted sour dough bread. Includes your choice of side.
- Tuna Melt** \$12
Chef's freshly prepared tuna salad served warm with melted Swiss on toasted multigrain with lettuce & tomato.

- Fish Sandwich** \$13
Beer battered Atlantic cod / LT / remoulade sauce
- Gyro Wrap** \$13
Marinated, oven roasted, sliced lamb top round rolled in a flour tortilla with lettuce, tomato, Feta, onion & tzatziki.
- Buffalo Bleu Chicken Sandwich** \$13
Seasoned fire grilled chicken breast, honey buffalo sauce, and melted bleu served on a toasted kaiser with lettuce & onion.
- Absolute Pasta** \$17
Imported cavatappi tossed in a tomato vodka cream sauce. Includes a side salad. add chicken...\$6 add shrimp...\$9

Dinner Items (Available at 4)

Baked potatoes & caramelized shallot & mushroom risotto are available at this time. Asparagus available at a \$1 supplement.

- Fried Shrimp** \$22
5 panko breaded & crispy fried jumbo shrimp served with cocktail sauce. Choice of side & soup or salad.
- Broiled Orange Roughy*** \$18
Herb butter broiled orange roughy filet served with today's vegetable. Includes choice of soup or salad.
- Bulgogi Chicken*** \$16
Skewered Bulgogi marinated boneless & skinless chicken thigh meat is fire grilled & served atop our fried rice with house kim chi. Includes your choice of soup du jour or salad.
- South African Lobster Tail*** \$19
Broiled 4 oz. South African lobster tail served with butter & lemon. Includes choice of side, and soup or salad.
- Fire Grilled Pork Chop*** \$18
8 oz. Thoma Meats pork chop, seasoned and grilled to your liking. Served with your choice of side, and soup or salad.

- Rib Eye Steak*** \$23
10 oz. rib eye steak grilled to your liking, and served with your choice of side, and soup or salad.
- Jumbo Lump Crab Cakes** \$25
Served with remoulade & choice of side and soup or salad. / single crab cake...\$16
- Stuffed Napa Cabbage** \$14
Asian seasoned ground Wagyu beef, shiitake, aromatics & rice stuffed Napa cabbage slowly braised; then served over smashed yams and finished with hoisin demi. Includes soup or salad.
- Figgy Bleu Scallops*** \$24
Fresh U12 sea scallops are seasoned, pan seared to medium doneness, and finished with smoked bleu cheese and fig jam. Served with today's vegetable & includes your choice of soup du jour or salad.