

Hotel Saxonburg Lunch

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 crostini 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 and 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. Served with your choice of dressing.

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 \$9 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

Sandwiches

All sandwiches are served with your choice of coleslaw, French fries, or housemade potato chips.

Hotel SaxonBurger \$12

Fresh 8 oz. Thoma Meat Market ground beef burger, grilled to your liking and served with lettuce and tomato. Served on a toasted Kaiser roll.

*Black Bean burger available for substitution.

Add cheese \$1

Add bacon \$1

Classic Chicken Club Sandwich \$13

Boneless skinless fire grilled chicken breast served on toasted Italian bread with lettuce, tomato, American cheese and bacon.

Chicken Gyro \$13

Greek seasoned fire grilled chicken breast, served with lettuce, tomato, pepperoncini, red onion, feta cheese, and cucumber yogurt sauce in a pita pocket.

Pastrami Reuben \$12

Sliced Kosher Pastrami, vinegar slaw, Swiss cheese, and Sriracha Russian dressing. Served on grilled marble rye bread.

Featured Wrap \$13

Fresh wrap with daily featured ingredients, grilled in a 12 inch flour tortilla.

Crab Cake Sandwich \$15

Our signature crab cake served on a toasted Kaiser roll with lettuce, tomato, and our house remoulade sauce.

Fabulous Fish Sandwich \$13

Beer battered Atlantic cod, served with lettuce, tomato, and remoulade sauce.

Quiche Du Jour \$14

Our homemade quiche is filled with Chef's select ingredients and baked until golden brown. Served with cottage fries and fresh fruit.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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.

