

ROOM SERVICE DINNER MENU

Dinner Available 5:00 TO 10:00 PM (Dial 7520)



PIZZA SHOP

CLASSIC FOUR CHEESE PIZZA <i>Mozzarella, Cheddar, Provolone, & Parmesan</i>	
LARGE.....	\$17.99
PERSONAL	\$6.99
<i>Toppings \$1.00 each Pepperoni, Sausage, Mushroom, Onion, Peppers and Extra</i>	

PERSONAL PIZZAS

<i>Tomato Basil</i>	\$8.99
<i>Roasted Red Pepper and Goat Cheese</i>	\$9.99
<i>Buffalo Chicken and Bleu Cheese</i>	\$9.99



APPETIZERS

FRIED CALAMARI <i>Dusted in Semolina Flour, Deep Fried to Perfection, Served with a Zesty Marinara Sauce</i>	\$9.00
LOBSTER RAVIOLI <i>Served in a Light Chardonnay Basil Cream Sauce</i>	\$11.00
COCONUT SHRIMP <i>Dipped in Batter and Dusted with Coconut Flakes, Served with Orange Mango Chutney</i>	\$10.00
SEDONA CHICKEN QUESADILLA <i>Grilled Chicken Sautéed with Sweet Bell Peppers Topped with Melted Cheddar and Monterey Jack Cheese, Served in a Crispy Tortilla, Presented with Salsa & Sour Cream.</i>	\$9.00
CRAB STUFFED CREMINI'S <i>Cimini Mushrooms Filled with Our Jumbo Lump Crab Blend, Baked in a Chardonnay Sauce</i>	\$12.00
CLAMS or MUSSELS <i>Steamed in a Tomato Sauce or White Wine Sauce with Lemon, Garlic & a Touch of Cream</i>	\$10.00
SHRIMP MARTINI <i>Chilled White Shrimp with our Classic Cocktail Sauce</i>	\$9.00
MOZZARELLA EN CORROZZA <i>Mozzarella & Ricotta Cheeses with Sun dried Tomatoes Sandwiched Between White Bread, Lightly Sautéed Topped with Tomato Sauce</i>	\$8.00
BROCCOLI or BACON POTATO SKINS <i>Your Choice of Bacon or Broccoli Served A Top Of Crispy Potato Skins Finished w/ Cheddar Cheese</i>	\$7.00



SOUPS & SALADS

SOUP DU JOUR <i>Chef's Selection of the Finest Ingredients.</i>	\$4.00
FRENCH ONION SOUP <i>A Classic Blend of Onions Under a Warm Bed of Croutons and Melted Cheese.</i>	\$5.00
CHATEAU SALAD <i>Mixed Field Greens & Crisp Torn Romaine with Tomato, Red Onion, Carrots & Cucumbers</i>	\$4.00
<i>Topped with Bleu Cheese & Walnuts.</i>	\$7.00
*CEASAR SALAD	Small \$4.00
.....	Large \$7.00
<i>Add Grilled Chicken</i> \$10.00	<i>Add Grilled Shrimp</i> \$13.00
MOZZARELLA & TOMATO NAPOLEAN SALAD <i>Fresh Mozzarella Stacked Between Juicy Tomatoes, Drizzled with Basil Pesto & Balsamic Vinegar Glaze, Topped with Fire Roasted Bell Peppers Served on a bed of Mixed Greens</i>	\$12.00



FRESH PASTAS

DEAN MARTIN'S FAVORITE <i>Pan Seared Chicken & Sweet Italian Sausage Sauteed w/ Sweet Bell Peppers, Tossed with Pasta & Mozzarella in Tomato Sauce</i>	\$16.00
MULBERRY STREET <i>Sweet Italian Sausage, Broccoli & Sundried Tomato with Basil, Garlic, Oil & Pasta</i>	\$15.00
LITTLE ITALY <i>Scallops, Shrimp, Tomato & Baby Spinach with Penne In a Chardonnay Garlic Cream Sauce</i>	\$22.00
ELLIS ISLAND <i>Choice of Chicken or Shrimp Sautéed with Pancetta & Peas, Tossed in Blush Vodka Cream Sauce on Penne Pasta</i>	\$15.00 Chicken
.....	\$19.00 Shrimp
SAMMY DAVIS' FAVORITE <i>Pan Seared Chicken Tenderloins & Baby Spinach with Penne Pasta in a Garlic Cream Sauce</i>	\$15.00
MENAGE A TROIS <i>Chicken, Shrimp & Veal Fran chaise Simmered in a White Wine, Lemon, Garlic & Butter, Tossed with Broccoli & Sun dried Tomato, over Farfalle</i>	\$21.00
FRUTTI DI MARE* <i>Shrimp, Scallops, Clams & Mussels Steamed in a Zesty Red Clam Sauce with Kalamata Olives Fried Calamari Over Angel Hair Pasta</i>	\$24.00
SINATRA'S FAVORITE <i>Pan Seared Chicken & White Shrimp with Roasted Bell Peppers, Broccoli & Mozzarella in a White Wine Basil &Pesto sauce with Pasta</i>	\$21.00



STEAKS & CHOPS

*Filet Mignon Center Cut Beef Tenderloin Grilled to your Specifications & Finished with Your Choice of: Demi Glace, Burgundy Mushrooms	\$32.00
*N.Y. Strip Steak 12oz Certified Angus New York Strip Steak Fire Grilled to Perfection.....	\$35.00
Veal Scaloppini Thinly Sliced & Pounded Veal Lightly Sautéed in Olive Oil, Offered Three Ways	\$22.00
PICCATA- Sauce of White Wine, Lemon, Garlic Butter, Basil & Capers. CHASSEUR- Chardonnay & Demi-Glace with Tomato & Mushrooms. PARMESAN- Lightly Breaded & Sautéed, Topped with Tomato Sauce & Mozzarella.	
*Roast Rack of Lamb Succulent 16oz Rack of Lamb Loin Roasted, Finished with a Rosemary Merlot Reduction.....	\$36.00
Beef Bourguignon Beef Tenderloin Tips Grilled, Then Simmered in a Savory Merlot Demi Glace Reduction with Carrots, Pearl Onions & Mushrooms, Served in a Flaky Puff Pastry.....	\$22.00



SEAFOOD

Tilapia A La Marianna Almond Crusted Tilapia Filet, Finished with Leeks, Tomato and Garlic Butter.....	\$17.00
North Atlantic Salmon Wild Salmon Filet with Sherry Wine Vinegar, Honey Sauce with Spicy Tomato Relish	\$19.00
Shrimp & Scallop Scampi Shrimp & Scallops Sautéed with Basil & Garlic Finished with Wine, Lemon Butter, Served with Rice & Vegetable or over Angel Hair Pasta with Broccoli & Sun Dried Tomato	\$22.00
Fiesta Crab Cake Jumbo Lump Crab Meat Blend with Sweet Bell Peppers, Garlic, Scallions & Fresh Herbs, Sautéed Golden Brown, Served with Remoulade.....	\$25.00



CHICKEN & POULTRY

- Chicken Portobello** Grilled Chicken Served Atop Grilled Balsamic Marinated Portobello with Prosciutto & Melted Mozzarella Cheese, Finished with a Roasted Sweet Red Bell Pepper Sauce with Basil.....\$18.00
- Roast Long Island Duck** Crisp Roasted L.I. Duck, Glazed with Semi-Sweet Balsamic Orange Coriander Peppercorn Sauce over Couscous\$24.00
- Chicken Sorrentino** Stuffed Chicken Breast tossed in Olive Oil Served atop Eggplant and Prosciutto, Finished with a Vodka Cream Sauce & Melted Mozzarella Cheese.....\$17.00
- Chicken Parmesan** Breaded Boneless Chicken Cutlet Sautéed in Olive Oil, Topped with Tomato Sauce & Melted Mozzarella Cheese, Served with Pasta\$17.00
- Chicken Florentine** Chicken Filled with Spinach & Mozzarella, Served with Roasted Red Bell Pepper Coulis\$18.00



BAR BITES

- CARVING BOARD SANDWICHES** Build Your Own Sandwich w/ Your Choice of Ham, Turkey, Roast Beef, or Salami with Swiss, American, Provolone or Cheddar Cheese's w/ Lettuce & Tomato Served On a Kaiser Roll or Focaccia Bread, comes with Chips & Pickles.....\$9.00
- *CHATEAU BURGER** 8oz. Certified Angus Beef Burger w/ Lettuce, Tomato, Onion, Served on a Toasted Bun w/ French Fries & Pickles.\$10.00
Additional Topping .50 extra: Swiss, American, Cheddar, Mushrooms, and Bacon (\$1.00)
- *FRENCH DIP** Medium Rare Roast Beef Served on Garlic Bread, Finished w/ Au Jus and Melted Swiss Cheese, Served w/ French Fries & Pickles\$9.00
- GRILLED CHICKEN SANDWICH** Marinated Grilled Chicken Breast w/ Melted Swiss Served On Top Lettuce & Tomato w/ Bacon, Presented on Focaccia Bread Served w/ French Fries & Pickles.....\$9.00
- STEAK TID BITS** Grilled Beef Tenderloin Pieces Topped w/ Demi Glace & Melted Mozzarella Presented On Top Of Garlic Bread, Served w/ French Fries & Pickles\$14.00
- PHILLY CHEESE STEAK** Grilled Shredded Steak & Provolone Cheese on a Hoagie Roll. Served w/ French Fries & Pickles\$9.00
- WINGS, WINGS, WINGS** Crispy Fried Chicken Wings Tossed In Our Chef's Own Handcrafted Wing Sauce, Hot or Mild, Served w/ Bleu Cheese and Celery Sticks.....\$7.00
- CHATEAU'S MACHO NACHO'S** Crisp Tortilla Chips Topped w/ Our Chef's Own Award Winning Chili, Finished w/ Melted Cheddar & Jack Cheese, Scallions and Black Olives Served w/ Sour Cream\$12.00
- THE BIG DOG** Certified Black Angus 1/2 Pound Premium Hot Dog Served w/ Potato Chips.....\$8.00



KIDS MENU

\$7.99 for any item.
 Includes Beverage
 Chicken Fingers & Fries
 Oodles of Noodles & Meatballs
 Chicken Parmesan & Spaghetti
 Hamburger or Cheeseburger with Fries
 Hot Dog & French Fries

BEVERAGES

Bottled Coke, Diet Coke, Sprite, Ginger ale, or Dasani Water.....\$2.50
 Whole Milk, Iced Tea, Hot Tea, Hot Chocolate, Coffee\$2.00

BEERS

Budweiser.....	\$3.00	Blue Moon Heffe	\$4.75
Budweiser Light.....	\$3.00	Sam Adams	\$4.75
Coors Light	\$3.00	Heineken	\$4.75
Miller Lite	\$3.00	Corona.....	\$4.75
Yuengling Lager.....	\$3.00	Amstal Light	\$4.75
Sam Adams	\$4.00	Guinness Extra Stout	\$4.75
Heineken Lite.....	\$4.75	Widmer Hefevizen	\$4.75

Wines by Glass

Copperidge Cabernet Sauvignon, Chardonnay, Merlot, White Zinfandel.....	\$5.50
Bella Serra Pinot Grigio.....	\$6.00
Black Swan Shiraz	\$6.00

Full Wine List Available at The Mountainveiv Bar & Grille