

# unch at the Historic Hotel Bethlehem

### **APPETIZERS & SOUPS**

Mushroom, Spinach & Smoked Gouda Dip

> crispy tortilla \$12

Crispy Fried Calamari

charred tomato sauce \$12

🕅 Shrimp Cocktail

lemon poppy seed crème fraîche, chives & lemon zest \$17

#### Hummus & Pita

house-made hummus, warm pita bread, celery, carrots, cucumber & extra virgin olive oil \$11

🥨 Prince Edward Island Mussels

applewood smoked bacon, grilled baguette, warm tarragon balsamic sauce \$11

Edamame

sriracha, soy & scallion \$8

Smoked Trout Potato Cake grain mustard crème fraîche, watercress, capers A historic recipe from the Bethlehem's Eagle Hotel, dated back to the 1820's

\$8

TAP French Onion Gratin

Savory onions & a hint of sherry topped with melted provolone & gruyere cheeses

Voted "Our Favorite" by Lehigh Valley magazine

\$9

Soup Du Jour

Chef's daily creation

\$4 cup \$8 bowl

## SALADS

Caesar Salad

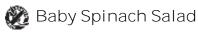
herb toasted croutons, Caesar dressing, Parmesan-Reggiano, white anchovies \$9

💯 👖 Seafood Cobb Salad

hearts of romaine, tomatoes, bacon, bleu cheese, avocado, jumbo lump crab meat, lobster claw meat & shrimp poppy seed vinaigrette \$21

💯 Roasted Organic Beets

goat cheese, pistachios, micro arugula beet vinaigrette \$12



red onion marmalade, toasted almonds, goat cheese, apple cider vinaigrette \$9

### 👌 🎹 Quinoa Salad

kohlrabi, apple, arugula, Feta cheese, walnuts, sherry vinaigrette \$11

add grilled chicken breast to any salad for \$5, grilled salmon for \$8 or seared peppercorn tuna for \$10

TAD Tap Room Classic



Indicates Gluten Free

modifications can be made to several menu items to cater to our gluten free guests

### SANDWICHES

#### Hotel B Burger

10 oz angus beef on a brioche bun with lettuce, tomato, and onion choice of cheese: american, gruyere, provolone, or white cheddar \$15

BLT white or wheat toast, multi-grain or marble rye, bacon, lettuce, tomato and mayonnaise \$12

Wild Mushroom Meatloaf

ciabatta, caramelized onions, red wine demi glace \$16

Hummus Wrap

classic hummus, pea shoots, tomatoes, Feta cheese, avocado & an olive cucumber relish \$12

#### Grilled Chicken

avocado, bacon, hope springs farm cheddar lettuce, tomato, chipotle aioli \$12

#### Jumbo Lump Crab Cake

lemon, black pepper aioli jicama slaw, brioche bun \$19

#### Ham & Turkey Club

three slices of toasted eight grain bread, Black Forest ham, smoked turkey, Gruyere cheese, lettuce, tomato, bacon, mayonnaise \$14

#### Chicken Salad

roasted chicken breast, grapes, walnuts, bell peppers buttery croissant \$11 or substitute tuna salad

#### Fish Tacos

grilled Mahi Mahi, jicama slaw, avocado crème fraîche pico de gallo \$14

#### Vegetarian Portobello "Cheesesteak"

Portobello mushrooms, roasted peppers , caramelized onions, arugula organic Hope Springs Farm Cheddar \$14

all hot and cold sandwiches served with choice of french fries, soup du jour, field greens salad with choice of dressing or kettle-cooked potato chips

## ENTREES

Fish and Chips

beer-battered atlantic cod, jicama slaw, french fries, tartar sauce \$17

Macaroni and Cheese with gruyere, parmesan, cheddar and mascarpone cheeses \$15

Oricchiette

pancetta, leeks, portabella mushroom, manchego cheese, basil \$16



A gratuity of 20% will be added to parties of six or more. Consuming raw or undercooked meat, poultry or seafood may cause food bourne illness.

> For more information contact Restaurants@HotelBethlehem.com Or visit our website at www.HotelBethlehem.com