



Lunch 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



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



Roasted Organic Beets

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



Seafood Cobb Salad

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



Baby Spinach Salad

*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



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

Jumbo Lump Crab Cake



lemon, black pepper aioli
jicama slaw, brioche bun

\$19

BLT

white or wheat toast, multi-grain or marble rye,
bacon, lettuce,
tomato and mayonnaise

\$12

Ham & Turkey Club

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

\$14

Wild Mushroom Meatloaf

ciabatta, caramelized onions,
red wine demi glace

\$16

Chicken Salad

roasted chicken breast, grapes, walnuts,
bell peppers
buttery croissant

\$11

or substitute tuna salad

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

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



Tap Room Classic

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

For more information contact Restaurants@HotelBethlehem.com

Or visit our website at www.HotelBethlehem.com