

Fenton Hotel *tavern & grille*

302 N. LEROY ST. • FENTON • 810-750-9463 • www.fentonhotel.com

Appetizers

Thai Calamari ~ \$10.95

Calamari sautéed in sesame seed oil with peppers, red onions and cilantro, tossed with a Hoisin Thai Chili garlic sauce.

Pan Fried Lobster Crab Cakes ~ \$10.95

Placed atop Seafood cream sauce.

Seafood Stuffing Portabella Mushrooms ~ \$9.95

Baked and topped with cheesy cream sauce.

Almond Baked Brie ~ \$8.95

Topped with caramel sauce, served with sliced apples.

Spinach & Artichoke Dip ~ \$8.50

With cream sauce and garlic.

Baked Escargot ~ \$10.95

With scallops, shrimp, lobster sauce and cheese blend.

Shrimp Cocktail ~ \$10.50

Served chilled with tangy cocktail sauce.

Smoked Whitefish Dip ~ \$9.50

Served with onions, capers, tomatoes, onions and herb crostinis.

1 lb. of Canadian Mussels ~ \$8.95

Steamed with garlic white wine sauce.

Oysters Rockefeller ~ \$10.95

With spinach, Pernod and Parmesan cheese.

Blackened Tenderloin Tips ~ \$9.50

Served with béarnaise sauce.

Jerk Chicken Strips ~ \$7.50

Hand battered julienne strips, crispy fried and served with a tangy sauce or traditional.

Sandwiches

Served with Balsamic Salad

Ham and Turkey Club ~ \$10.95

Virginia baked ham, turkey breast, Swiss cheese, lettuce and tomato on ciabatta fold.

BLT Panini ~ \$10.95

With bacon, lettuce and tomato on ciabatta fold.

Georgia Reuben ~ \$10.95

Swiss cheese, turkey breast and Cole Slaw on Rye.

Half Pound Top Sirloin Burger* ~ \$10.50

Grilled, served on Kaiser roll.

Thin Crust Pizza

Balsamic Pizza ~ \$8.95

Ground Sirloin, caramelized onions, garlic, Balsamic crust, Mozzarella and Goat Cheese.

Asian Pizza ~ \$8.95

Ham, pineapple, mixed peppers, mushrooms, onions, Thai garlic sauce and Mozzarella cheese.

Soups & Salads

Fiesta Corn Chowder Soup ~ cup \$3.95 bowl \$4.95

Shellfish Bisque ~ cup \$5.95 bowl \$6.95

With lobster, crab, shrimp & clams, topped with fresh chives.

French Onion Au Gratin ~ \$5.95

Oriental Slaw ~ \$2.75

With noodles, sunflower seeds and sesame vinaigrette.

Cole Slaw ~ \$2.75

House Salad ~ \$3.95

Caesar Side Salad ~ \$3.95

Leroy St. Side Salad ~ \$5.95

Mixed greens, pine nuts, dried cherries, blue cheese, onions & poppy seed dressing.

We Serve Draft Beers, Mixed Drinks and Wine

17% gratuity for parties of eight or more

— Menu Changes Daily —

Main Plate Salads

Garden Medley Salad ~ \$8.95

Spinach, mixed greens, cucumbers, tomatoes, green peppers, peas, croustons and Colby Jack cheese with your choice of dressing.

Caesar Salad ~ \$6.95

Romaine lettuce and Parmesan cheese tossed with classic dressing.

Leroy St. Salad ~ \$9.95

Mixed greens, pine nuts, dried cherries, blue cheese, onions & poppy seed dressing.

Main Plate Salad Toppings

Grilled or Blackened Chicken ~ \$3.50

Grilled or Blackened Shrimp ~ \$5.95

Grilled or Blackened Salmon ~ \$4.95

Grilled or Blackened Scallops ~ \$6.95

Comfort Food

Roasted Butternut

Squash Ravioli ~ \$9.50

Topped with a cinnamon cream sauce and walnuts.

Ham & Potato Casserole ~ \$10.50

Scalloped potatoes, ham and colby jack cheese with a crunchy topping.

Char Grilled Flank Steak* ~ \$13.50

With mashed potatoes, topped with mushroom Marsala wine sauce.

Chicken Asparagus Casserole ~ \$11.50

With sun dried tomatoes, pine nuts, pesto cream sauce with a crunchy topping.

Fish and Chips ~ \$13.95

Fried Icelandic cod paired with french fries.

Mac & Cheese ~ \$9.50

Penne pasta and three cheeses blend in a rich creamy sauce with a crunchy topping.

New Orleans Platter ~ \$16.50

Sautéed shrimp, scallops, lobster, mussels, Andouille sausage, peppers and onions with Chipotle basil sauce, served over Louisiana Dirty Rice.

Gourmet Meatloaf ~ \$12.50

With mashed potatoes, placed atop Dijon mustard demi-glace.

Baby Calves Liver ~ \$11.50

Sautéed with bacon and onions, served with a side of mashed potatoes.

Eggplant Parmesan ~ \$11.95

Lightly breaded eggplant sautéed with olive oil, baked with Marinara sauce, Mozzarella and Parmesan cheese. Served with garlic and oil linguine.

Hotel Fish Market

Served with choice of One Side, Homemade Breadsticks and Oriental or Cole Slaw

Mahi-Mahi ~ \$18.95

Lake Superior Whitefish ~ \$17.95

Florida Grouper ~ \$21.50

Alaskan Cod ~ \$16.50

Canadian Salmon ~ \$18.50

Select Your Preparation:

Cedar Plank with basil and olive oil

Char broiled served with Remoulade sauce.

Pecan Crusted broiled & topped with citrus honey glaze.

Blackened placed atop Seafood Cajun cream sauce.

Pan Seared topped with cucumber dill sauce, or

Sautéed with butter, lemon, capers and fresh parsley.

Main Entrees

Entrees served with choice of One Side (except Pasta Dishes), Homemade Breadsticks and Oriental or Cole Slaw

20 oz. Texas Strip Steak* ~ \$22.50

12 oz. char grilled and topped with sautéed mushrooms.

Filet Mignon w/Balsamic Syrup* ~ \$28.50

Char broiled and topped with Roquefort cheese and balsamic vinegar or broiled and served with béarnaise sauce.

Black Angus New York Strip* ~ \$26.95

12 oz. char grilled and topped with sautéed mushrooms.

Slab of Baby Back Ribs ~ \$18.50

Char broiled with a sweet tangy barbecue glaze.

Grecian Chicken ~ \$14.95

Sautéed boneless breast of chicken with olive oil, peppers, onions, grape tomatoes, kalamata olives, topped with feta cheese.

Honey Dijon Chicken ~ \$13.95

Char grilled marinated boneless breast topped with roasted red peppers.

Roasted Duckling ~ \$21.50

Topped with raspberry brandy demi-glace, served with roasted vegetables.

Roughly Rockefeller ~ \$18.50

Sautéed Orange Roughly with spinach, cream and Pernod, topped with Parmesan cheese and Béarnaise sauce.

Walleye ~ \$18.50

Sautéed with lime, garlic and white wine.

Lake Perch ~ \$16.50

Petite filets rolled in tempura seasoning and fried golden.

Fenton Hotel Frog Legs ~ \$16.50

Elsie Brownier's original recipe fried golden, served with drawn butter.

Scallop & Shrimp Pesto ~ \$18.95

Seafood sautéed with olive oil, basil and pine nuts, served over linguine pasta.

Chicago Pasta ~ \$15.50

Penne pasta tossed with peppers, mushrooms, chicken, prosciutto ham, Marsala wine and cream, topped with Parmesan cheese.

Chicken Francaise ~ \$15.95

Parmesan and egg battered chicken breast sautéed with a pan sauce of lemon, capers, white wine and cream, served with garlic & oil linguine.

Substitutions: Fiesta Corn Chowder Soup,

House or Caesar Salad for \$1 ~ or ~

Substitute French Onion, Shellfish Bisque or

Leroy St. Salad for \$2.50

Sides: Sautéed Garden Medley ~ Rice Pilaf ~

French Fries ~ Red Skin Mashed ~ Baked Potato

~ (Twice Baked Potato add \$1.95)

Add Ons: Sautéed Mushrooms \$2.95 ~

Seven oz. Lobster Tail \$15.95 ~

Pasta Alfredo \$4.95 ~ Garlic & Oil Linguine \$3.50

~ Fresh Asparagus \$3.95 ~ Oscar Style \$5.50

Daily Specials:

Monday "All You Can Eat" Frog Legs \$16.50

Tuesday 20 oz. Texas Strip Steak \$22.50

Wednesday BBQ Platter

(Char broiled Baby Back Ribs & Gulf Shrimp

paired w/ Twice Baked) \$15.95

Thursday 10 oz. Prime Rib \$14.95

Friday Fish Fry (Lake Perch, Walleye

and Alaskan Cod) \$16.50

Saturday Surf & Turf (seven oz. Lobster Tail &

eight oz. Prime Rib) \$27.95

Sunday "All You Can Eat" Shrimp \$14.95

KITCHEN HOURS: MON-THUR 4-10 • FRI & SAT 4-11 • SUN 3-8 • PIANO BAR ENTERTAINMENT: TUE & THUR 7-11 • FRI & SAT 8-MIDNIGHT

*Steaks and Sirloin Burger cooked to order; consuming raw or undercooked meats increase your risk of food borne illness