

Fountain Grille Lunch Menu

APPETIZERS AND SOUPS

FRIED CALAMARI **
Crispy Calamari with
marinara dipping sauce
\$12

KUNG POW SHRIMP **
Crispy Jumbo Shrimp with peanuts,
black and white sesame seeds,
sweet chili sauce and lime juice
\$12

**HERBED GOAT CHEESE
STUFFED MUSHROOMS ***
with a garlic cream sauce
\$10

FRESH FRIED MOZZARELLA *
Fresh Mozzarella, Lightly breaded,
Pan fried with Mesclun greens and
Tomato bruschetta
\$12

MEDITERRANEAN PLATE *
Hummus, roasted red peppers, olives,
piquillo peppers, marinated artichokes,
feta cheese, drizzled with olive oil and
served with toasted pita
\$13

PLUM SAUCE CHICKEN GYOZA **
Asian style Dumplings, Your choice:
steamed or fried with plum sauce
\$10

LOBSTER MAC AND CHEESE **
Creamy cheese sauce, chunks of lobster
and topped with buttery baked bread
crumbs
\$16

JUMBO CHICKEN WINGS **
Deep fried, served with Frank's
Red Hot, chunky bleu cheese,
carrot and celery sticks
\$13

WARM, SOFT PRETZEL TWISTS
with Honey Mustard and
Stout Beer Cheese Dipping Sauces
\$10

NEW ENGLAND CLAM CHOWDER
\$8

HOMESTYLE CHICKEN NOODLE SOUP
\$8

ONION SOUP GRATINEE
Traditional onion soup, croutons and
gruyere cheese
\$8

SALADS

CHOPPED SALAD *
Artisanal greens, tomato, confetti radish,
carrots, scallions, cucumber, red onion,
hearts of palm with our house dressing
\$12

RADISSON BLEU CHEESE WEDGE
Iceberg lettuce, tomato, chunky bleu
cheese dressing, crispy onions and bacon
\$12

CAESAR SALAD *
Traditional Caesar salad with shaved
parmesan cheese and croutons
\$10

FRUIT AND NUT ROMAINE SALAD *
Apples, dried cranberries, candied
walnuts, celery, red onion and crumbled
gorgonzola with your choice of dressing
\$12

**ROASTED BEETS WITH CANDIED
PECANS AND HONEY GOAT CHEESE ***
on a bed of mixed greens with your
choice of dressing*
\$12

QUINOA SALAD *
Freshly made Quinoa tossed with
sliced almonds, zucchini, squash,
celery, carrots and cucumber
on a bed of mixed greens with your
choice of dressing
\$12

SIDE SALAD *
Mixed greens with tomato, onion and
cucumber with your choice of dressing
\$6

DRESSINGS:
House
a light blend of herbs, vegetables and
garlic with olive oil and red wine vinegar
Red Wine Vinaigrette
Balsamic Vinaigrette
Low Fat Raspberry Vinaigrette
Creamy Italian
Chunky Bleu Cheese
Caesar

Add to any Salad:
Avocado \$3.00
Grilled Chicken \$5.00 **
Grilled Spicy Shrimp \$10.00 **
Sliced Steak \$12.00 **

SANDWICHES AND OTHERS

1/2 SANDWICH AND SOUP
Your choice!!
\$13

TURKEY CLUB ON SOUR DOUGH BREAD
Thin sliced Turkey with bacon, lettuce
and tomato, mayo between two pieces
of toasted sour dough bread
\$12

ROAST BEEF FRENCH DIP **
Tender roast beef on a toasted Brioche
roll with Au jus
\$12

PESTO GRILLED CHICKEN BREAST **
Roasted Red Peppers, mozzarella
cheese and mesclun greens on a
toasted ciabatta roll and pesto mayo
\$14

LOADED GRILLED CHEESE
Monterey Jack, Smoked Gouda,
Mozzarella, Provolone and Boursin
cheeses with Caramelized onions,
Applewood Bacon, Tomato,
Spring Mix, Guacamole and Balsamic
Glaze on Toasted Sour Dough bread*
\$14

Gluten Free, Low Fat,
Low Salt Items are Available
*Vegetarian

HEIRLOOM TOMATO AND ARUGULA *
on grilled Sour dough bread
and pesto mayo
\$14

TRADITIONAL CUBAN **
Roasted pork, shaved ham,
swiss cheese, pickles and mustard
on a grilled club roll
\$14

FRESH SEAFOOD TACOS OF THE DAY **
Fresh Seafood, shredded Napa cabbage,
carrots and pickled onions on soft flour
Tortilla's with Salsa, Guacamole and
sour cream**
\$16

VEGETABLE BURGER *
A blend of garden vegetables and oat
bran with lettuce and tomato on a
toasted Brioche roll
\$15

**SIGNATURE
HOUSE BLEND BURGER ****
Lettuce and tomato on a toasted
Brioche roll with choice of 2 toppings:
Swiss, American, Cheddar, bacon, grilled
Portobello, crispy onions, red onion,
guacamole, jalapeno's
\$16

Additional toppings \$2.00 each

RISOTTO OF THE DAY
Slow cooked Arborio rice with Chef's
selection of topping
\$15

(ALL SANDWICHES SERVED
WITH FRENCH FRIES,
OUR HOMEMADE COLE SLAW AND PICKLE)

**Consuming raw or undercooked meats, poultry,
fish, shellfish or fresh shelled eggs, may increase
your risk of food-borne illness. Especially if you
have certain medical conditions.