



Falcon Room Restaurant

Beverages

Iced Tea, Green Iced Tea	\$3.00
Apffel's Coffee: Pour-over, Espresso, Cappuccino, Latte	\$4.00
Freshly Pressed Juices: Carrot, Kale, Beet	\$5.00
Juice Flight- Trio of Juices	\$12.00

Appetizers

Caesar Salad, Crostini, Parmesan Crisp and Classic Dressing Allergens: Dairy, Fish, Egg, Wheat	\$7.00
Roasted Yellow Beet Salad Arugula Lettuce, Goat Cheese, Raspberry Vin. & Beet Chips Allergens: Dairy	\$8.00
Daily Roasted Vegetable Special with Balsamic Glaze Allergens: Dairy	\$5.00
Daily Soup Special Allergens: Varies	\$5.00

Entrees

Grilled Salmon Caesar Salad with Crostini, Parmesan Crisp and Classic Dressing Allergens: Dairy, Fish, Egg	\$11.00
Wild Forest Mushroom Cream Sauce over Fresh Pappardelle Pasta Add Chicken Breast + \$2.00 Allergens: Dairy, Wheat	\$11.00
Fresh Tomato, Basil, Garlic Sauce over Fresh Pappardelle Pasta Add Chicken Breast + \$2.00 Allergens: Dairy, Wheat	\$11.00
Miso Grilled Salmon Fettuccine Thai Vegetables, Citrus Gastrique and Black Fettuccine Pasta Allergens: Dairy, Soy	\$12.00
Grilled Salmon Grilled Fennel, Rice Pilaf, Grilled Vegetables and Beurre Blanc Allergens: Dairy	\$13.00
Grilled Top Sirloin Steak 6oz Potato Puree, Grilled Vegetables and Fried Potato Crisp, 3 Color Peppercorn Sauce Allergens: Dairy	\$13.00

Desserts

Variety of Freshly Made Creme Brûlée Allergens: Dairy	\$5.00
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