



Falcon Room Restaurant



Beverages

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

Appetizers

Daily Roasted Vegetable Special with Balsamic Glaze <i>Allergens: Dairy</i>	\$7.00
Caesar Salad Crostini, Parmesan Crisp and Classic Dressing <i>Allergens: Dairy, Wheat, Fish, Egg</i>	\$7.00
Roasted Yellow Beet Salad Arugula Lettuce, Goat Cheese, Raspberry Vin. & Beet Chips <i>Allergens: Dairy</i>	\$8.00
Smoked Salmon Croquettes Mixed Greens, Pickled Squash and Fennel, Lemon Caper Vinaigrette <i>Allergens: Fish, Egg, Wheat</i>	\$10.00

Entrees

Grilled Salmon Caesar Salad with Crostini, Parmesan Crisp and Classic Dressing <i>Allergens: Dairy, Fish, Egg</i>	\$12.00
Wild Forest Mushroom Cream Sauce over Fresh Fettuccine Pasta Add Chicken Breast + \$3.00. <i>Allergens: Dairy, Wheat</i>	\$11.00
Fresh Tomato, Basil, Garlic Sauce over Fresh Fettuccine Pasta Add Chicken Breast + \$3.00. <i>Allergens: Dairy, Wheat</i>	\$11.00
Miso Grilled Salmon Fettuccine Thai Vegetables, Citrus Gastrique and Fettuccine Pasta <i>Allergens: Dairy, Soy, Sesame</i>	\$12.00
Roasted Corn Raviolis Parmigiana and Ricotta Cheese with Sage Corn Puree and Chive Oil <i>Allergens: Dairy, Egg</i>	\$10.00
Grilled Salmon Grilled Fennel & Vegetables, Rice Pilaf and Beurre Blanc <i>Allergens: Dairy</i>	\$12.00
Grilled Top Sirloin Steak 6oz Potato Puree, Grilled Vegetables and Fried Potato Crisp, 3 Color Peppercorn Sauce <i>Allergens: Dairy</i>	\$13.00

Desserts

Variety of Freshly Made Creme Brûlée <i>Allergens: Dairy, Egg</i>	\$5.00
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