

GIBSON'S

AUDUBON'S

HOTEL RESTAURANT & BAR

STARTERS

SALADS

	GIANT PRETZEL <i>Served with housemade beer cheese or honey mustard.</i>	\$15
	BACON-WRAPPED SHRIMP <i>Served over risotto and drizzled with bourbon mustard glaze.</i>	\$16
	SPINACH ARTICHOKE DIP <i>Served with crispy flatbread pieces.</i>	\$15
	FRIED MUSHROOMS <i>Served with red pepper ranch*.</i>	\$12
	PALACE FRIES <i>Topped with cheddar and beer cheese, crispy bacon, sour cream, and green onion.</i>	\$14
	PICKLE CHIPS <i>Fried and served with red pepper ranch*.</i>	\$12
	FOUR CHEESE BREADED RAVIOLI <i>Served with warm marinara sauce.</i>	\$12
	CRISPY BRUSSEL SPROUTS <i>Drizzled with balsamic glaze and topped with freshly grated parmesan cheese.</i>	\$12

Add a protein: Chicken-\$7, Shrimp-\$8, Salmon (3oz)-\$8

AUDUBON SIGNATURE <i>Greens, feta, walnuts, dried cranberries, and french vinaigrette*.</i>	S- \$9 L- \$13
CAESAR <i>Romaine, parmesan, and croutons tossed in caesar dressing.</i>	S- \$9 L- \$13
GARDEN <i>Greens, cheddar, red onion, tomatoes, croutons, and your dressing of choice.</i>	S- \$9 L- \$13
CHICKEN CLUB SALAD <i>Mixed greens with grilled or fried chicken, cheddar, red onion, tomatoes, egg, bacon, and your choice of dressing.</i>	\$20
<i>Dressings: Balsamic Vinaigrette, Bleu Cheese, Country French, French Vinaigrette*, Golden Italian, Honey Mustard, Lemon Poppyseed*, Ranch, Red Pepper Ranch*, Thousand Island*</i>	

*Housemade Dressings

SOUPS

FRENCH ONION <i>Topped with croutons and melted gruyère.</i>	\$12	SOUP DU JOUR <i>Our housemade soup of the day.</i>	\$12
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SANDWICHES

PASTAS

Gluten-free bread available upon request.
All sandwiches served with french fries.

Gluten-free pasta available upon request
and served with grilled baguette.

 	SMASH BURGER <i>Ground chuck cooked with crispy edges on a toasted brioche bun. Served with LTOP on the side. (+\$4 Double)</i> Wine Pairing: Meiomi, Pinot Noir	\$16
	PORK BURGER <i>Housemade and topped with swiss, grilled onion, and spicy sweet apple glaze.</i> Wine Pairing: Chateau Sainte Genevieve, Sweet Red	\$16
	PASTRAMI REUBEN <i>Made in-house and served on marble rye with swiss, thousand island*, and sauerkraut.</i> Wine Pairing: Chateau Sainte Genevieve, Sweet Red	\$18
	NORMA'S CHICKEN SALAD <i>Mrs. Fallert's special recipe served on toasted croissant or wrapped in a spinach tortilla.</i> Wine Pairing: Chateau Sainte Genevieve, Rose	\$16
	CHICKEN SANDWICH <i>Fresh chicken breast grilled or fried and served on a toasted brioche bun with LTOP on the side.</i> Wine Pairing: Moscato D'Asti	\$16
	CHICKEN CAESAR WRAP <i>Grilled chicken tossed with romaine, parmesan, and caesar dressing wrapped in a spinach tortilla.</i> Wine Pairing: August Kesseler, Riesling	\$16

	CAJUN PASTA <i>Housemade andouille sausage, blackened shrimp, shredded chicken, and rigatoni in a creamy cajun butter sauce.</i> Wine Pairing Suggestion: Chateau Ste. Michelle Riesling	\$25
	FETTUCCINE ALFREDO <i>Creamy alfredo with fresh grated parmesan.</i> Add a protein: Chicken (grilled or fried)-\$6 Shrimp-\$7 (Blackened - \$8) Wine Pairing Suggestion: Pinot Grigio	\$21
	PROSCIUTTO TORTELLONI <i>Served with housemade creamy tomato vodka sauce.</i> Wine Pairing Suggestion: Beaujolais	\$25

SANDWICH TOPPINGS	
Cheese-\$2	Bacon-\$3
Grilled Onions-\$3	Sautéed Mushrooms-\$3



House Favorite