



The Tower Room

APPETIZERS



THAI EGG ROLLS 8

Julienned Squash, Zucchini, Carrots, Napa Cabbage, Lemon Grass and Thai Noodles in Crispy Shell
Served with a Peanut-Sesame Dipping Sauce

LOBSTER BEIGNETS 10

Served with a Spicy Pepper Aioli

CHICKEN EN CROUTE 9

Chicken Breast Sautéed with Brandy, Mushrooms, and Shallots Placed in a Crispy Pastry Shell

CRAB CAKES 12

Blue Lump Crab Pan Seared with House Made Remoulade Sauce

SOUPS AND SALADS



SIMPLE SALAD 5

Field Greens, Roma Tomatoes, English Cucumber, Champagne Vinaigrette and Crispy Tobacco Onions

TOWER ROOM TRADITIONAL CAESAR 7

Romaine Hearts, Anchovy with Fresh Parmesan and Herb Croutons

With Grilled Chicken 3

With Grilled Shrimp 6

With Grilled Beef Tenderloin 7

COBB SALAD 8

Chopped Mixed Greens, Black Forest Virginia Ham, Cheese, Apple Wood Smoked Bacon and Hard Boiled Egg

GRILLED TUNA NICOISE 14

Yellow Fin Tuna, Onion, Tomato, Potato, French Green Beans, Black Olives, with Champagne Vinaigrette

BIBB SALAD WEDGE 8

Maytag Blue Cheese, Apple Wood Smoked Bacon with House Made Blue Cheese Dressing

SOUP DE JOUR BOWL 6 CUP 4

HOUSE SOUP BOWL 6 CUP 4

French Onion with Gruyere and Butter Croutons



TOWER ROOM HAMBURGER 8

1/3 pound Angus Beef on a Kaiser Roll

TOWER ROOM CHEESE BURGER 9

1/3 Pound Angus Beef with Smoked Gouda and Apple Wood Smoked Bacon

TOWER ROOM PO-BOYS

Lettuce, Tomato and House Made Cajun Remoulade

Oyster.....10

Shrimp.....10

Crab Cake.....12

MEDITERRANEAN VEGETARIAN SANDWICH 8

Oven Roasted Red Pepper, Hummus, Balsamic Portabella Mushroom on a Ciabatta roll

TRADITIONAL CLUB SANDWICH 9

Turkey, Apple Wood Smoked Bacon, Lettuce, Tomato, Provolone, Cheddar and Mayo

GRILLED CHICKEN SANDWICH 8

Lettuce, tomato, mayo, dill pickle on a Ciabatta Roll

TUNA MELT 8

Albacore Tuna, Vermont White Cheddar serve on a English Muffin

CHICKEN SALAD SANDWICH 7

Served on a Croissant

GRILLED CHEESE SANDWICH WITH A CUP OF SOUP DE JOUR 8

BAKED POTATO 6

With Salad Bar 10

ENTREES



FILET OF BEEF 14

Garlic Whipped Potatoes, Grilled Asparagus and Green Peppercorn Demi- Glace

PORK CHOP 11

Grilled, Served with Sorghum Sweet Potatoes, Fall Vegetables, and an Apple Cider Butter Sauce

CHICKEN PENNE 10

Sliced Grilled Chicken Breast, Rosemary, Shallots, Artichoke Hearts, and Fresh Parmesan

BLACKENED CATFISH 10

Pan Seared, Served with Herb Mashed Potatoes, Steamed Spinach and a Beurre Rouge Sauce

ATLANTIC SALMON 12

Pan Seared, Served with Steamed Broccolini atop a bed of Creamy Pesto Fettuccini

TILAPIA 10

Dusted with Porcini Mushrooms, Sautéed, Served with Hotel Potatoes and a Lemon Caper Pan Sauce

*Contact our Catering Department for all your Special Events
Parties of six or more shall be on one check and a 20% gratuity will be added.*

