Dinner

Starters

Petite Crabcakes
Maryland style crabcakes sautéed golden brown and served with a tropical mango - papaya salsa.
$10.50

Shrimp Diablo
Bacon wrapped jumbo gulf shrimp stuffed with slivered jalapeno pepper. Grilled and served with horseradish cream sauce.
$10.50

Oriental Spring Rolls
Chicken and vegetable spring rolls served on an Asian slaw of rice noodles, julienne vegetables and cashews. Served with a pineapple - mango dipping sauce
$9.95

Ahi Tuna
Pan seared blackened Ahi tuna served with pickled ginger and wasabi. Accompanied by sesame– ginger soy sauce
$10.50

Bruschetta
French Bread toast points with a delicious mix of tomatoes, garlic, fresh basil, and fresh mozzarella with a balsamic glaze.
$8.50

Soup

Loaded Baked Potato Soup
Diced skin - on Idaho baked potatoes combined with a thick cream sauce. Topped with sour cream, chopped green onions, shredded cheddar and bacon bits.
$5.75

Soup Du Jour
Ask your server about the chef's freshly made daily special.
Cup - $4.00 Bowl - $4.75

Salads

Caesar
Crisp Romaine lettuce tossed with Parmesan cheese, seasoned croutons, and tangy Caesar dressing .
$4.75

House
Crisp Iceberg lettuce with tomatoes, red onion, and shavings of carrot and your choice of dressing.
$4.75

Doubletree Salad
Baby spinach, topped with sliced strawberries, bleu cheese, julienne carrots and candied pecans. Served with raspberry vinaigrette.
Small- $4.75 Entrée -$10.75

Grilled Chicken Caesar
Crisp Romaine lettuce tossed with Parmesan cheese, seasoned croutons, tangy Caesar dressing and topped with grilled breast of chicken.
$10.75

Spiced Rubbed Salmon Salad
Salmon fillet seasoned with our own special blend of spices served on a bed of greens and julienne vegetables with a light honey mustard dressing.
$10.95

WARNING: Consuming raw or undercooked meat poultry, eggs, or seafood poses a health risk to everyone, especially the elderly, children under the age of 4, pregnant women and other highly susceptible people with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.

Entrees

All entrees are served with your choice of soup du jour or our Esplanade house salad and include Doubletree's dauphinoise potatoes and chef's selected vegetables. We will substitute a baked or garlic "smashed" potatoes or saffron scented rice upon request.

(Steaks will be prepared without spice rubs or sauce upon request.)

Filet Au Poivre
Tender filet served with a tri-color peppercorn cream sauce.
$27.95

Steak & Shrimp
Char-Grilled 10 oz. center cut top sirloin accompanied by a trio of jumbo gulf shrimp sautéed in garlic and fresh herb butter.
$32.95

Bourbon Barbecue Salmon
Grilled Atlantic salmon fillet seasoned with thyme, brown sugar and cayenne, Served with Bourbon barbecue sauce.
$24.95

Tuscan Chicken Pasta
Linguine tossed with grilled chicken, spinach, sun-dried tomatoes, proscuitto, and pine nuts with a creamy tomato sauce.
$21.95

Chilean Sea Bass
Sautéed Chilean sea bass with mango relish.
$24.95

Caribbean Chicken
Grilled breast of chicken rubbed with Jamaican jerk seasonings and served with a tropical mango - papaya salsa.
$21.95

Cajun Ribeye
12 oz. ribeye steak seasoned with Creole spices. Char-grilled and topped with fire roasted peppers and onions
$26.95

Garden Farfalle
Tri-color bow tie pasta, sautéed carrots, fennel, green peppers and onions in tomato - garlic broth with mozzarella and parmesan cheese.
$19.95

Shrimp & Scallops
Jumbo shrimp and sea scallops sautéed with roma tomatoes and prosciutto Served with portofino sauce over penne pasta.
$22.95

Beverages

Royal Kona Blended Coffee
Regular or Decaffeinated $2.25

Hot or Iced Tea
Pickwick Traditional Black,
Green & Herbal Teas $2.50

Mineral Waters
Ice Mountain, Perrier or
San Pellegrino $3.00

Sodas
Coke, Diet Coke or Sprite,..... $2.50
Weinhard's Gourmet Root Beer..... $3.00

Milk - Whole,
2%, Skim or Chocolate $2.50

Juices
Tropicana Orange Juice
Cranberry, Apple or Grapefruit $3.25