

# ROOM SERVICE MENU

## STARTERS

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<b>HUMMAS PLATE</b> 	<b>8</b>
Kalamata olives, feta crumbles, grape tomatoes, cucumbers, roasted red pepper, and toasted pita crisps	
<b>SPINACH ARTICHOKE AU GRATIN</b>	<b>9</b>
Spicy spinach and artichoke dip broiled with asiago cheese served with toasted pita crisps	
<b>LOUISIANA CRAWFISH PIES</b>	<b>10</b>
Served with House Made Remoulade sauce	
<b>LOUISIANA SHRIMP COCKTAIL</b>  	<b>11</b>
Steamed jumbo shrimp accented with Cajun seasoning served with homemade cocktail sauce	
<b>CAPITOL HOT WINGS</b>	<b>12</b>
Six spicy marinated wings tossed with a choice of buffalo, garlic butter or Asian sesame	
<b>GRILLED CHICKEN AND BROCCOLI FLATBREAD</b>	<b>18</b>
Grilled Flatbread topped with garlic Alfredo, grilled chicken, broccoli baked with mozzarella and asiago Cheese. Served with red pepper flake and grated parmesan on side	
<b>PEPPERONI FLATBREAD</b>	<b>15</b>
Grilled Flatbread topped with marinara, pepperoni slices and baked with mozzarella and asiago cheese. Served with red pepper flake and grated parmesan on side	

## SOUPS & SALADS

*SALAD DRESSINGS: BLUE CHEESE, BUTTERMILK RANCH, ITALIAN, FAT FREE BALSAMIC, HONEY MUSTARD*

*TRY OUR SIGNATURE HOMEMADE DRESSINGS: CITRUS VINAIGRETTE, PEPPER JELLY VINAIGRETTE, AND POPPYSEED*

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<b>FRENCH ONION SOUP</b>	<b>9</b>
Tender julienne cuts of roasted sweet onions caramelized in butter, enhanced with beef and chicken stocks and topped with French bread, provolone and gruyere Swiss cheese	
<b>CHICKEN AND SAUSAGE GUMBO</b>	<b>9</b>
Savory chicken stock with stewed okra, pulled chicken, and Cajun smoked sausage cooked in a rich brown roux	
<b>CLASSIC CAESAR</b>	<b>8</b>
A true classic prepared with fresh romaine lettuce, aged asiago cheese, Caesar dressing and our homemade garlic croutons and grape tomatoes (Add chicken \$5; Add shrimp \$7, Add broiled salmon \$13)	
<b>STRAWBERRY CHICKEN SALAD</b>  	<b>13</b>
Fresh mixed greens, strawberries, mandarin oranges, grilled chicken, candied walnuts, grape tomatoes and Homemade poppy seed dressing	
<b>HUEY'S FARMHOUSE SALAD</b>   	<b>15</b>
Fresh Arugula, roasted red beets, sliced red onion, dried cranberries, and sweet potato crisp topped with fried Honey goat cheese medallions. Served with our Signature Pepper Jelly Vinaigrette	

All parties of 6 or more are subject to a 20% service charge. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. Please ask to speak to a manager regarding any questions about ingredients of all dishes.

## SANDWICHES, WRAPS, AND BURGERS

ALL SERVED WITH CHOICE OF SHOESTRING OR SWEET POTATO FRIES. ADD CHEESE \$.75 OR APPLEWOOD SMOKED BACON \$2




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- CAPITOL GRILLED CHEESE SANDWICH**  **11**  
Choice of Sourdough or wheat bread topped with American, provolone, and cheddar melted with fresh Tomato slices. Served with choice of shoestring or sweet potato fries
- CAJUN CLUB WRAP** **12**  
Cajun seasoned turkey thinly sliced, brown sugar ham, and Applewood smoked bacon, sliced tomatoes, spring lettuce mix, Dijon Aioli
- CLASSIC CHEESEBURGER** **13**  
Broiled Certified Angus Beef patty topped with American cheese and served on a brioche bun with leaf lettuce, red onion, tomato and sliced pickle
- CAPITOL BACON BURGER** **16**  
Broiled Certified Angus Beef patty topped with cheddar cheese, 2 strips of Applewood smoked Bacon, caramelized onions, and house made Bourbon Bacon Jam. Served on Brioche bun with fresh arugula and tomatoes

## HOUSE SPECIALITIES

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- Vietnamese Rice Bowl**  **16**  
Steamed Brown rice topped with pulled slow braised pork shoulder, chilled carrot and radish slaw, sliced cucumbers, Sliced fresh jalapeno, fresh mint, cilantro, and Sriracha, Served with Sesame Hoisin sauce  
 Vegetarian/Vegan option- No braised pork; Substitute sweet pepper, garlic, and onion sauté  
 Gluten Free option- No Sesame Hoisin sauce; Substitute Toasted sesame oil and Sriracha drizzle
- CRAWFISH LINGUNI** **18**  
Sautéed crawfish tails in a Cajun three cheese mornay tossed with linguini and topped with green onions
- ASIAGO CHICKEN** **20**  
Panko crusted chicken breast pan fried til golden and topped with sundried tomato cream sauce. Served with herb fried potatoes garlic broccolini  
 Gluten Free option- No Crusted Chicken or Cream Sauce; Substitute Grilled Chicken and sundried tomato Pesto sauce
- BLACKENED SALMON**  **25**  
Blackened seasoned salmon accented with white wine and fresh lemon juice served on a bed of fresh arugula drizzled with lite citrus vinaigrette served with steamed broccolini and lemon  
 Gluten Free option- No Citrus Vinaigrette; Substitute Extra Virgin Olive Oil and Fresh Lemon Juice drizzle
- 6OZ AGED ANGUS FILET** **28**  
Tender, lean Certified Angus filet seasoned and broiled to perfection served with herb fried potatoes and grilled asparagus

 Vegetarian  Gluten Free  Heart Healthy

## DESSERTS

<b>A' LA MODE</b>	<b>5</b>
Vanilla ice cream topped with whipped cream	
<b>CHOCOLATE LAYERED MOUSSE CAKE</b>	<b>9</b>
A layer of chocolate mousse cake, topped with another layer of chocolate ganache, infused with rum and accented with a raspberry coulis	
<b>BANANAS FOSTER BREAD PUDDING</b>	<b>9</b>
Louisiana French bread, fresh bananas, sweetened custard baked to a golden brown and topped with banana praline sauce	
<b>STRAWBERRY CHEESECAKE</b>	<b>9</b>
Thick slice of New York style cheesecake topped with strawberry coulis and whipped cream	

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