

DON HALL'S GUESTHOUSE GRILL

appetizers

HALL'S SIGNATURE MUDDY RIVER AMBER ALE 4.25
as untraditional as a family owned hotel in Fort Wayne

JUMBO SHRIMP COCKTAIL 8.50

CRAB CAKE 8.50
premium crab, whole grain mustard

BBQ SHRIMP 8.50
wrapped in smoked bacon

CHICKEN STRIPS 5.95
honey mustard or bbq

LOADED CHEESE FRIES 5.25
cheddar, jack, bacon crumbles, green onion and sour cream

WILD MUSHROOM SAUTÉ 5.95
shiitake, portabellas, button mushrooms, field greens

TUNA SASHIMI 6.95
toasted sesame seed, ginger, wasabi, field greens, ginger glaze

TOASTED RAVIOLI 6.95
fresh basil, marinara

salads

CHICKEN COBB 7.50
tomato, egg, toasted almonds, blue cheese,
bacon, honey mustard

CAESAR 6.25
romaine, croutons, parmesan
add chicken 8.25 add steak 9.50 add salmon 9.50

AHI STRAWBERRY SPINACH 9.95
red onion, blue cheese, croutons, blackened ahi
tuna and balsamic vinaigrette

FRUIT PLATTER 6.95
today's nut bread and sherbet

GRILLED SALMON 9.95
field greens, hearts of palm, capers, almonds, tomato, feta, sun-dried
tomato vinaigrette

sandwiches

served with cole slaw or french fries
substitute cup of soup, dinner salad, or fresh fruit - add 1.95

PRIME RIB 9.95
au jus, creamy horseradish, grilled sourdough

CHICAGO BURGER 6.95
grilled onions, onion bun

FILLET OF FISH 6.95
beer battered, shaved lettuce, cheddar

CORDON BLUE 6.95
seasoned chicken, ham, swiss

TENDERLOIN STEAK 11.95
seasoned choice tenderloin, grilled onions, asiago crouton

children's meals children under 10

includes fries, applesauce and drink:

FRIED FISH	CHEESEBURGER	
CHICKEN STRIPS	FRIED SHRIMP	4.25

beverages

PEPSI	TEA	RASPBERRY ICE TEA	
DR. PEPPER	SIERRA MIST	MOUNTAIN DEW	
ROOT BEER	COFFEE	MILK	1.95

HOUSE SPECIALTY


U.S.D.A. CHOICE **PRIME RIB**
slow roasted and seasoned to perfection - we recommend medium-rare.
baked potato, creamy horseradish
8oz.  14.95 12oz. -17.95 14oz. -19.95 (\$1 per ounce thereafter)


entrees


served with your choice of side and freshly baked bread
substitute caesar or greek salad - add 2.00
add a shrimp skewer to any entrée - blackened, bbq, scampi, fried, grilled 5.00

FILET MIGNON 6oz. -14.95 8oz. -18.95
baked potato


12oz. NEW YORK STRIP 17.95
baked potato

SMOTHERED SIRLOIN 6oz.  11.95 12oz. -16.95
sautéed steak mushrooms, grilled onions, baked potato

BEEF KABOB  13.95
vegetable kabob, wild rice, mushroom peppercorn sauce

BASIL CHICKEN  14.95
parmesan, bread crumbs, broccoli, marinara or alfredo

PORTABELLA CHICKEN 16.95
artichokes, asparagus, tomatoes

CHICKEN FETTUCCINE  13.95
broccoli, alfredo sauce


CRAB CAKES 17.95
asparagus, whole grain mustard

COD FILLET 13.95
broiled, blackened, pan fried or beer battered,
tartar sauce and vegetable of the day

NUTTY WALLEYE 16.95
almond herb crumble, jalapeno tartar, vegetable
of the day

GRILLED SALMON 16.95
tomato, basil, capers, vegetable skewer

TILAPIA  12.95
herbs, spinach, wild mushrooms, roasted red peppers

SHRIMP ALMONDINE  14.95
wild rice, horseradish citrus marmalade

BBQ SHRIMP  14.95
bacon wrapped, wild rice

PENNE CHICKEN PASTA 14.95
roasted tomato cream sauce, vegetable skewer, fresh grated
parmesan

TUNA SASHIMI 16.95
toasted sesame seed, wonton chips, pickled ginger, wasabi, field
greens, ginger mustard glaze

LOBSTER 24.00
drawn butter, baked potato
add 6oz. filet 34.00
twin tails 38.00

Mandatory, ambiguous, government regulations and consuming raw or undercook meats,
poultry, seafood, shellfish or eggs may increase your risk of food born illness.

sides

STEAK MUSHROOMS	2.25	HOUSE SALAD	3.25
FRENCH FRIES	1.95	COLE SLAW	1.50
SOUP DU JOUR	2.25	COTTAGE CHEESE	2.25
FRUIT CUP	2.75	BAKED POTATO	1.95
HASH BROWNS	2.25		

Thank you for choosing the Guesthouse Grill. We appreciate your support
of our independent, locally owned and operated shops & restaurants.
This helps us keep our community unique.

