

Ginger's
Restaurant

Dinner

At the



Monticello
Hotel

Dinner

Appetizers

Monticello Fondue

Rich, warm garlic & cheese fondue served with sourdough, rye & French bread for dipping. 8.00

Superior Stuffed Mushrooms

Oven baked mushroom caps stuffed with crab, shrimp & parmesan cheese. 7.00

Mozzarella Sticks

Melting mozzarella inside a crispy golden brown breading. Served with warm marinara sauce. 6.25

Deep Fried Cheese Ravioli

Six breaded and deep fried gourmet cheese ravioli served with warm marinara sauce. 7.00

Crab & Artichoke Dip

A delightful combination of Dungeness crab, artichoke hearts & parmesan cheese. Served with pita bread. 10.00

Jumbo Tiger Prawn Cocktail

Six tender giant prawns, presented elegantly and served with cocktail sauce and lemon 15.00

Captain's Crab Cakes

Made with Dungeness crab, pan-fried to a golden crust and served with a tangy mango chutney. 12.00

Appetizer Combo Platter

A combination of deep fried shrimp, clam strips, calamari, scallops & halibut. Served with spicy cocktail & tartar sauce. 15.00

House Cheese Bread

Our house specialty! 2.00

Classic Monticello Salads

Our own specialty house dressings include Bleu Cheese, Ranch, 1000 Island, French, Raspberry Vinaigrette, Toasted Sesame, Honey Mustard, Italian & Charleston Apricot.
All salads served with fresh hot bread.

Classic Caesar Salad

Crisp hearts of romaine lettuce tossed with our creamy Caesar dressing with Parmesan cheese, red onions & croutons. 7.00
Add chicken 9.00 Add Shrimp 10.00

The Monticello Salad

Sliced romaine hearts on caramelized Balsamic vinegar. Topped with candied walnuts, Gorgonzola cheese & a sesame vinaigrette. 9.00

Walnut Cranberry Chicken Salad

Grilled chicken breast on a bed of greens. Topped with candied walnuts, dried cranberries & feta cheese.
Whole 10.00 Half 8.00

Cobb Salad

A bowl of crisp greens with roasted turkey, sliced egg, bacon, olives, cherry tomatoes, Cheddar & Swiss cheese. Finished with guacamole. Whole 10.00 Half 7.00

Select Soups

Fabulous French Onion Soup

Our famous French onion soup is made from sweet Spanish onions in a rich beef broth. Topped with homemade croutons, Swiss & parmesan cheese. Baked until golden-brown. Served with a slice of cheese bread. 6.00

Deluxe Soup du Jour

Cup 3.00 Bowl 4.00
Bread Boule 6.00

Boston Clam Chowder

Cup 3.50 Bowl 5.00
Bread Boule 7.00
~ Fridays only ~

Taco Soup

Cup 3.50 Bowl 5.00
Bread Boule 7.00

Pacific Seafood

All seafood entrees are served with your choice of soup or salad and choice of baked potato, fettuccini, garlic mashed potatoes, seasoned vegetables or rice pilaf. Also served with home baked bread.

Cedar Plank Salmon

A fresh fillet of local NW Pacific salmon baked on a cedar plank and served with blackberry sauce. 20.00

Alaskan Halibut

An 8 oz cut from the center of the pure white filet. Choose to have it grilled or baked with a horseradish crust. 23.00

Giant Prawn Scampi

Giant Pacific prawns sautéed in garlic butter then tossed with artichoke hearts, fresh mushrooms, tomatoes and scallions. Finished with white wine. 20.00

Halibut Fish & Chips

Flavorful Alaskan halibut batter dipped and deep fried to a golden brown. Served with French fries, lemon and tartar sauce.
2 piece 11.50 4 piece 16.50

Panko Crusted Jumbo Prawns

Giant tiger prawns in a crispy golden batter. Deep fried and served with lemon and tartar sauce. 17.00

Pasta

Giant Prawn and Mushroom Alfredo

Giant sautéed prawns and fresh mushrooms served on a bed of Alfredo sauced fettuccini. 19.00

Chicken Broccoli Fettuccine

Char-fired chicken breast blended with broccoli florets, onions, mushrooms in a creamy garlic sauce. 17.00

Butternut Ravioli

Tender pasta stuffed with sweet butternut squash and served with a fresh sage buerre blanc sauce. 13.00

Kielbasa and Fire Roasted Pepper Penne

With fresh mushrooms tossed in a creamy marinara sauce. 17.00

Char Broiled Burgers

All of our burgers are 1/3 pound 100% ground chuck patties, served with French fries. Substitute soup or salad for only 1.00

Bacon Bleu Burger

A juicy burger topped with Bleu cheese, crisp bacon, lettuce, tomato & onion on a ciabatta roll. 8.75

Southwest Burger

This delicious burger is topped with crisp bacon, Swiss cheese, guacamole, our own special sauce and mayonnaise. 9.75

Mushroom Swiss Burger

A juicy burger smothered with sautéed mushrooms and melted Swiss cheese. Finished with our own special sauce and mayonnaise 8.50

Hamburger

100% ground chuck burger, flame broiled. Topped with lettuce, tomato, onion & our own special sauce. 6.50
Add Cheese 1.00 Add Bacon 2.00

House Specialties

All House Specialties, Steaks and Poultry dishes are served with your choice of soup or salad and choice of baked potato, fettuccini, garlic mashed potatoes, seasoned vegetables or rice pilaf.
Also served with home baked bread.

Tournedos of Beef Henry IV

A filet cut from aged angus beef, wrapped in smoky bacon and cooked to perfection. Topped with artichoke hearts and mushrooms, then laced with Sauce béarnaise and Demi-glace.

A hotel tradition.

Single 19.00 Double 31.00

Filet Oscar Supreme

A 6 ounce center cut filet topped with sweet crab meat, sautéed mushrooms and finished with Sauce Béarnaise and Demi-glace. 29.00

Steaks

Add caramelized onions, Sauce Béarnaise or Demi-glace for 1.25

*Filet Mignon

6 ounces of aged beef wrapped in smoky bacon and char-fired to your order. 22.00

*New York Steak

10 ounces of aged perfection. A melt in your mouth steak cooked to your order. 20.00

*Blue Cheese Steak

A 10 ounce strip loin steak topped with a creamy blue cheese sauce. 21.00

*Gingers Pepper Crusted Filet

A premium 6 ounce filet crusted with peppercorns and then presented with a brandy cream sauce 23.00

*Steak Frite

A 12 ounce center cut, bone in Rib Eye cooked to your order and served with shoestring potatoes and béarnaise sauce. 25.00

*Tempting Trio

A bacon wrapped tender, cooked to your order, shares the plate with char-fired marinated chicken medallions and golden-brown fried prawns. 21.00

*Twin City Tenders

Two smoky bacon wrapped beef tenders topped with our steak glaze. One of our most popular entrees. 17.00

*Prime Rib

Served Thursday, Friday & Saturday

We select the perfect aged standing rib roast, hand rub it with herbs, spices and then pack it in rock salt and slow cook it. This 100 year old technique produces the finest, tender and juicy Prime rib you will ever eat

Regular 10 ounce cut 20.00 King 14 ounce cut 25.00

Poultry

Chicken Oscar

A grilled chicken breast topped with steamed asparagus tips, Dungeness crab, then topped with sauce Béarnaise 20.00

Chicken Cordon Bleu

Tender white chicken breast wrapped around tasty ham and aged Swiss cheese with sauce Béarnaise 16.00

Honey Dijon Chicken

With mushrooms and pearl onions in a light cream sauce. 15.00

Hazelnut Crusted Chicken Breast

Boneless chicken breast baked to perfection served with caramelized apples and onions 15.00

*Some items may contain raw or undercooked animal product.
Such items can increase your risk of food borne illness, especially if you have certain medical conditions