

LE ROYALE

RESTAURANT & BAR

STARTERS

- CHIPS, SALSA & GUAC** 8
Multi-color corn chips, house-made salsa & guacamole.
- MEDITERRANEAN HUMMUS DIP** 9
Tahini & chickpea hummus with carrots, celery, Greek olives & toasted pita bread.
- AHI TUNA** 15
Hawaiian style, marinated sushi grade tuna, pickled radish & edamame, toasted sesame seeds, sweet chili sauce, spicy mayo & sushi rice.
- FRIED CALAMARI-BARI STYLE** 16
Crispy squid, olive oil, cherry peppers, fried lemon, parsley & pomodoro sauce.
- BAYOU QUESADILLA**
Marinated & grilled chicken breast or grilled shrimp with Cajun spices, red & green bell peppers, onions, blend of Mexican cheeses with salsa & sour cream.
CHICKEN 11 | SHRIMP 13
- JAMBALAYA** 13
New Orleans style rice with chicken, andouille and shrimp sautéed with onions, bell peppers, smoked paprika & Cajun spices.
- SHRIMP COCKTAIL** 17
Spiced-poached, classic horseradish-cocktail sauce, lemon.
- A LITTLE ON THE SIDE**
- Signature crispy French fries 5
 - Sweet potato fries 5
 - Onion rings 5
 - Garlic mashed potatoes 5
 - House salad 5
 - Baked potato with whipped butter 5
 - Sautéed vegetables 5

SOUPS

- SOUP OF THE DAY** 7
Ask your server.
- CHICKEN NOODLE SOUP** 7
Homemade with savory white meat chicken, carrots, celery, onions & noodles.
- CHILI** 7
Gluten free beef chili, mild spiced with kidney, beans, onions, celery, green bell peppers & tomatoes.
- MAINE LOBSTER BISQUE** 12
Lobster bits, brioche crouton and sherry.

SALADS

- Add or substitute to any salad:
CHICKEN \$6 | GRILLED SHRIMP \$8 | SALMON \$10
- HOUSE SALAD** 8
Fresh mixed greens, mixed garden vegetables, lemon poppy vinaigrette.

- CAESAR SALAD** 10.95
Crisp romaine lettuce, aged parmesan cheese, herb croutons tossed in traditional lemon anchovy dressing.
- CHOPPED GREEK SALAD** 10.95
Crisp romaine with tomato, cucumber, red onions, feta cheese, kalamata olives & Greek dressing.
- CHEF SALAD** 15.95
Crisp romaine lettuce with cucumber, tomato, red onions, blend of mixed cheeses, eggs, bacon, ham & turkey.

HAND-HELDS

- Burgers & sandwiches are served with French fries or coleslaw.
- GRILLED CHEESE** 7.95
Choice of white or wheat bread American Cheese.
Add bacon \$2 | Add tomato \$1
- QUARTER POUND HOT DOG** 7.95
Grilled all beef frankfurter served with sauerkraut.
Add cheese & chili \$2.50

- BIG EASY BURGER** 13.95
8oz Prime beef patty, lettuce, tomato, red onion, on a toasted kaiser roll. Add cheese \$1
- BBQ BACON CHEESEBURGER** 14.95
8oz Prime beef patty, applewood bacon, Bourbon Street BBQ sauce, melted cheddar on a toasted kaiser roll.
- MUSHROOM & SWISS BURGER** 14.95
8oz Prime beef patty, with sautéed mushrooms, onions and melted swiss cheese on a toasted kaiser roll.

- FRIED FISH SANDWICH** 13.95
Freshly breaded & fried Haddock with Cajun spices served on a hoagie roll with shredded lettuce, tomato & cool lemon aioli.
- PHILLY CHEESESTEAK** 14.95
Shaved Ribeye with red & green bell peppers, sautéed onion & melted provolone cheese on a toasted hoagie roll.
- GRILLED CHICKEN SANDWICH** 13.95
Sliced seasoned chicken breast with lettuce, tomato & remoulade slaw on a hoagie roll.

BONE-IN WINGS 13.95 Traditional naked bone-in wings, tossed in your choice of sauce: Voodoo Buffalo, Hot Honey, BBQ or Sweet Asian, served with celery & carrots, ranch or bleu cheese dressing.	CAPE COD FISH N' CHIPS 14.95 Freshly breaded & fried Haddock served with our signature French fries, fresh lemon, cocktail & tartar sauce.	FRIED LAND OR SEA BASKET Crispy breaded chicken tenders or fried butterfly shrimp served with French fries and coleslaw. Served with celery & carrots, ranch or bleu cheese dressing. Chicken Tenders 14.95 Butterfly Shrimp 18.95
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MAIN ENTREES

- HERB ROASTED CHICKEN** 14.95
Savory pan-roasted chicken served with mushroom risotto and seasonal vegetables.
- ATLANTIC SALMON** 21.95
Grilled with heirloom tomato gremolata & served with a choice of two small sides.
- CAJUN RIBEYE** 22.95
Char-grilled 12oz Ribeye steak blackened with Cajun seasoning & a choice of two small sides.

- FILET MIGNON** 26.95
8oz cut filet mignon with herbed butter & a choice of two small sides.
- NY STRIP** 27.95
12oz NY Strip with herbed butter & a choice of two small sides.
ADD SHRIMP \$34.95 | LOBSTER TAIL \$39.95
- ADDITIONS**
- Shrimp -grilled or scampi style 15
 - Cold Water Lobster Tail -broiled or grilled MP
 - Twin Lobster Tail -broiled or grilled MP

- LOUISIANA CREOLE PASTA**
Marinated grilled chicken or shrimp sautéed with red and green bell peppers, tossed with penne pasta in a creamy Cajun Alfredo sauce.
- CHICKEN 13**
SHRIMP 18
LOBSTER 23

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gratuity of 18% is automatically placed on the bill.

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DESSERTS

HOMEMADE BREAD PUDDING 8
Classic made with rich custard-soaked bread, sweet raisins, hint of cinnamon served with a scoop of creamy vanilla ice cream and caramel sauce.

BLACKBERRY RICOTTA CHEESECAKE 8
Blackberry-infused cheesecake with creamy ricotta atop a buttery graham cracker crust with a blackberry and raspberry compote.

CHOCOLATE OVERLOAD CAKE 8
Layered chocolate cake with chocolate mousse topped with dark chocolate Ganache and chocolate shavings.

BEVERAGES

EVIAN WATER 5

COKE PRODUCTS 3

MINUTE MAID JUICE 3

COFFEE / DECAF 3

TEA 2

WHITE WINES

SPARKLING / CHAMPAGNE

	Gls	Btl
J. Roget, Champagne Brut 375ml		8
Louis Charles Brut, France	8	32
Louis Charles Rosé, France	8	32
Moet et Chandon Brut Imperial		124
Veuve Clicquot Brut Yellow		152

CHARDONNAY

	Gls	Btl
Villa Santa Marta Chile, 2023	7	28
Equoia, Monterey California, 2022	11	44
Prima Materia Lake County, 2022	16	64

OTHER INTERESTING WHITES

	Gls	Btl
Villa Santa Marta Sauvignon Blanc Chile 2023	7	28
Uma, Pinot Grigio 2020	10	40
Lakewood Vineyards, Pinot Gris 2020	12	48
Lakewood Vineyards, Riesling 2020	12	48

HAPPY HOUR DAILY 5PM-7PM 50% OFF SELECT BEER, WINE & LIQUOR

RED WINES

CABERNET SAUVIGNON & BLENDS

	Gls	Btl
Villa Santa Marta Cabernet Sauvignon Chile, 2022	7	28
Equoia, Cabernet Sauvignon Monterey California, 2020	11	44
Cult, Cabernet Sauvignon Lodi California, 2020	12	48
Unshackled by the Prisoner 2021	16	64

MERLOT

	Gls	Btl
Villa Santa Marta Merlot Chile, 2022	7	28
Ferrari-Carano, Merlot 2023	12	48
Emmolo, Merlot Napa Valley, 2018	18	72
Ami Reserva Chile, 2022	8	32
Belle Glos Las Alturas, 2022	15	60
Suzor "The Tower" 2021	18	72

PINOT NOIR

OTHER INTERESTING RED WINES

	Gls	Btl
Villa Santa Marta - Malbec Chile, 2021	7	28
Cennina, Chianti 2019	9	36
Carlin De Paola Terre Alfieri Barolo Nebbiolo, Piedmonte Italy, 2021	14	56
Thacher, Syrah Central Coast, 2020	16	68