

Sandwiches

Knoche Hamburger \$8

Add cheese \$8.25 ... Add cheese and bacon \$9

Bishops Burger \$9.25

*Bacon, thousand island dressing, lettuce,
tomato & Swiss cheese on ciabatta*

*Grilled chicken breast, chipotle cream cheese, bacon, avocado
\$8.50*

Steak sandwich \$12.50

Certified Angus beef, onions and mushrooms, grilled sourdough

*Pink peppercorn and sesame crusted tuna,
sriracha aioli, avocado, pea vines
\$8.50*

Lounge Menu Appetizers

*House made sausage, caramelized onions, tomato sauce, fontina and
arugula flatbread
\$10*

*Chef's selection of cheeses
\$12*

Dinner Menu

Winter, 2009

1st course

*House andouille sausage, mustard, house pickles, grilled bread
\$8*

*Shrimp cocktail, remoulade sauce
\$12*

*Charcuterie plate, daily selection served with appropriate
accoutrements \$14*

*Bruchetta Trio
Seasonal toppings
\$8*

*'Waldorf' salad, blue cheese croquette, raspberries, green apple
& candied walnuts \$9*

*Bishop's Caesar salad, parmesan twist, white anchovy
\$8*

*Soup du jour
Cup-\$3 bowl-\$4*

*Butternut squash soup, spiced yogurt, candied almonds
cup-\$3 bowl-\$4*

Entrees

Served with choice of soup, side or wedge salad

Meat

Hanger Steak, roasted vegetables, fingerling potatoes, romesco
\$22

*Filet mignon,
Certified Angus beef, vegetables, choice of potato,
maitre d' hotel butter*
6oz - \$30 8oz - \$34

*12 oz. Ribeye,
Certified Angus beef, vegetables, choice of potato*
\$32

*12 oz. Strip steak,
Certified Angus beef, vegetables, choice of potato*
\$28

To any steak add sautéed onions \$2 add local mushroom \$3.50

House Meatloaf, winter vegetables, mashed potatoes and gravy
\$13

House smoked BBQ pork Ribs, vegetables, choice of potato
1/2 \$13 Full \$21

*Herb roasted, boneless half chicken, house stuffing, green beans,
chicken jus*
\$19

*Braised beef short ribs, winter vegetables, buttermilk-chive mashed
potatoes, beef jus* \$24

Seafood

Grilled rainbow trout, celeriac puree, fennel-grapefruit salad
\$21

*Roasted grouper, polenta, mushrooms, spinach, cherry tomatoes,
kalamata olive puree*
\$26

*Crawfish ravioli, house made andouille sausage, spinach,
spicy cream sauce*
\$19

House Made Pastas

*House made pork sausage with ricotta ravioli, spinach,
house marinara*
\$19

Spaghetti and meatballs, house marinara, parmesan-reggiano
\$15

Beef stroganoff, fettuccini, mushrooms, crème fraiche
\$16

Fettuccini, fall vegetable ragout, parmesan-reggiano
\$15
Add chicken breast \$18

Please inform your server of any dietary restrictions