

Hotel Nashville

Appetizers

Shrimp Cocktail...\$8

Five gulf shrimp crisply chilled and served with classic cocktail sauce.

Wheel of Brie...\$6.50

A great display with apples and grapes
Served with grilled baguettes

Hot Crab Dip...\$6.50

Our chef's blend of crab, cream cheese and spices, broiled and topped with almonds. Served with fresh vegetable sticks and grilled baguettes.

Potato Skins...\$5

Four potato halves filled with bacon and cheddar cheese-broiled.
Served with sour cream and chives.

Chicken Wings...\$9

Eight Oven Roasted wings. Choice of Plain, Hot or Honey Mustard. Served with vegetable sticks and ranch or bleu cheese dressing.

Boneless Chicken Wings...\$9

Twelve Oven Roasted boneless wings. Choice of Plain, Hot or Honey Mustard. Served with vegetable sticks and ranch or bleu cheese dressing.

Soups

French Onion Soup

Cup...\$3 Bowl...\$4

A customer favorite- Our house recipe of onions and spices in a simmering beef stock-Topped with garlic croutons and mozzarella cheese- broiled.

Homemade Soup of the Day

Cup...\$2 Bowl...\$3

Made daily at Hotel Nashville

Salads

House Salad...\$5

Fresh greens with fresh vegetables, tomatoes, shredded cheese and homemade croutons and served with your choice of dressing.

Add Bleu Cheese Crumbles or Bacon Crumbles...\$2

Grilled Chicken Salad...\$9

Fresh greens with fresh vegetables, tomatoes, fresh fruit, shredded cheese, onion slices and homemade croutons with topped with a grilled 6 oz. Chicken Breast. Choice of Dressing.

Buffalo Chicken Salad...\$11

Fresh greens with fresh vegetables, tomatoes, fresh fruit, Bleu cheese crumbles, onion slices and homemade croutons with topped with a Spicy 6 oz. Chicken Breast. Choice of Dressing.

Grilled Shrimp Salad...\$13

Fresh greens with fresh vegetables, tomatoes, fresh fruit, shredded cheese, onion slices and homemade croutons with topped with six grilled Shrimp. Choice of Dressing.

Dressings:

Fat Free Raspberry Vinaigrette, Fat Free Tomato Basil Vinaigrette, Ranch, French, 1000 Island, Italian, Honey Mustard, Bleu Cheese, Creamy Garlic Dill

Pasta

Served with Homebaked bread.

Pasta Alfredo...\$9

Pasta prepared in a delightful rich butter, cream and Parmesan cheese sauce.

With: **Fresh Vegetables...\$10**

Grilled Chicken...\$11

Blackened Chicken...\$11 Shrimp...\$13

Burgers & More

Our Burgers are hand-pattied 100% certified Angus beef, precooked weight-8oz., grilled medium-well.

Sandwiches are served on a homemade bun with lettuce, tomato and onion and potato chips. **Sub oven baked fries...\$2**

Basic Burger...\$8 Cheese Burger...\$8.25

Choice of American, Cheddar or Mozzarella

Bacon Cheese Burger...\$9

Topped with Bacon Crumbles and choice of American, Cheddar or Mozzarella

Black and Blue Burger...\$10

Grilled with our Blackening Seasoning and topped with Bleu Cheese Crumbles

Grilled Chicken...\$9

A grilled boneless breast

Blackened Chicken...\$9

A boneless breast with our Blackening Seasoning

Buffalo Chicken...\$10

Grilled with our Spicy sauce and topped with Bleu Cheese Crumbles

Grilled Chicken Club...\$10

A grilled boneless breast topped with Bacon Crumbles and Mozzarella Cheese

Hotel Nashville

Steaks

Served with Homebaked bread and choice of two -baked potato, wild rice, fresh steamed vegetables, dinner salad or soup of the day.

Filet Mignon...\$26

An 8 ounce choice center cut tenderloin, grilled to your liking.

T-Bone...\$23

16 ounce steak-prepared to your liking

Ribeye...\$20

12 ounce steak-prepared to your liking.

Steak Sandwich...\$13

A 7 oz. Flat Iron steak grilled and served open faced on grilled bread with sautéed mushrooms. All sides ala carte.

****Not Responsible for the tenderness of medium-well or well done steaks****

Extras

Oscar Sauce (Crabmeat and béarnaise)...\$4

Béarnaise Sauce...\$2

Bleu Cheese Crumbles...\$2

Sautéed Mushrooms...\$2

Sautéed Onions...\$2

Seafood

Served with Homebaked bread and choice of two -baked potato, wild rice, fresh steamed vegetables, dinner salad or soup of the day.

Lobster...\$24

One 8 ounce tail-lightly broiled

Add an 8oz. lobster tail to any meal...\$18

Any of the Fish below can be prepared: Blackened, Lemon Dill, Garlic Butter or Teriyaki Glazed

Grilled Salmon...\$16

An 8 ounce fillet-

Yellowfin Tuna...\$15

A 8 ounce fillet-

Broiled Tilapia...\$14

A 7 ounce fillet-

Chicken

Served with Homebaked bread and choice of two -baked potato, wild rice, fresh steamed vegetables, dinner salad or soup of the day.

Oscar...\$14

Boneless chicken breast, grilled, topped with Oscar sauce and asparagus spears.

Marsala...\$14

Boneless chicken breast sautéed in a tasty Marsala wine and mushroom sauce.

Lemon Pepper...\$13

Boneless chicken breast, grilled, with lemon pepper.

Blackened Chicken...\$13

Boneless chicken breast tossed in our blackening seasoning and broiled.

Combo Platter-choose two...\$21

Served with Homebaked bread and choice of two -baked potato, wild rice, fresh steamed vegetables, dinner salad or soup of the day.
**7 oz. Flat Iron Steak * Skewered Shrimp (5)
Grilled Chicken Breast * 4 oz. Salmon**

Sides

Baked Potato...\$3

Wild Rice...\$3

Fresh Steamed Vegetables...\$3

Oven Baked Fries...\$3

Dinner Salad...\$3

Steamed Asparagus...\$4

Stuffed Baked Potato (bacon and cheddar)...\$4.50

Beverages

Coke, Sprite, Diet Coke...\$1.50

Fresh Brewed Iced Tea...\$1.50

Pink Lemonade...\$1.50

Coffee or Hot Tea...\$1.50

***Note: Consuming raw or undercooked meats may increase your risk for foodborne illness.*

15% gratuity will be added to the bill of parties of 8 or more people

Carry-out orders are available-15% service charge will be added to all carry-out orders

“Darlene’s is not a fast food Restaurant. Each order is prepared from fresh ingredients and will take extra time. Please relax and enjoy.”