
Appetizer Menu

Salmon Bruschetta..... \$14

Seasoned salmon with grilled red onion and mini peppers, on a crostini, topped with tomato and olive oil.

Meatloaf Cakes..... \$14

Two portions of deliciousness, with vodka sauce. Topped with parmesan and fresh parsley.

Sliders..... \$12

Two sauced handfuls of chef's patty blend, tomato, onion, and pickle. With choice of cheddar, gouda, swiss, or pepperjack. Served with fries.

Baked Brie..... \$12

Heavenly from the oven, this slice of brie is served with drunken berries and chef's honey drizzle.

Cheese Donut..... \$10

A beautifully melted large ring of cheese, battered and fried to a crisp. Served with vodka sauce, parmesan, and fresh parsley.

Spinach Artichoke Dip..... \$10

The classic, with tasteful mushrooms. Served with crostinis.

Chips and Dip..... \$8

Chef's iconic queso, salsa, and jalapeño crema with corn tortilla chips.

Boutique Brussels..... \$8

Sautéed with peppers, onions, bacon crumbles, and garlic; these fried and seasoned sprouts are to stay for.

Fried Snacks.....\$6

A generous portion of fresh-fried onion rings, pickles, and jalapeños. Served with ranch.

AGGIELAND
BOUTIQUE HOTEL

Appetizer Menu

Salmon Bruschetta..... \$14

Seasoned salmon with grilled red onion and mini peppers, on a crostini, topped with tomato and olive oil.

Meatloaf Cakes..... \$14

Two portions of deliciousness, with vodka sauce. Topped with parmesan and fresh parsley.

Sliders..... \$12

Two sauced handfuls of chef's patty blend, tomato, onion, and pickle. With choice of cheddar, gouda, swiss, or pepperjack. Served with fries.

Baked Brie..... \$12

Heavenly from the oven, this slice of brie is served with drunken berries and chef's honey drizzle.

Cheese Donut..... \$10

A beautifully melted large ring of cheese, battered and fried to a crisp. Served with vodka sauce, parmesan, and fresh parsley.

Spinach Artichoke Dip..... \$10

The classic, with tasteful mushrooms. Served with crostinis.

Chips and Dip..... \$8

Chef's iconic queso, salsa, and jalapeño crema with corn tortilla chips.

Boutique Brussels..... \$8

Sautéed with peppers, onions, bacon crumbles, and garlic; these fried and seasoned sprouts are to stay for.

Fried Snacks.....\$6

A generous portion of fresh-fried onion rings, pickles, and jalapeños. Served with ranch.

AGGIELAND
BOUTIQUE HOTEL