

# Welcome to the Crystal Dining Room

HISTORIC HOTELS  
of AMERICA



NATIONAL TRUST  
for HISTORIC PRESERVATION®

## Lunch Choices

The New Moon Spa is pleased to offer new menu items that reflects our philosophy of healthy eating. We invite you to experience a lighter, healthier fare that is both flavorful and exciting. Enjoy!

Served Monday - Saturday 11:00 a.m. - 2:00 p.m.

### Soups & Salads

*Chilled Strawberry Soup*.....Cup: \$2.50  
.....Bowl: \$4.00

*War Eagle Mill 16 Bean Soup*.....Cup: \$2.50  
.....Bowl: \$4.00

#### *Trio of Roma Tomatoes*

An array of Roma tomatoes stuffed with ham, chicken, and tuna salad served atop baby spinach tossed in our house dressing. Accompanied with chips.....

\$8.95

#### *Grilled Chicken & Wild Berry Spinach Salad*

Fresh spinach tossed with raspberries, blueberries, and spiced pecans in a raspberry vinaigrette and topped with grilled chicken.....

\$8.50

#### *Maple & Herb Glazed Salmon Salad*

A grilled 4 oz. filet of salmon with a maple herb glaze served over a generous portion of our house salad.....

\$7.95

#### *Southern Fried Chicken Salad*

Baby greens tossed in a honey mustard dressing with spiced pecans, red onions, and croutons.

Tossed with crispy fried chicken pieces.....

\$8.50

#### *Marinated Grilled Vegetable Salad*

Seasonal vegetables marinated in our house dressing and lightly grilled. Served chilled with focaccia toast and Montrachet spread.....

\$8.95

#### *Caesar Salad*

Crisp Romaine tossed in a creamy Caesar dressing with fresh parmesan and finished with garlic croutons.....  
(add grilled chicken for \$2.00)

\$5.95

#### *Crescent Peacock Salad*

A unique display of fresh seasonal fruit and our homemade chicken salad.....

\$8.95

## Appetizers

### Portobello Fries

Seasoned strips of portobellos deep fried and served with honey mustard sauce.....\$6.95

### Ozark Trout Cakes

Pan fried to a golden brown and served with a roasted corn and andouille relish over baby fried greens finished with a smoked jalapeno aioli.....\$7.05

### Grilled Shrimp Bruschetta

Four jumbo shrimp lightly marinated in tequila and lime and grilled. Served with a fresh tomato relish and toasted baguettes.....\$8.95

### Warm Potato Croutons

Our version of the classic potato skins topped with boursin cheese, prosciutto ham and finished with fresh chives.....\$6.95

### Fried Calamari

Seasoned strips of calamari lightly seasoned and fried to a golden brown. Served with a fresh herb tomato dipping sauce.....\$8.95

## Sandwiches

(All sandwiches served with chips, fries or carrot and celery sticks)

### Dr. Norman Baker Burger

8 oz. U.S.D.A. choice burger served with lettuce, tomato, and onion.....\$7.45  
(A vegetarian burger may be substituted at your request).....add cheese \$7.95

### Classic Reuben on Marble Rye

Shaved corned beef grilled and served on rye bread with 1000 island dressing, sauerkraut and Swiss cheese.....\$7.95

### Herb Roasted French Dip with Rosemary Au jus

Thin sliced prime rib of beef grilled and topped with Swiss cheese. Served on a hoagie roll with au jus dipping sauce.....\$9.05

### Hot Roast Beef Sandwich with Wild Mushroom Sauce

An open faced roast beef sandwich topped with a rich wild mushroom sauce and served with seasonal vegetables and Crescent mashed potatoes.....\$9.05

### Club Croissant

Sliced ham and turkey layered with lettuce, tomato, and onion and then topped with hickory smoked bacon.....\$7.95

## Entrees & Pastas

### Oven Roasted Trout with Fresh Herbs

A boneless filet of trout, oven roasted with white wine, fresh herbs, and whole butter. Served over a bed of basmati rice pilaf with fresh seasonal vegetables.....\$12.95

### Mediterranean Pasta

Kalamata olives, sun dried tomatoes, capers, and fresh basil tossed in bowtie pasta with garlic and extra virgin olive oil.....\$7.95

### Prosciutto Pasta

Prosciutto ham, spring peas, and pearl onions tossed in bowtie pasta with a white wine cream sauce and finished with bleu cheese.....\$8.95

### Grilled Peco Chicken

A 6 oz. breast of chicken grilled and topped with peco de galla Relish. Served with seasonal vegetables and rice pilaf.....\$10.95

\*A 15% gratuity will be added to parties of 6 or more.

\* Separate checks for parties larger than ten will automatically receive an 18% gratuity.