



Our Special Menu for
Tuolumne County Restaurant Week
January 18 ~ 24th, 2015
Served 5-9 p.m. (10 p.m. Fri & Sat)

Appetizers ~ *Choice of:*

- Spinach Salad** w/apples, cranberries & caramelized onions
National Hotel Signature Black Bean Soup
Roasted Garlic & Gorgonzola w/crustini
Artichoke & Proscuitto Saute w/garlic, white wine & butter
Breaded Polenta deep fried and topped w/Italian sausage,
marinara sauce & Parmesan cheese

Entreés ~ *Choice of:*

- Chicken Patrice** - shrimp, spinach and apricot
in an apricot brandy sauce
Cajun Steak Tips Etouffe - tomato and mushroom
in a Cajun Sherry cream sauce
Fresh Fillet of Alaskan Cod - house made pesto cream sauce
Spinach Ravioli filled with artichoke & sun dried tomato
in white wine garlic sauce

Desserts ~ *Choice of:*

- Banana Foster**
Creme Bruleé
Chocolate Mousse

All of our desserts are made in house

\$30 per person

(does not include tax, gratuity or beverage)

The National Hotel & Restaurant

Jamestown 18183 Main Street~ , CA ~ 209-984-3446