

# Rupert's

HOTEL  
MCCALL

CHEF'S SOUP 3.50 / 5.50

SLOW COOKED CHICKEN AND WHITE BEAN CHILI 4.50 / 7.50  
*WITH CORNBREAD*

MARINATED SHRIMP COCKTAIL 9.00  
*WITH SPICY HORSERADISH DIPPING SAUCE*

TRADITIONAL CAESAR SALAD 8.00  
*CHOPPED ROMAINE LETTUCE, ASIAGO CHEESE, GARLIC CROUTONS TOSSED  
WITH CREAMY CAESAR DRESSING*  
ADD GRILLED CHICKEN BREAST, FLANK STEAK OR SHRIMP 3.50

SIMPLE SALAD 7.00

SZECHUAN PEANUT NOODLE SALAD 8.00  
*THIN NOODLES, VEGETABLE STRIPS, NAPA CABBAGE, SHIITAKE MUSHROOMS  
AND SHREDDED CHICKEN DRESSED IN OUR SPECIAL PEANUT DRESSING*

MARINATED FLANK STEAK COBB SALAD 9.50  
*MIXED LETTUCES WITH AVOCADO, BLUE CHEESE, TOMATO, BACON BITS AND  
HARDBOILED EGG*

*SIMPLE BURGER 9.00*  
*GRILLED 8OZ ALL BEEF PATTY ON A TOASTED BUN WITH LETTUCE, TOMATO,  
ONION AND KOSHER DILL SLICES*  
ADD BACON, CHEESE, AVOCADO, MUSHROOMS, OR GRILLED ONION 1.00  
EACH

BRICK PRESSED ITALIAN TURKEY 8.00  
*THIN SLICED TURKEY BREAST, PROSCIUTTO, PROVOLONE, ARTICHOKE AND  
SUNDRIED TOMATO PESTO*

ALE BATTERED "FISH & CHIPS" 11.00  
*CRISP BEER BATTERED HALIBUT PIECES, SKINNY FRIES AND HOUSE MADE  
TARTAR SAUCE*

WHITE CHEDDAR "MAC AND CHEESE" 8.00  
ADD BACON AND BROCCOLI 2.00

MARY'S THAI SHRIMP BOWL 10.00  
*SAUTEED SHRIMP, VEGETABLES, WITH A SOUL SATISFYING THAI COCONUT-  
LEMONGRASS BROTH AND JASMINE RICE*

PAN SEARED PORK MEDALLIONS 12.00  
*TOASTED CORIANDER MARINADE, GRILLED SAGE POLENTA, SEASONAL  
VEGETABLE, AND GRAIN MUSTARD SAUCE*

GRILLED CHICKEN AND CREOLE SAUSAGE PASTA 11.00  
*SAUTÉED WITH BROCCOLI, TOMATO, ASIAGO CHEESE AND WHITE WINE HERB  
BUTTER*

Please note that thoroughly cooking foods of animal origin, including beef,  
fish, poultry and seafood, reduces the risk of food borne illness.