

Royal Inn



Beer Garden

Gourmet Burgers

Served with chips. Upgrade to fries for \$2.00. Add lettuce and tomato .50

Stuffed Smokehouse Burger - An 8 oz. burger seasoned and stuffed with bacon \$11.99
and cheddar cheese, then topped with house-made BBQ sauce, garnished with
house-made onion rings

Royal Blen Burger - Hand-pattied burger topped with bleu cheese, bacon, red onion, \$9.49
and mayo, on a golden egg roll

Hamburger - Hand-pattied half-pound beef patty \$8.59

Cheeseburger - Same as our hamburger, but topped with melted American cheese \$8.95

Subs, Sandwiches, and Wraps

Served with chips. Upgrade to fries for \$2.00. Add lettuce or tomato .50

Ed's "Belvedere" Hoagie - Four meats and two cheeses, topped Whole \$9.99 Half \$5.49
with Italian dressing

Reuben Sandwich - Classic Reuben on marble rye, piled high with corned beef, \$8.99
sauerkraut, Swiss cheese, and thousand island dressing

Meatball Hoagie - Our house-made meatballs covered with our Whole \$9.49 Half \$6.49
sauce and melted Provolone cheese

Grilled Chicken Breast Sandwich - Tender grilled and seasoned boneless \$8.99
chicken breast, served mayo on a golden egg roll

Fish Hoagie - Your choice of breaded or baked fish with tartar sauce .. Whole \$11.99 Half \$7.99

Steak, Onion, and Cheese Sub - Sliced steak with grilled onions ... Whole \$10.99 Half \$6.99
and melted Provolone cheese

Bruschetta Chicken Wrap - Chicken, bruschetta style tomatoes, cucumbers, \$7.95
spinach, onions, and feta cheese, all tucked into a tomato-basil wrap

Flatbread Pizza

White Pizza Flatbread - Flatbread drizzled with oil, topped with garlic, Provolone, \$8.99
mozzarella, Parmesan, Roma tomato, Kalamata olives, and basil

Four Cheese Flatbread - Flatbread topped with our house-made red sauce and \$7.99
Provolone, mozzarella, Parmesan, and Asiago

Cheese & Pepperoni Flatbread - Flatbread topped with our house marinara, \$8.99
provolone cheese, and pepperoni

Beverage Selections

Beer, etc.

Budweiser	Bud Lite	Coors Lite
Miller Lite	Yuengling	MGD 64
Corona	Michelob Ultra	LC. Lite
Straub Amber	Genny	Sam Adams
Guinness	Straub Lager	Busch Lite
Bud Lite Lime	Labatt Blue	Labatt Blue Light
Miller High Life	Bud Lite Orange	Blue Moon
Goose Island IPA	Southern Tier IPA	Redd's Apple Ale
Redd's Blueberry Ale	O'Doul's	O'Doul's Amber
Raspberry Twisted Tea	Truly Lime	Smirnoff Ice & Assorted Flavors
Red Bridge		

On Tap

Ellicottville Blueberry - Busch Lite - Straub Amber - Shock Top

Natrona Bottling Company

Root Beer - Ask for a float!
Birch Beer
Cherry Soda
Ginger Beer
Peach Ginger Beer



Cocktails - We'll be happy to mix your favorite, from Moscow Mules, to Margaritas, to Whiskey Sours, and everything in between!

We serve Pepsi products:
Pepsi, Diet Pepsi, Mug Root Beer, Ginger Ale, Siera Mist
Also available - Iced Tea, Raspberry Iced Tea, and Lemonade

Wine list available!

Seafood

Served with salad or soup, vegetable, and choice of potato or side of pasta

Surf and Turf - Tender filet cooked the way you like it, with a succulent broiled 8 oz. lobster tail. Market price.

Lobster Tail - Broiled flavorful 8 oz. lobster tail. Market price.

Pan-Fried Walleye - Filet of walleye, lightly coated with Parmesan cheese and pan-fried in a garlic wine sauce \$24.99

Crab Cakes - House-made crab cakes with our own special seasoning, breaded and sautéed to perfection \$18.59

Stuffed Shrimp - Stuffed with our own delicious crab meat stuffing and broiled \$23.49

White Fish Madison - A large piece of haddock sautéed in our lemony beef sauce, topped with shrimp and broccoli \$24.59

Alaskan Salmon - Broiled salmon filet served over rice with a side of dill sauce \$17.99

Jumbo Shrimp - Hand-breaded and deep-fried, served with house-made cocktail sauce \$21.59

Shrimp Scampi - Sautéed shrimp in a garlic butter and white wine sauce, served on a bed of rice (no potato) \$21.59

Stuffed Haddock - Flaky, flavorful haddock stuffed with our own special crab meat stuffing \$17.59

Fish Francese (A House Specialty) - Haddock sautéed in our own lemony beef broth \$15.59

Broiled Haddock - Choose your favorite - plain, with our lemon-pepper seasoning, or garlic butter \$13.99

Breaded Haddock - Haddock filet fried to a golden brown, served with tartar sauce \$13.99

End your meal with a delicious selection from our dessert tray!

Antipasti

Shrimp Cocktail - Five large shrimp served with cocktail sauce \$12.99

Stuffed Mushroom Caps - Jumbo mushroom caps stuffed with crab meat, peppers, onions, and our own special seasoning \$7.99

Twice-Breaded Provolone Wheel - Aged Provolone breaded and pan-fried, served with marinara sauce \$6.99

Cheese & Crackers - Our delicious cheese spread and a basket of assorted crackers \$3.49

Bovolo - Escargot served in a rich, buttery garlic sauce \$8.99

French Onion Soup - House-made rich French onion soup \$3.49 Add melted Provolone for \$1.10

Duck Wings - Three deep-fried duck wings served with your choice of a la 'orange sauce or garlic butter \$3.75

Chicken Wings - Choose your flavor: Hot, Mild, Homemade BBQ, Plain, or Dry Rub. Doz \$10.95, 1/2 Doz \$6.99. Add celery and bleu cheese for \$1.50

Onion Rings - One dozen, hand-breaded in house \$4.95

Cheese Curds - Breaded Wisconsin white cheddar cheese curds \$5.49

Steamed Mussels - Mussels served in a garlic butter sauce or marinara sauce, your choice \$9.99

Hot Stuffed Banana Peppers - Three peppers stuffed with beef and mild Italian sausage, topped with tomato sauce & cheese \$8.99

Bruschetta - Garlic toast topped with diced tomato, garlic, and fresh basil in olive oil \$6.59

Calamari Rings - Lightly breaded and fried to a golden brown, served with pomodoro sauce \$7.99

Rhode Island Calamari - Lightly breaded and fried rings of calamari and rings of banana peppers, served with pomodoro sauce \$8.99

Soup of the Day - Cup \$2.99 Bowl \$3.49

Three Points Pretzel - Jumbo soft pretzel served with a trio of dippers - beer cheese, brown mustard, and Alfredo sauce \$9.99

Potato Skins - Golden potato wedges topped with cheese & bacon \$7.49

Beer-Battered French Fries - Deep-fried tasty potatoes \$3.49

★ Daily Features

Monday - Mama LaValle's Homade Ravioli

Tuesday - Ed's Famous BBQ Ribs

Wednesday - All-You-Can-Eat Crab Legs

Thursday - All-You-Can-Eat Steak & Shrimp

Friday - Beer Battered Haddock Friday & Saturday - Prime Rib

Pasta & More

Served with a salad

Seafood Primavera - Scallops, shrimp, and crab meat, sautéed with vegetables in a scampi or marinara sauce, over linguini \$24.99

Penne Carbonara - Pancetta and onions sautéed in a creamy cheese sauce, served over penne pasta. Semplice \$10.99, Shrimp \$19.59, Scallops \$19.99, Chicken \$14.99

Alla Parmigiana - Parmesan and Provolone cheeses and our own sauce served over spaghetti. Breaded veal cutlet \$17.59, Breaded boneless chicken breast \$14.99

Poached Mussels Linguini - Poached mussels in a choice of scampi sauce or tomato-basil sauce, over linguini \$14.59

Linguini with Clam Sauce - Chopped ocean clams in a white wine sauce with fresh garlic and parsley, served over linguini \$14.59

Fettucini Alfredo - A creamy house-made alfredo with broccoli. Semplice \$12.59, Chicken \$14.99, Seafood (Shrimp, Scallop, Crab) \$24.99

Cappelini Aglio y Olio - Sautéed spinach, roasted garlic, and tomato concasse in extra virgin olive oil, with fresh herbs. Semplice \$10.99, Chicken \$14.99, Shrimp \$19.59

Alla Fra Diavolo - Penne pasta enrobed in spicy tomato-basil cream, with Parmesan cheese. Chicken 14.99, Seafood (Shrimp, Scallops, Crab) \$24.99

Stuffed Shells Formaggio - House-made tomato-basil cream with Italian cheeses and fresh basil covers flavorful cheese-stuffed shells \$12.59

Gnocchi - Potato dumplings with tomato-basil sauce or Fontina cheese sauce \$12.49

Spaghetti or Rigatoni with Meatballs - House-made marinara with Parmesan and fresh Italian herbs tops our spaghetti and meatballs \$9.99

Ravioli

Served with a salad

Jumbo Meat Ravioli - Meat-stuffed ravioli served in our house-made red sauce \$14.49

Jumbo Cheese Ravioli - Plump, tender ravioli with a four cheese filling, covered with our rich tomato sauce \$12.49

Ravioli Combination Plate - Three each - cheese and meat ravioli in choice of house-made red sauce or house-made Alfredo sauce \$14.49

★ Check out our daily features board to see what other chef-inspired items we're featuring today!

Insalate

Seafood Salad - A bed of romaine lettuce topped with grilled shrimp, scallops, and crab meat \$14.59

Chicken Salad - Grilled chicken breast and French fries over a bed of lettuce with all the toppings \$12.49

Spinach Salad - A bed of spinach topped with sliced mushrooms, red onions, and hard-boiled egg. Semplice \$6.99, Chicken \$12.49, or Shrimp \$13.59

Caesar Salad - Romaine lettuce tossed with croutons, cheese, and caesar dressing. Choice of Semplice \$6.99, Chicken \$12.49 or Shrimp \$13.59

Steak Salad - Tender strips of steak and French fries over mixed greens with all the toppings \$14.49

Small Tossed Salad - Mixed greens topped with tomatoes, cucumbers, onions, and croutons. Choice of dressing \$3.49

From the LaValle Grill

Served with salad or soup, vegetable, and choice of potato or side of pasta

Steaks & Chops cooked to your preference: Rare - Red, cool center; Med Rare - Red, warm center; Med - Pink, hot center; Med Well - Broiled throughout; Well - Charred outside, broiled throughout

Add mushrooms & onions for \$1.99

Filet Mignon - Tender Angus Reserve filet, cooked to perfection. \$29.99

Delmonico - Prime cut of Angus Reserve beef, juicy and flavorful \$27.99

Liver - Calves liver and bacon, smothered in onions \$12.99

New York Strip - Angus Reserve strip, full of flavor \$27.99

Broiled Pork Chop - Boneless center cut, seasoned with apple rub \$15.99

Beef Tips Calabrace - Tender tips, sautéed with onions and peppers in butter and garlic \$13.99

Vitello & Pollo

Veal Marsala - Tender veal sautéed with fresh mushrooms, garlic, and Marsala wine \$17.99

Veal ala Cover - Tender veal with peppers, mushrooms, cheese, and tomatoes, seasoned to perfection \$17.99

Chicken ala Cover - Boneless chicken breast with peppers, mushrooms, cheese, and tomatoes, seasoned to perfection \$15.59

Chicken France' - Lightly seasoned chicken breast topped with garlic-herb sauce \$14.59

Veal Francese - Tender veal in a seasoned egg batter, cooked in a lemony beef broth \$17.59

Chicken Marsala - Chicken breast sautéed with fresh mushrooms, garlic, and Marsala wine \$16.59

Chicken Francese - Boneless chicken breast in a seasoned egg batter, cooked in a lemony beef broth \$14.59

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.