

APPETIZERS

Signature French Onion Soup

Sautéed sweet onions blended with traditional seasonings in a savory beef stock and topped with melted Gruyere cheese 7.00

Soup du Jour

Daily selection of our homemade soup collection 6.00

Artisan Cheese Plate

Three selections of our Chef's choice of gourmet cheeses, served with crostini and fresh fruit 13.00

Shrimp Cocktail

Chilled jumbo shrimp served with horseradish, fresh lemon & cocktail sauce 12.00

Crab Cake Appetizer

Sautéed lump crab cakes topped with a sweet-chili drizzle 16.00

Tomato & Mozzarella

Sliced fresh mozzarella layered with red and yellow tomatoes and topped with extra virgin olive oil and balsamic glaze 9.00

Philly Cheesesteak Spring Rolls

Chopped steak and American cheese wrapped in a wonton and served over a small bed of sautéed peppers and onions with a tomato fondue for dipping 7.50

SIGNATURE SALADS

All salads are served with choice of Champagne, Balsamic or Lite Raspberry Vinaigrette, Creamy Ranch, Honey Mustard, and Fat-Free Italian. Add grilled chicken or shrimp for an additional 6.00

Caesar

Romaine, shaved Parmesan, focaccia croûtons, creamy Caesar dressing 9.00

Harvest

Field greens, candied pecans, dried cranberry, and farmers cheese 9.00

California Cobb

Mixed greens, smoked bacon, egg, avocado, tomato, and bleu cheese crumbles 10.00

Apple

Mixed greens, apple slices, avocado, tomato, and bleu cheese crumbles 10.00

SIGNATURE SANDWICHES

All sandwiches are served with choice of fries or fruit

Traditional Philly Cheesesteak

Grilled sirloin or chicken breast with fried onions and peppers and choice of cheese 13.50

Villanova Vegetable Wrap

Sautéed spinach, roasted portabella mushroom, fresh tomato, mozzarella and basil, all wrapped in a whole wheat tortilla 10.00

California Chicken Sandwich

Grilled marinated chicken breast, tomato, avocado, and melted Monterey Jack cheese on a toasted wheat bun 12.00

The University Club

Smoked turkey, Applewood smoked bacon, lettuce, tomato, mayo, and a fried egg all stacked high on toasted sourdough bread 12.00

Temple U. Tuna Croissant

Albacore tuna, sweet relish, bibb lettuce on a buttery croissant 12.00

The LaSalle Burger

Flame grilled Angus beef, cheddar cheese, bibb lettuce, tomato, beer battered onion ring, fresh bakery bun 13.00

ENTREES

Add a garden salad or cup of today's soup to any entrée for an additional 4.00

The Princeton Omelet

Three eggs, cured ham, mushrooms, sweet onion, cheddar and Swiss cheeses with choice of skillet potatoes or side salad 12.00

Chicken Bruschetta

Grilled marinated chicken breast topped with a fresh mixture of diced tomato, garlic, parsley and basil, all over a bed of linguini with melted mozzarella cheese 18.00

Flame Grilled 12oz Ribeye

Toy box tomato sauté with roasted garlic and basil, and served with parmesan roasted fingerling potatoes and sautéed spinach 29.50

8oz Filet Mignon

Blended Shiraz demi glaze, horseradish mashed potato, and steamed asparagus 34.00

Half Herb Roasted Chicken

Our signature roasted chicken served with parmesan roasted asparagus and Yukon Gold mashed potato 24.00

Stir Fried Vegetables

Assorted vegetables including Shitake mushrooms, shredded carrots, and edamame stir fried and served with brown rice, soy-glazed tofu, asparagus, and topped with a fried egg 18.00

Shrimp & Scallop Scampi

Jumbo shrimp and scallops, fresh tomato, white wine, garlic, lemon, and butter served all over angel hair pasta 26.00

Maryland Crab Cakes

Sautéed lump crab cakes topped with mango salsa and a teriyaki-chili sauce, served with asparagus 27.00

Seared Salmon

Farm raised salmon, shitake mushroom, scallion, shredded carrot, garlic, baby bok choy, jasmine rice, Asian ponzu dressing 23.00

SIDE DISHES

Asparagus 4.50

Brown Rice 4.50

Garlic Mashed Potato 4.50

Sautéed Spinach 4.50

French Fries 4.50

DESSERTS

Chocolate Bundt Cake

Rich and delicious Belgian chocolate baked into this individually portioned bundt cake 7.00

Philadelphia® Cheesecake 7.00

Dessert Bar Trio

Three flavors of our specialty dessert bars, including lemon, white & dark chocolate raspberry, and our “Junk” bar 7.50

Dessert du Jour

Ask your server about this week’s selections 8.00

Breyer’s® Ice Cream

Vanilla bean and Dutch chocolate flavors 5.00

Gelato

Ask your server about this week’s flavors 6.00

KIDS

All kids meals are served with choice of fries or fruit cup

Soup & Grilled Cheese

A cup of today’s soup and a grilled cheese sandwich 8.00

Chicken Tenders

Breaded and fried, served with choice of dipping sauces 8.00

Mac & Cheese 8.00

Add griddled ham for 2.00

Pasta Bowl

Farfalle or whole grain penne with choice of tomato or butter sauce 8.00

Veggie-Table

Plate of seasonal vegetables, including carrot sticks, celery, and broccoli spears, with choice of dipping sauce 6.00

PB & B

Peanut butter and banana slices on cinnamon raisin bread, drizzled with honey 7.00

KIDS DESSERT

Single Scoop

Vanilla or chocolate, whip cream, cherry 4.50

Berry Bowl

Mixed seasonal berries, whip cream optional 4.50

Cookies & Milk 4.50

BEVERAGES

Fresh brewed Starbucks® coffee, regular and decaf 3.00

Assorted Tazo® teas 2.75

Fruit Juice

Orange, grapefruit, apple, cranberry, and tomato 3.00

Milk

Whole, reduced fat (2%), low-fat, soy, and chocolate 2.75

Espresso 4.95

Cappuccino 6.95

Soda

Coke®, Diet Coke®, Sprite®, Seagram's® Gingerale,
and Barq's® Rootbeer 3.00

Minute Maid® Lemonade 3.00

Iced Tea

Sweetened and unsweetened available 2.50

DRAFT BEERS

4.75

Bud Light

Miller Lite

Coors Light

Yeungling Lager

5.75

Goose Island IPA

Sam Adams Seasonal

Guinness

Stella Artois

Blue Moon Seasonal

Shock Top Seasonal

Sam Adams

Victory Brewing Co. Seasonal

DOMESTIC BOTTLES

5.00

Budweiser

Michelob Ultra

Bud Light

Yeungling Lager

Coors Light

Rolling Rock

Miller Lite

St. Paulie Girl NA

5.50

Blue Moon

Sam Adams Seasonal

Sam Adams

Angry Orchard Hard Cider

IMPORT BOTTLES

6.00

Amstel Light

Heinekin

Corona

Heinekin Light

Corona Light

Stella Artois

CRAFT BOTTLES

6.00

Kona Big Wave

Lancaster Strawberry Wheat

Troegs Perpetual IPA

Yards Philadelphia Pale Ale

Magic Hat #9

Victory Golden Monkey

Rogue Dead Guy Ale

Dogfish 60 min IPA

WINES BY THE GLASS

Ask your server to see our full Sheraton Selects Wine
List for our complete collection

SPARKLING

J Roget "Brut"

6 / 28

Mionetto Prosecco (187mls)

18

WHITES / PINOT GRIGIO

Beringer White Zinfandel

7 / 28

Banfi Centine Rose

10 / 39

Placido Pinot Grigio

8 / 34

Stellina di Notte Pinot Grigio

9.75 / 41

Chateau St Michelle Reisling

9 / 35

Saint M Reisling

11 / 46

SAUVIGNON BLANC

New Harbor Marlborough, New Zealand

8.75 / 37

Kendall Jackson Vintner's Reserve

11 / 43

CHARDONNAY

Magnolia Grove California

8 / 39

Beaulieu Vineyard "Coastal Estates"

8.75 / 36

Columbia Crest "H3" Horse Heaven Hills, WA

10 / 42

PINOT NOIR

Mark West California

10 / 44

Meiomi Sonoma County

13 / 51

RED BLENDS

Alamos Mendoza, Argentina

8 / 32

Penfolds "Koonunga Hill" Australia

13 / 51

CABERNET / MERLOT

Magnolia Grove Cabernet

8 / 39

B.V. "Coastal Estates" Cabernet

8.75 / 36

Josh Cellars Cabernet, CA

12 / 53

Beringer "Founders Estate" Merlot, CA

9 / 45

Seven Falls Merlot, CA

10.75 / 42

Folie a Deux Merlot, Sonoma County

12 / 47