

# CHEERS

BISTRO

AT THE DOUBLETREE

## DINNER MENU

### STARTERS

#### Harissa Cauliflower Wings \$15

Crispy, spicy cauliflower florets served with housemade tomato jam

#### Three-Cheese Arancini \$16

Deep-fried Italian rice balls made with a blend of shredded asiago, mozzarella, and ricotta cheeses served with housemade marinara and basil garnish

#### Chicken Wings \$18

House-seasoned chicken wings served with a choice of sauce on the side. Choose from buffalo, honey hot, Penang coconut curry, Thai chili, and crispy celery and carrots

#### Shrimp Cocktail \$20

Five juicy jumbo shrimp served on ice with our housemade cocktail sauce

#### Charcuterie Board \$22

Our Chef's selection of cured meats and cheeses

#### Panang Coconut Curry \$20

#### Popcorn Shrimp

Panang coconut curry popcorn shrimp served with Fresno chilies

#### Blistered Tomato Hummus \$16

Cherry tomatoes sautéed with garlic and herbs, and hummus served with crispy naan chips

### SOUPS

#### Prime Rib Chili Bowl B \$12

Slow-cooked prime rib with black bean chili

#### Tomato Gorgonzola C \$6 | B \$12

Our chef-signature soup! Rich tomato soup seasoned with the sophisticated flavor of Gorgonzola cheese and a splash of heavy cream

#### Chicken Orzo Noodle C \$6 | B \$12

Tender chunks of chicken breast with orzo pasta and fresh vegetables

#### French Onion Crock \$12

Caramelized onions in a rich sherry wine beef broth and topped with melty, gooey Provolone and Swiss cheeses, served with crostini

### SALADS

#### House Salad S \$9 | L \$15

Crispy romaine lettuce, hard-boiled eggs, fresh tomatoes, cucumbers, red onion, and served with balsamic vinaigrette

#### Caesar Bowl S \$9 | L \$15

Fresh romaine lettuce with crostini, parmesan crisp and served with Caesar dressing

#### Mediterranean Salad S \$10 | L \$17

Crisp kale and romaine lettuce, olives, tomatoes, cucumbers, onions, feta cheese and garbanzo beans, served with lemon oregano dressing

Add grilled chicken +\$8 or blackened salmon +\$10

### HANDHELDS

#### 12-Inch Philly Ribeye Cheesesteak \$22

Our Chefs pick! Freshly sliced Ribeye with Cooper cheese whiz, caramelized onions, and peppers loaded on a hoagie roll

#### Cuban Brioche \$16

Mojo pulled pork, pit ham, sliced turkey, crisp pickles, and mustard mayo served on a Brioche bun

#### Grilled Chicken BLT \$18

Grilled chicken, crisp bacon, lettuce, fresh tomato, served on a Brioche bun slathered with chili lime aioli

#### Cheers Smashburger \$18

1/2 lb. 100% juicy ground beef burger made to order, served with cheese, crisp lettuce, fresh tomatoes, onion on a Brioche bun

### ENTREES

#### Panang Coconut Curry Salmon \$36

Panang coconut curry salmon served with Thai basmati vegetable rice

#### BBQ Short Rib Bowl \$34

Olive oil mash, smother BBQ short rib chunks, with green onions and cheddar cheese

#### Ribeye Steak \$38

12 oz grilled ribeye steak served with garlic herb butter, mashed potatoes, broccolini and herb-roasted tomatoes

#### Southern Style Chicken \$34

1/2 of a chicken, pan-fried and served with collard greens, housemade mac-n-cheese, and a piece of cornbread

#### Mojo Pulled Pork Waffle \$34

Mojo pulled pork piled on a scratch-made green onion waffle, with pineapple chutney, crispy pancetta

#### Seared Scallops \$36

Seared sea scallops served with cheese risotto, Italian Verde sauce, and broccolini

#### Cheers Meatball Lasagna \$28

Layers of ricotta meatballs, housemade marinara, pasta, and melty asiago and mozzarella cheeses

#### Vegan Shepherd's Pie \$20

Layers of olive oil mashed potatoes and simmered vegetables, served with a tasty housemade vegan gravy

### DESSERTS

#### DT Diet Destroyer \$11

World-famous DoubleTree cookie brownie with chocolate ice cream smothered in rich chocolate sauce

#### Seasonal Crème Brûlée \$9

Crème brûlée with fresh berries

#### Caramel Apple Pie \$9

Warm caramel apple pie served with vanilla ice cream

#### Ice Cream Bowl \$8

Two hearty scoops of chocolate, vanilla or seasonal ice cream served in a bowl