



room **38**
RESTAURANT & LOUNGE

MODERN GLOBAL CUISINE

ROOM 38 RESTAURANT & LOUNGE PRESENTS A MENU WITH A VARIETY OF TASTES AND TEXTURES THAT ARE COMPLIMENTARY TO ONE ANOTHER. OUR STYLE OF EATING IS TO EAT BY IMPULSE, FREE FROM RULES OR SCHEDULES. SHARE A VARIETY OF DISHES WITH FRIENDS OR ORDER INDIVIDUALLY.

| FRESH SALADS |

ASIAN SESAME GRILLED CHICKEN 9

MIXED GREENS, CHOPPED CARROTS, SWEET RED PEPPERS, MANDARIN ORANGES, GRILLED CHICKEN BREAST, AND FRIED WONTON STRIPS, SERVED WITH OUR ASIAN SESAME DRESSING

38 GREEK 8

MIXED GREENS, FRESH TOMATOES, KALAMATA OLIVES, CUCUMBERS, FETA CHEESE AND PEPPERONCINIS, SERVED WITH OUR GREEK DRESSING

CRANBERRY WALNUT 7.5

SPRING GREENS, DRIED CRANBERRIES, WALNUTS, FETA CHEESE AND ARTICHOKE HEARTS, SERVED WITH OUR ORANGE CRANBERRY VINAIGRETTE

BEEF AND BLEU SALAD 9.5

SPRING GREENS, THINLY SLICED SEARED PRIME RIB, BLUE CHEESE, TOASTED WALNUTS, AND DRIED BLUEBERRIES, SERVED WITH A BALSAMIC REDUCTION

| FLAT BREADS |

BBQ CHICKEN 9

GRILLED CHICKEN, RED PEPPERS AND GREEN ONIONS OVER SWEET AND SPICY BBQ SAUCE, TOPPED WITH FRESH CILANTRO

SEAFOOD 10

FRESH CRAB MEAT, SHRIMP AND LOBSTER WITH A GARLIC WHITE WINE CREAM SAUCE, TOPPED WITH FRESH TOMATOES AND GREEN ONIONS

SPICED PEAR AND TURKEY 8.5

ROASTED TURKEY BREAST AND SPICED FRESH PEAR, OVER AN OLIVE OIL AND MOZZARELLA

PHILLY CHEESE STEAK 9

GRILLED STEAK WITH ONIONS, GREEN PEPPERS AND MUSHROOMS OVER A FLAVORED CREAM CHEESE SPREAD, TOPPED WITH PEPPERONCINIS

VEGETARIAN 8.5

MIX OF ROASTED VEGETABLES OVER OLIVE OIL AND ROASTED GARLIC, TOPPED WITH FETA

| SANDWICHES |

YOUR CHOICE OF SOURDOUGH, WHOLE WHEAT KAISER, CIABATTA, OR A TOMATO WRAP, WITH CHOICE OF ONE SIDE

ITALIAN BEEF 8.5

SEASONED BEEF, PEPPERS AND ONIONS, TOPPED WITH MOZZARELLA

ROASTED TURKEY AND BRIE 8.5

TURKEY, BRIE AND SWEET RED PEPPERS TOPPED WITH A SWEET HONEY MUSTARD SAUCE

GRILLED PORTOBELLO 7.5

WITH A ROASTED RED PEPPER SPINACH AND ARTICHOKE SPREAD

BEEF AND BRICK 8.5

THINLY SLICED PRIME RIB AND MOZZARELLA

BLACKENED CHICKEN 8

JERK SEASONED GRILLED CHICKEN, TOPPED WITH A PINEAPPLE AIOLI

SHRIMP AND SCALLOP PO'BOY 11

GOLDEN FRIED, TOPPED WITH A SPICY PARMESAN MAYO

BIGI TURKEY CLUB 7.5

TURKEY, BACON, TOMATO, LETTUCE, SPROUTS AND A CREAM CHEESE SPREAD

SURF & TURF STEAK SANDWICH 11

TENDER BISTRO FILET TOPPED WITH CRAB AND LOBSTER SAUTÉED IN A PARMESAN CREAM SAUCE

CURRY CHICKEN SALAD SANDWICH 7.5

PROSCIUTTO AND SLICED PEAR 7.5

WITH SWISS CHEESE

SALSA TOPPED TURKEY BURGER 8

WITH MOZZARELLA CHEESE

TISI CHICKEN CLUB 8

CHICKEN BACON CLUB WITH SWISS CHEESE AND RANCH DRESSING

SIDES:

MEDITERRANEAN PASTA SALAD

STRING FRIES

GRILLED ASPARAGUS

SWEET POTATO FRIES

SOUP (2.5 EXTRA)

| BEVERAGE |

PEPSI – DIET PEPSI – DR. PEPPER – SIERRA MIST MOUNTAIN DEW – LEMONADE – CRANBERRY ICED TEA – COFFEE – PERRIER – VOSS WATER

Red Bull[®]
ENERGY DRINK

| SMALL PLATES |

PROSCIUTTO WRAPPED ASPARAGUS 6.5 HH
WITH A GORGONZOLA CREAM SAUCE

EDAMAME 4.5 HH
TOSSED WITH SPICED SALT

SPICY CHICKEN QUESO DIP 9 HH
WITH FRESH VEGETABLES AND TORTILLA CHIPS

**ROASTED RED PEPPER SPINACH AND
ARTICHOKE DIP 9** HH
WITH FRESH VEGETABLES AND TORTILLA CHIPS

ROASTED RED PEPPER HUMMUS 8 HH
WITH FRESH VEGETABLES AND TORTILLA CHIPS

JALAPEÑO CRAB RANGOON STICKS 8 HH
WITH A SWEET THAI CHILI DIPPING SAUCE

SEARED DUMPLINGS 7 HH
WITH A GINGER SOY SAUCE

PRIME RIB TOAST POINTS 8.5 HH
WITH FRESH SPINACH, DICED RED PEPPERS,
TOPPED WITH A HORSERADISH AIOLI

ROSEMARY LEMON CHICKEN KEBABS 8.5
OVER SWEET POTATO FRIES

CARTER WONTON CRISPS 8
OVEN BAKED BITE SIZE TACO CRISPS WITH
SEASONED BEEF, FRESH LETTUCE AND TOMATO,
TOPPED WITH CILANTRO CRÈME FRESH

LOBSTER MAC N CHEESE 9

SESAME CRUSTED AHI TUNA 9
WITH A THAI PEANUT SAUCE AND SEAWEED
SALAD

THAI CHICKEN LETTUCE WRAPS 9.5

BISTRO FILET 12
WITH BLUE CHEESE CRUMBLES AND A PORT WINE
REDUCTION, OVER SAUTÉED SPINACH

GNOCCHI 8.5
HOMEMADE GNOCCHI, SHREDDED
PROSCIUTTO, SPINACH, TOSSED WITH OLIVE OIL
AND SAGE

SOUP DU JOUR 6.5

BACON PEPPER JACK SHRIMP 9.5
WITH A CILANTRO LIME HONEY SAUCE

TEMPURA CALAMARI 9
WITH A CHIPOTLE LIME AIOLI

AHI TUNA CUCUMBER POKE' 8.5
MARINATED AHI, CREAM CHEESE, SHREDDED
CARROT, SESAME & GINGER OVER SLICED
CUCUMBER

| SMALL PLATES |

THAI CHILI SPARE RIBS 8.5

TENDER SWEET AND SPICY BRAISED RIBS

SALMON SKEWERS 9.5

SERVED WITH A CHILI LIME GLAZE OVER
FLASH FRIED SPINACH

PROSCIUTTO WRAPPED SCALLOPS 10.5

WITH A THREE PEPPER RELISH

CHICKEN FLORENTINE 8

GRILLED CHICKEN, TOMATOES, SPINACH,
MOZZARELLA, TOSSED IN A SPICY MARINARA

| HAPPY HOUR |

| \$3 CALLS \$1 MINI DRAFTS |
| HALF OFF **HH** SMALL PLATES |

| SLIDERS |

3 SLIDERS, EACH SERVED WITH
LETTUCE AND TOMATO

ORIGINAL 8.5

SERVED WITH CHEESE, KETCHUP, AND MUSTARD

ARTICHOKE 9.5

SERVED WITH OUR ROASTED RED PEPPER
SPINACH AND ARTICHOKE DIP

CHIPOTLE 9.5

SERVED WITH ROASTED CHIPOTLE PEPPERS AND
PEPPER JACK CHEESE

SOUTHWEST 9.5

SERVED WITH BBQ SAUCE AND A VINEGAR
BASED HOMEMADE SLAW

AHI 10.5

MEDIUM RARE AHI TUNA, TOPPED WITH A OYSTER
AIOLI, SHREDDED CARROT, AND BABY GREENS

CARIBBEAN AHI 10.5

JERK SPICED MEDIUM RARE AHI TUNA, WITH A
PINEAPPLE, GINGER, AND CILANTRO CHUTNEY

COOL CUCUMBER AHI 10.5

MEDIUM RARE AHI TUNA, TOPPED WITH A
CUCUMBER, MINT, AND TOMATO SALAD

| DESSERT |

ASSORTED FONDUE 10

DARK CHOCOLATE, RASPBERRY WHITE
CHOCOLATE, AND CARAMEL MILK CHOCOLATE
DIPPING SAUCES, ACCOMPANIED BY SKEWERED
MARSHMALLOWS, SPONGE CAKE,
AND FRESH STRAWBERRIES

GOOEY BUTTER CAKE 7.5

COLUMBIA'S AWARD WINNING DESSERT

PASTRY WRAPPED BAKED BRIE 9.5

TOPPED WITH A SWEET PORT REDUCTION

20 % GRATUITY ADDED FOR PARTIES OF 6+
PLEASE NOTIFY YOUR SERVER IF YOU
REQUIRE SEPARATE CHECKS