



# The Lafayette

*A Grand Riverboat Era Hotel*



MARIETTA, OHIO





## STARTERS

### PUTNAM POTATO SKINS - \$10

Fresh potato boats fried golden brown, loaded with shredded Gouda and cheddar cheese, bacon crumbles, broiled and topped with scallions.

### RIVERFRONT BONELESS CHICKEN WINGS - \$12

Boneless chicken wings, fried and tossed in your choice of sauce. (Nashville Hot, Thai Chili, Hot Honey, BBQ, Roasted Garlic Parmesan, or Buffalo.)

### CHICKEN QUESADILLA - \$12

Roasted chicken with peppers, onions, and Mexican cheese blend on a tortilla.

### BOURSIN CHEESE STUFFED MUSHROOMS - \$10

Mushrooms stuffed with Boursin garlic and herb cheese.

### TACO LOADED FRIES - \$12

Crispy golden fries topped with a Mexican cheese blend, ground beef, onions, tomato, and served with sour cream.

### CHEESE CURDS - \$10

Wisconsin white cheddar cheese curds fried to a golden brown and served with a side of Nashville hot sauce or marinara.

### PIO BATTER DIPPED SHRIMP - \$12

Five jumbo shrimp served with a house-made cocktail sauce.

### BARREL PICKLE CHIPS - \$10

Breaded pickle chips, fried to a golden brown and served with horseradish aioli.

## SOUP & SALAD

SOUP DU JOUR      \$6 Bowl      \$4 Cup

### FRENCH ONION SOUP - \$8

Savory blend of caramelized onions, garlic and herbs, topped with our house-made croutons, broiled mozzarella and Swiss cheese.

### MARQUIS CAESAR SALAD - \$10

Crisp romaine lettuce with shaved Parmesan, cherry tomato, and topped with house-made croutons and Caesar dressing.

### LAFAYETTE HOUSE SALAD - \$8

Fresh spring greens, shredded carrots, onions, cucumbers, tomatoes, and your choice of dressing.

### CRISP ICEBERG WEDGE - \$10

Two wedges of iceberg lettuce with bacon, tomato, and red onion. Topped with Thousand Island or blue cheese dressing.

### TRADITIONAL GREEK SALAD - \$12

Arugula topped with red onion, green peppers, cherry tomato, cucumber, Kalamata olives, Feta cheese, and topped with our house-made red wine vinaigrette.

## DRESSINGS & ADDITIONS

Ranch, Italian, Bleu Cheese, Caesar, French, Raspberry Vinaigrette, or Thousand Island

Add a Grilled Chicken Breast for \$6 • Salmon \$8  
Shrimp \$10 • Steak \$12



## SANDWICHES

*All sandwiches come with fries or sweet potato fries*

### CAPTAINS WAY STEAK BURGER - \$12

Our custom blend of ground beef patty, charbroiled, served on a toasted brioche bun with your choice of toppings. (listed below)

**VEGGIES:** Lettuce, tomato, onion, pickle

**CHEESE:** Smoked Gouda, Aged Cheddar, Swiss, Mozzarella, Pepper Jack

**EXTRAS:**

Bacon \$3, Sautéed mushroom \$1, Extra cheese \$1

### OHIO VALLEY FISH & CHIPS - \$12

Fresh wild caught Cod dipped in beer batter. Served with our golden crispy fries and our house-made tartar sauce.

### SOUTHWEST CHICKEN SANDWICH - \$13

Breaded or grilled chicken breast topped with lettuce, tomato, and chipotle mayo. Served on a brioche bun.

### LEMON TARRAGON CHICKEN SALAD - \$12

Diced Chicken with raisins, red onion, lemon, and fresh tarragon. Served on a croissant with lettuce and tomato.

### THE CLASSIC REUBEN - \$15

Fresh sliced corned beef with Swiss cheese and sauerkraut on thick-sliced rye bread and topped with Thousand Island dressing.

### SHREDDED PORK CUBAN - \$13

Mojo braised pulled pork with sliced ham, pickles, mustard aioli, and Gouda cheese on a baguette.

### GREEN TOMATO GRILLED CHEESE - \$12

Fresh sliced green tomatoes on sourdough bread with Gouda and Cheddar cheeses.

## ENTREES

*All Dinners (with the exception of pasta dishes) come with two sides*

### PIONEER'S CHOICE LIVER AND ONIONS - \$22

Seared liver slices served with sautéed onions and bacon.

### STERNWHEEL SMOTHERED CHICKEN - \$26

Grilled chicken breast topped with a honey mustard glaze, sautéed onion, mushroom, bacon, and finished with a Gouda cheddar cheese blend.

### COMMODORE'S CRAB CAKES - \$28

Gulf coast style crab cakes served with a roasted jalapeno remoulade.

### STATEROOM GRILLED SALMON - \$28

Grilled Salmon topped with a horseradish dill compound butter.

### RIVERBOAT GRILLED RIBEYE STEAK - \$34

Our house-cut 12 ounce Ribeye served with a Gorgonzola mustard cream.

### TUSCAN CHEESE RAVIOLI - \$20

Cheese ravioli topped by a Tuscan cream sauce with spinach and sun-dried tomato.

### SOUTHWEST PENNE PASTA - \$16

Penne tossed with black beans, corn, red onion, and a creamy chipotle sauce.

Add grilled chicken \$6, grilled salmon \$8, grilled shrimp \$10, or grilled steak \$12

**\*Notice: consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food-borne illness**

 — Denotes vegetarian options

**\*\*18% gratuity will be added to parties of 6 or more**

### GALLEY CHOICE SIDES \$4

Yukon Mashed Potatoes • Side Salad

Confit Roasted Potatoes

Corn Risotto • Broccoli

Asparagus • Brussel Sprouts

Fries • Sweet Potato Fries

# FOLLOW US ON OUR SOCIAL MEDIA!

 [HTTPS://WWW.FACEBOOK.COM/THELAFAYETTEHOTEL/](https://www.facebook.com/thelafayettehotel/)

 [HTTPS://WWW.INSTAGRAM.COM/HISTORICLAFAYETTEHOTEL/](https://www.instagram.com/historiclafayettehotel/)

 [HTTPS://WWW.TIKTOK.COM/@LAFAYETTEHOTEL](https://www.tiktok.com/@lafayettehotel)

## WE WOULD LOVE YOUR REVIEW

PLEASE POST A REVIEW TO OUR PROFILE AT  
[HTTPS://G.PAGE/R/CAD3RNLH5Z\\_QE8E/REVIEW](https://g.page/r/CAD3RNLH5Z_QE8E/review)  
 OR SCAN CODE >



### RED WINES

	BY GLASS	BY BOTTLE
Liberty Creek – Cab Sauvignon	\$5.50	*NA*
Coppola – Cabernet Claret	\$8.00	\$33.00
Coppola – Rosso	\$6.00	\$21.00
Liberty Creek – Merlot	\$5.50	*NA*
Lindeman’s – Merlot	\$6.00	\$19.00
14 Hands – Cabernet	\$6.00	\$23.00
BV Coastal Estates – Pinot Noir	\$6.00	\$21.00
Louis M. Martini – Cabernet	\$7.00	\$28.00
Columbia Crest – Syrah	\$6.00	\$22.00

### WHITE WINES

	BY GLASS	BY BOTTLE
Liberty Creek – Chardonnay	\$5.50	*NA*
Cavit – Pinot Grigio	\$6.00	\$21.00
Kendall Jackson – Chardonnay	\$7.00	\$26.00
Liberty Creek – White Zinfandel	\$5.50	*NA*
Chateau St. Michelle – Riesling	\$6.00	\$21.00
Berringer – White Zinfandel	\$6.00	\$20.00
Yellow Tail – Moscato	\$6.00	\$19.00
Starborough – Sauvignon Blanc	\$6.00	\$21.00

### CHAMPAGNE

	BY GLASS	BY BOTTLE
Jaume Serra Cristalino Brut		\$7.00
Split Lunette Prosecco		\$7.00
Korbel		\$32.00
Martini & Rossi Asti		\$32.00
Dom Perignon		\$275.00
Verdi		\$20.00

### DRAFT BEERS

Dortmunder Gold Lager	\$5.50
Blue Moon Belgian Wheat Ale	\$5.50
Bud Light	\$4.50
Jackie O’s Mystic Mama IPA	\$6.00

### BOTTLED BEER

Amstel Light	\$5.25
Budweiser	\$3.75
Bud Light	\$3.75
Budweiser Select 55	\$3.75
Coors Light	\$3.75
Corona / Corona Light	\$5.25
Dos Equis Amber	\$5.25
Guinness Extra Stout	\$5.25
Guinness Draught	\$5.25
Heineken	\$5.25
Kilian’s Red	\$5.25
Miller Light	\$3.75
Sam Adams Boston Lager	\$5.25
Michelob Ultra	\$4.00
Smirnoff Raspberry	\$4.25
Smirnoff Ice	\$4.25
Rolling Rock	\$3.75
Redds Apple Ale	\$4.25
Stella	\$5.25
Dogfish IPA	\$6.00
Sierra Nevada Pale Ale	\$5.50
Yuengling	\$4.00
White Claw	\$5.00

### NON-ALCOHOLIC BEERS

O’ Douls (bottle)	\$3.75
-------------------	--------





## SCOTCH

<b>ABERLOUR 12YR</b>	<b>\$9.00</b>	<b>JOHNNY WALKER BLACK 12 YR</b>	<b>\$7.50</b>
Sweet and silky with sherrywood overlay, creamy/minty character.		A deep and complex flavor full of refinement.	
<b>CHIVAS REGAL 12YR</b>	<b>\$7.00</b>	<b>JOHNNY WALKER RED</b>	<b>\$6.50</b>
Slightly orange, buttery, and herbal, finished with a tingly dryness.		A powerful combination of spicy, smoky malts, with a lighter lingering grain.	
<b>CRAGGANMORE 12 YR</b>	<b>\$10.50</b>	<b>LAGAVULIN 16 YR</b>	<b>\$13.00</b>
Touch of honey, berry, dried apricot, meaty but elegant.		Peat, sherry, and big oak. Offers breathtaking depth.	
<b>DALMORE 12 YR</b>	<b>\$11.00</b>	<b>MACALLAN 18 YR</b>	<b>\$34.00</b>
Cream toffee, with a malty spice, nice long finish.		Rich and lingering, warm sherried and oakey.	
<b>DALWHINNIE 15 YR</b>	<b>\$12.00</b>	<b>OBAN 14 YR</b>	<b>\$12.00</b>
Smooth and soft, honey and vanilla sweetness, with deep citrus flavor, long sweet and smoky finish.		Delivers smooth and silkiness. Fruity, gentle, and slightly nutty.	
<b>DEWAR'S 12 YR</b>	<b>\$6.00</b>	<b>TALISKER 10YR</b>	<b>\$11.00</b>
A rich, fruity sweetness, well-rounded warm feel, long full-flavored finish.		Massively warming and spicy, with multi-layered peat lingering.	
<b>GLENFIDDICH 12 YR</b>	<b>\$7.50</b>	<b>GLENLIVET 12YR</b>	<b>\$7.00</b>
Light, lean, and firm. Dry and slightly nutty.		The archetypal speyside dram, honey, and orchard fruit driven. Long finish of almonds and apples.	
<b>GLENMORANGIE 12 YR</b>	<b>\$10.00</b>	<b>HIGHLAND PARK 12YR</b>	<b>\$10.00</b>
Voluptuously smooth with a balance of sweet and dry. Hints of rich chocolaty and minty flavors.		Smokey sweetness with a mild nose of honey and fruit.	
		<b>MCCALLAN 12YR</b>	<b>\$19.00</b>
		Smokey sweetness with a mild nose of honey and fruit.	



## **RED WINES**

Liberty Creek – Cabernet Sauvignon  
Coppola – Cabernet Claret  
Coppola – Rosso  
Liberty Creek – Merlot  
Lindeman’s – Merlot  
14 Hands – Cabernet  
BV Coastal Estates – Pinot Noir  
Louis M. Martini – Cabernet  
Columbia Crest – Syrah

## **WHITE WINES**

Liberty Creek – Chardonnay  
Cavit – Pinot Grigio  
Kendall Jackson – Chardonnay  
Liberty Creek – White Zinfandel  
Chateau St. Michelle – Riesling  
Berringer – White Zinfandel  
Yellow Tail – Moscato  
Starborough – Sauvignon Blanc  
Fetzer – Gewurztraminer

## **CHAMPAGNE**

Jaume Serra Cristalino Brut  
Split Lunette Prosecco  
Korbel  
Martini & Rossi Asti  
Dom Perignon  
Verdi