



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.

PULLED PORK LOADED FRIES - \$12

Crispy golden fries topped with braised pulled pork, blended cheese, and a Dr. Pepper BBQ sauce.

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, cucumbers, onions, 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.

ROASTED SWEET POTATO SALAD - \$13

Arugula topped with roasted sweet potatoes, red onion, dried cranberries, feta cheese, pumpkin seeds, and an orange honey vinaigrette.

DRESSINGS & ADDITIONS

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

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



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 grilled leek butter.

RIVERBOAT GRILLED RIBEYE STEAK - \$36

Our house-cut 12 ounce Ribeye served with a peppercorn 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**, or grilled shrimp **\$10**

***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**

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.

CHICKEN BACON RANCH SANDWICH - \$15

Breaded or grilled chicken breast topped with lettuce, tomato, bacon, & ranch dressing. Served on a brioche bun.

CRANBERRY TURKEY SALAD - \$13

Diced turkey breast mixed with celery, red onion, lemon, and mayo. Served with a cranberry relish.

MIDWEST BRAISED BEEF SANDWICH - \$16

Fresh braised beef topped with banana peppers, Giardiniera relish, mozzarella, and beef reduction on a toasted hoagie bun.

SHREDDED PORK CUBAN - \$14

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

GRILLED PORTOBELLA SANDWICH - \$12

Grilled portobella cap with goat cheese, arugula, and balsamic glaze on ciabatta.

GALLEY CHOICE SIDES \$4

Yukon Mashed Potatoes • Side Salad

Confit Roasted Potatoes

Mushroom & Goat Cheese Risotto

Broccolini • Asparagus • Brussel Sprouts

Fries • Sweet Potato Fries

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RED WINES

	BY GLASS	BY BOTTLE
Liberty Creek – Cab Sauvignon	\$6.00	*NA*
Coppola – Cabernet Claret	\$8.00	\$33.00
Coppola – Rosso	\$6.50	\$21.00
Liberty Creek – Merlot	\$6.00	*NA*
Columbia Crest – Merlot	\$6.50	*NA*
14 Hands – Cabernet	\$6.50	\$23.00
Mark West – Pinot Noir	\$6.50	*NA*
Line 39 – Syrah	\$6.50	*NA*
Diseño – Malbec	\$6.50	*NA*

WHITE WINES

	BY GLASS	BY BOTTLE
Liberty Creek – Chardonnay	\$6.00	*NA*
Cavit – Pinot Grigio	\$6.00	\$21.00
Kendall Jackson – Chardonnay	\$7.00	\$26.00
Liberty Creek – White Zinfandel	\$6.00	*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	\$6.50	\$23.00

CHAMPAGNE

	BY BOTTLE OR SPLIT
Jaume Serra Cristalino Brut–Split	\$7.00
Lunette Prosecco–Split	\$7.00
Korbel	\$32.00
Martini & Rossi Asti	\$32.00
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	\$5.25
Dos Equis Amber	\$5.25
Guinness Extra Stout	\$5.25
Guinness Draught	\$5.25
Heineken	\$5.25
High Noon Seltzer	\$5.00
Kilian's Red	\$5.25
Miller Light	\$3.75
Sam Adams Boston Lager	\$5.25
Michelob Ultra	\$4.00
Modelo	\$5.25
Modelo Negro	\$5.25
Smirnoff Raspberry	\$4.25
Smirnoff Ice	\$4.25
Rolling Rock	\$3.75
Redds Apple Ale	\$4.25
Stella	\$5.25
Sierra Nevada Pale Ale	\$5.50
Yuengling	\$4.00
White Claw	\$5.00

NON-ALCOHOLIC BEERS

O' Douls	\$3.75
Corona NA	\$3.75
Bud Zero	\$3.75



SCOTCH

CHIVAS REGAL 12YR	\$8.00	JOHNNY WALKER RED	\$8.00
Slightly orange, buttery, and herbal, finished with a tingly dryness.		A powerful combination of spicy, smoky malts, with a lighter lingering grain.	
CRAGGANMORE 12 YR	\$10.50	LAGAVULIN 16 YR	\$13.00
Touch of honey, berry, dried apricot, meaty but elegant.		Peat, sherry, and big oak. Offers breathtaking depth.	
DALMORE 12 YR	\$11.00	OBAN 14 YR	\$12.00
Cream toffee, with a malty spice, nice long finish.		Delivers smooth and silkiness. Fruity, gentle, and slightly nutty.	
DALWHINNIE 15 YR	\$12.00	TALISKER 10YR	\$11.00
Smooth and soft, honey and vanilla sweetness, with deep citrus flavor, long sweet and smoky finish.		Massively warming and spicy, with multi-layered peat lingering.	
DEWAR'S 12 YR	\$7.00	GLENLIVET 12YR	\$9.00
A rich, fruity sweetness, well-rounded warm feel, long full-flavored finish.		The archetypal speyside dram, honey, and orchard fruit driven. Long finish of almonds and apples.	
GLENFIDDICH 12 YR	\$8.00	HIGHLAND PARK 12YR	\$10.00
Light, lean, and firm. Dry and slightly nutty.		Smokey sweetness with a mild nose of honey and fruit.	
GLENMORANGIE 12 YR	\$9.00	MCCALLAN 12YR	\$19.00
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.	
JOHNNY WALKER BLACK 12 YR	\$9.00		
A deep and complex flavor full of refinement.			



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