

# TULA'S

by Executive Chef Daniel Csotai

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**Red Pepper Roasted Garlic Hummus and Baba Ganoush - 7**

*Pinenut Garnish, served with Pita Chips*

**Caprese Heirloom - 9**

*Fresh Mozzarella with Heirloom Tomato, Fresh Basil, Extra Virgin Olive Oil and Balsamic Vinegar*

**Sautéed Calamari - 9**

*Chef Daniel's light, healthy version of a classic - with Parsley, Garlic, White Wine and Fresh Herbs*

**Mediterranean Chicken Satay - 8**

*Grilled Chicken Skewers with Yogurt Dill Sauce*

**Hot Lime Grilled Shrimp - 9**

*Chef Daniel's Signature recipe for Grilled Shrimp with Watermelon Tomato Coulis*

**Spicy Chicken Wings - 9**

*Herb, Lime, Garlic marinated with Yogurt Dill Sauce*

**Wild Mushroom Risotto - 8**

*A classic Wild Mushroom and Parmesan Risotto with Porcini, Portobello, Crimini and Button Mushrooms*

**Combination Platter - 15**

*Choice of any three*

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**Tula's Very Own Roasted Tomato Soup - 7**

*Served with Grilled Cheese Croutons*

**Soup du Jour - 6**

*Chef Daniel's Daily Selection*

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**A Simple Start - 6**

*Mixed Green Salad with Tomato, Bermuda Onion, Cucumber, Lemon Basil Cilantro Vinaigrette*

**Traditional Caesar - 9**

*Hearts of Romaine, Garlic Croutons, tossed in our Creamy Dressing, topped with Shaved Parmesan*

**With Chilled Grilled Chicken - 12**

**With Chilled Grilled Shrimp - 14**

**Southwestern Steak Salad - 15**

*Flank Steak over Hearts of Romaine, Tomato, Black Beans, Roasted Corn, Bermuda Onion, Tortilla Strips and Lemon Basil Cilantro Vinaigrette*

**Guajillo Chili Marinated Shrimp and Arugula Salad - 15**

*Wild Baby Arugula Salad with Cherry Tomatoes, Dates, Toasted Pine Nuts, Mandarin Segments, California Strawberries, Bermuda Onion, Lemon Basil Cilantro Vinaigrette*

**Caprese and Heirloom Tomato Salad - 13**

*Fresh Mozzarella with Heirloom Tomato, Fresh Basil paired with Roasted Eggplant and Fire Roasted Tomatoes, Mescaline Mix Salad and Balsamic reduction*

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*A 15% gratuity and a \$3.00 delivery fee will be added to all In-Room Dining orders.*

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**Turkey Pinwheel Wrap - 11**

*Roasted Turkey Breast, Arugula, Bermuda Onions, Feta Cheese, Tomato, Sprouts, Maple-Mustard Aioli, Sun Dried Tomato Tortilla*

**Hollywood Chicken Sandwich - 11**

*Grilled Marinated Chicken Breast, Fire Roasted Tomato, Buffalo Mozzarella, Arugula, Chipotle Aioli*

**Beverly's Burger - 12**

*One Third Pound Beef Patty served with your choice of Cheese, California Avocado, Applewood Smoked Bacon*

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**Grilled Chicken Breast and Spinach Lupe - 16**

*Zesty Marinated Breast of Chicken, Sautéed Spinach, Scallop Potatoes and a Chianti Demi Glaze*

**Pan Seared Breast of Chicken Caprese - 14**

*Filled with Tomato, Basil and Mozzarella, served with Cranberry Couscous, Herb jus and Fresh Vegetable Garnish*

**Roasted Rack of Lamb - 34**

*Herb Crusted, Anna Potatoes, Dark Cherry Demi Glaze*

**Filet Mignon - 28**

*Green Peppercorn Cabernet Sauvignon reduction, served with Roasted Asparagus*

**New York Steak - 26**

*Classically Seasoned, served with Roasted Asparagus or Bistro Fries*

**Top Sirloin - 19**

*Broiled and Topped with Gorgonzola Cheese served on a Bed of Sautéed Spinach and Roasted Asparagus*

**Lemon Herb Grilled Atlantic Salmon - 19**

*Herb Crusted Salmon on a Bed of steamed Spinach, with a Tomato, Kalamata Olive, Caper, Parsley medley*

**Shrimp Scampi - 16**

*Grilled Shrimp with Lemon, Garlic, White Wine, Parsley, and Steamed Jasmine Rice*

**Pan Seared Basa Sole - 16**

*Sole with Lemon, Garlic, Parsley, and Roasted Lime served on a Bed of Artichoke, Tomato, Mushroom, Spinach, Garlic, Carrot and Roasted Corn medley*

**Stuffed Veal Scaloppini - 22**

*Sautéed Veal filled with Boursin Cheese, Roasted Tomato, and Artichoke, served with Basil Mashed Potatoes*

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## **Braised Beef Linguini - 16**

*Whole Grain Linguini, tender Beef, Spinach, Crimini Mushrooms, Pearl Onions and Fire Roasted Tomatoes*

## **Penne Livornese - 14**

*Roasted Tomato Sauce, Kalamata Olives, Capers, Basil and Crushed Red Peppers*

## **Linguini Primavera - 14**

*Whole Grain Linguini, Vegetable Medley in a Basil, Pesto, Artichoke and Tomato sauce*

## **Macaroni Pasta Santa Lucia - 13**

*Oven baked Pasta dish with Green Peas, Pancetta, Basil and Cheese in a White Cream sauce*

## **Shrimp and Medallion of Filet Mignon - 29**

*Grilled Shrimp and broiled Filet Mignon, Fresh Vegetables*

## **Side Dishes - 6**

Garlic Mashed Potatoes  
Mac & Cheese  
Sautéed Spinach and Mushrooms  
Grilled Asparagus  
Garlic Garden Vegetables  
Seasoned French Fries Trio

## **Desserts - 7**

Cheesecake  
Chocolate Mousse  
Tiramisu  
Sorbet Trio  
Tarte Tatin  
Creme Brulee  
Chocolate Lava Cake

“Eat, Laugh, Play”  
- Tula

Beverly Garland's Granddaughter

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