

The Commodore's Supper

All items are made fresh – to order.
It takes a few minutes longer, but it's worth it!

Appetizers

Homemade Gumbo.. *Chicken and sausage combine in this traditional Cajun classic. 2.99cup / 3.99 bowl*

Dill Pickles..*Are you in a pickle? These little gems are battered and lightly fried to a crisp, perfect, bite-sized yummy. 4.49*

Spinach and Artichoke Dip.. *Warm and delicious, savory blend of spinach and artichoke hearts topped with Pepper Jack cheese. Served with tortilla chips. 4.99*

Texas Ranger Meatballs.. *Bite-sized meatballs with our homemade sweet-smoky chipotle sauce. 4.99*

Fried Mushrooms.. *Fresh mushrooms breaded and fried for a perfect savory treat. 4.49*

Chicken Strips.. *Hand-cut chicken breast breaded and fried in our kitchen. 6.99*

House-made Mozzarella Sticks.. *Hand-cut mozzarella cheese, breaded and fried in our kitchen – served with marinara sauce 4.49*

Salads

A Fowl Greek – *Nothing against Greeks, mind you...but we couldn't resist the play on words. Crisp Romaine lettuce, tomatoes, black olives, cucumbers and sliced seasoned chicken, served with a Greek vinaigrette and topped with red onions and feta cheese. 6.99*

Betty's Favorite – *The chef tossed this together one day and it immediately became her favorite! A flavorful mix of sautéed pine nuts and garlic mixed with assorted greens, carrots, celery, onions, tomatoes and chicken slices. 7.99*

House Salad – *Crisp romaine lettuce, mixed sweet spring greens, tomatoes, cucumbers, and carrots. \$4.49 / with grilled chicken breast 6.99 .*

Vegetarian

All of our pasta sauces are vegetarian. *Choose a sauce: Tomato Marinara (vegan), Capazetti (vegan version), or Bayou Alfredo (contains dairy). Served over pasta, with our vegetables, and of course, our signature homemade rolls (vegan)! 8.99*

Pasta

All entrees are served with a salad, vegetable, and our home baked rolls & butter.

Chicken Parmigiano – The Italian “fried chicken”: breast meat lightly breaded and sautéed, topped with marinara sauce, parmesan and mozzarella cheeses. Served over spaghetti marinara. 11.49

Shrimp or Chicken Scampi – Shrimp or chicken breast sautéed in a lemon-butter sauce. Simply divine. Served over pasta or rice. 13.99 Shrimp/11.99 Chicken

Bayou Shrimp or Chicken – A heaping portion of tender shrimp or chicken breast sautéed with roasted red pepper in an interesting, house-made Cajun Alfredo sauce – a house specialty! 13.99 Shrimp / Chicken 11.99

Chicken Cappazetti – We tried this at a trattoria...and fell in love...Chicken Breast sautéed with capers, garlic, spinach and roasted red peppers in a lemon butter sauce. Served over pasta. 11.99

Homemade Ravioli – Choose our Seafood – a creamy blend of crab, shrimp, cheese and herbs, or Sun-Dried Tomato – Creamy cheeses and flavorful sun-dried tomatoes & herbs pack a one-two punch of flavor. Served steamed or fried, with your choice of homemade sauce: marinara or bayou alfredo. 13.99

Entrées

All Entrees served with small salad and side of Vegetables. Ask your server. Our homemade rice pilaf is made with Basmati rice and slivered almonds.

Pollo Chiaro – Grilled chicken breast cooked with your choice: Lemon Pepper, Teriyaki Sauce, or our homemade Fruit Salsa. Served with rice. 11.49

Smoked Chicken Quesadilla – Sliced, grilled chicken breast, onion, roasted red pepper, and queso. Please allow extra time for this freshly prepared entrée. 9.99

Catfish – Prepared your way – broiled, fried, or blackened. Served with your choice of fries, rice pilaf, or potato. 9.99

Catch of the day – Ask your server - Market Price

Coconut Shrimp – Large shrimp battered in-house with coconut and served with our chef’s special sweet sauce with a hint of spice.14.99

Fried Shrimp – Our large shrimp battered and fried in-house. With your choice of potato, fries, or rice pilaf. 12.99

Salmon – *With our chef's signature citrus-jerk glaze. Served with rice. 14.99*

Gourmet Mini-burgers - *Three (3) small burgers with toppings of your choice. Two (2) toppings per burger. 10.99*

*Chef's choice: 1- Blue Cheese and Bacon
2 – Cheddar cheese and mushrooms
3 – Roasted Red Pepper & Monterey Jack cheese*

Steak Sandwich – *Tender prime rib, shaved thin, topped with roasted red peppers, crispy smoked bacon, and melted mozzarella cheese served on ciabatta bread. Grilled onions 50¢ extra. 12.99*

Prime Rib – *A tender, hearty cut of ribeye cooked to your taste. Served with potato and au jus. Homemade horseradish sauce on request. 18.99*

Filet Mignon – *We hand cut our filets to a thick eight ounces. The most tender cut of beef* (when cooked rare to medium-rare*). Served with potato or rice. 24.99*
Chef recommends ordering this cooked no more than medium-rare to enjoy the tenderness and flavor of this steak. If ordered Medium to Well-Done, chef will butterfly the steak in order to reduce cooking time. Please note cooking time is 20-35 minutes, and meat will not be as tender or flavorful when cooked more than Medium.

Surf & Turf – *Tender filet mignon, cooked to perfection, with shrimp of your choice: Scampi or Fried. Please see note above regarding filet. 29.99*

If you would like something not listed here, our chef can probably accommodate you!
Please ask your server.

For the Little Ones: _____ 2.99 each

Spaghetti & Meatball – *Just the right size...*

Chicken Strips – *Breaded breast pieces cut in-house, with Fries*

Texas Tommy – *Hot dog topped with bacon and cheese, with Fries*

Drinks

Tea - Sweet, Unsweet, or Cut in Half (½ sweet & ½ unsweet)

Pepsi Diet Pepsi Dr. Pepper Pink Lemonade Mountain Dew
 Sierra Mist Root Beer Orange Juice 1.95

Milk – 2% 1.95

Hot Tea - 1.95 We offer a selection of regular, green, and herbal teas.

Coffee 1.95 *Ask for today's special coffee*

On parties of 6 or more, the customary 15% Gratuity will be added.

There is a \$3 Plate sharing charge when entrées are shared.

Bring Your Wine to Enjoy with your Dinner!

Our BYOB Program allows that you may bring your own favorite Wine selection to enjoy while dining at the Commodore Café !

We will uncork your bottle and provide glasses, ice, etc. There is a \$4 corkage fee.

Visit us Friday nights for LIVE Dinner Music. Our high-quality acts will be sure to please you! Ask to be added to our “call” list – we will call you to let you know what acts will be performing.

We are a Green Hotel and use all biodegradable corn go-cups.

Commodore Hotel & Café

Hotel rooms from \$69-109/night

(931) 589-3224

Our Lobby flowers and other floral arrangements are from **DJ's Flowers**. Visit them – just three doors west of us.