



Vacation Planners



Napili Kai's Coconut Crusted Shrimp
served with pineapple sauce. 8.99

Southwestern B.B.Q. Chicken Pizza
10" thin-crust topped with BBQ Sauce, shredded Colby jack cheese, chicken,
jalapeño peppers, diced tomatoes and green onions. 9.99

Amalfi Coast Pizza
10" thin crust topped with marinara sauce, shredded mozzarella cheese, salami and oregano. 9.99

Artichoke Crustini
A blend of spinach, cream cheese, mushrooms, bacon bits and Parmesan cheese topped
with artichoke hearts served on toasted French bread. 7.99

Baked Goat Cheese
Goat cheese rounds baked with marinara sauce in a casserole. Served with toasted French bread. 7.99

Mozzarella Marinara
Mozzarella cheese rolled in a wonton. 7.99

Chicken Strips
Served with sweet sour, honey mustard, BBQ sauce or ranch dressing. 7.99

Quesadilla
A hot tortilla filled with cheddar cheese and jalapenos served with sour cream and salsa. 5.99
Add chicken or beef for additional 2.99

Haystacks
Thinly sliced and batter-dipped fresh onions piled high and fried golden. 7.99
Small Haystacks. 5.99

Maui Fries
A mound of wedge fries smothered with cheese and bacon bits. Our version of loaded potato skins. 5.99

** Banquet Room Available ~ Accommodations for up to 60 people **

Soups & Salads

*Homemade Baked French Onion ~ a large crock of French onion soup topped with
homemade croutons, Swiss and Parmesan cheese. 5.99*

Homemade Soup du Jour ~ Made daily from fresh ingredients. Bowl 3.99

Homemade Turkey Chili. Bowl 4.29

European Dinner Salad ~ a blend of fresh crisp lettuce, spring mix of greens, hard boiled eggs. 3.99

*Asian Salad ~ romaine lettuce topped with chicken, mandarin oranges and slivered almonds,
served with Asian sesame ginger dressing. 10.99*

Chicken Caesar Salad ~ a char-broiled chicken breast sliced and layered on top of our Caesar salad. 10.99

*Cobb Salad ~ a blend of fresh crisp lettuce, rows of chicken, tomatoes, bacon, cheddar cheese,
avocados and alfalfa sprouts. 11.99*

*Raspberry Chicken Salad ~ a blend of fresh crisp lettuce, char-broiled chicken, tomatoes,
sunflower seeds, mandarin oranges and alfalfa sprouts served with raspberry vinaigrette dressing. 10.99*

*Crispy Chicken Pecan Salad ~ mixed greens topped with pecan breaded chicken strips, shredded Colby jack
cheese and tomatoes served with honey mustard dressing. 11.49*

~ SALAD DRESSINGS ~

*Ranch, Peppercorn Parmesan, Balsamic Vinaigrette, Vinegar & Oil, 1000 Island, Asian Sesame Ginger,
Honey Mustard, French, Bleu Cheese, Raspberry Vinaigrette. Add crumbled Bleu Cheese 1.50 extra*

FIRST SEATING

served 11:00 - close

The Nardo "Boy"

Angus Cheeseburger served with lots of Heinz ketchup. 8.59

Angus Hamburger 7.99

Mushroom Swiss Burger ~ grilled mushrooms and Swiss cheese. 8.99

Bacon Cheese Burger ~ bacon and your choice of cheese. 8.99

Chicken ~ chicken breast char-grilled. Also available blackened in a cast iron skillet. 8.99

Chicken Mushroom Swiss ~ chicken breast topped with Swiss cheese and sautéed mushrooms. 9.59

Pecan Chicken ~ chicken breast coated in a light pecan breading then fried golden. 9.59

All of our burgers are 1/3# Angus and served on a kaiser roll with lettuce, tomatoes and a pickle spear.

All burgers & chicken sandwiches are served with your choice of seasoned fries, wedge fries, coleslaw or pasta salad.

Cheese choices - American, Swiss, Cheddar, and Mozzarella.

For the heartier appetite order a double burger. Equal to two-thirds pound for \$1.99 extra.

Plate Luncheon Special of The Day ~ (avail. Mon-Fri 11-2) served with potatoes, vegetables and a dinner roll. 10.99

Pot Pies ~ your choice of chicken or beef with vegetables in a creamy gravy served in a sourdough bread bowl. 9.99

Pulled Baby Back B.B.Q. Pork Sandwich. 7.99

Philly Cheese Steak ~ thinly sliced Angus prime rib with sautéed onions, grilled peppers, mozzarella cheese and tomatoes. 9.99

French Dip ~ thinly sliced Angus prime rib served with au jus. 8.99

Tenderloin Steak Sandwich ~ 6oz Angus filet char-broiled to your perfection. 16.99

Reuben ~ grilled corned beef, sauerkraut, Swiss cheese and 1000 Island dressing. 9.99

Turkey Reuben ~ grilled breast of turkey, sauerkraut, Swiss cheese and 1000 Island dressing. 8.99

Burrito Grande ~ chicken or prime beef with refried beans rolled in a tortilla shell covered with lettuce, tomatoes, black olives, onions and shredded cheddar cheese served with Mexican rice, refried beans, salsa and sour cream. 10.99

Compliment your burrito with a side of guacamole. 1.99

Club House ~ triple decker with bacon, lettuce, tomato, turkey, ham, cheese and mayo. 9.99

B.L.T. ~ an old favorite. 6.99

Tuna Salad Sandwich ~ with lettuce, tomato, mayo. 6.99

Tuna Melt Sandwich ~ two slices of cheese and tomatoes 7.99

Soup & Half Sandwich ~ a cup of homemade soup with a half sandwich - your choice of a turkey, ham or tuna. 5.99

Deluxe Grilled Cheese ~ three different slices of cheese and tomatoes. 5.99

Add Turkey or Ham - just 1.99 additional

All sandwiches are served with your choice of seasoned fries, wedge fries, coleslaw or pasta salad and pickle spear.

Bread choices - white, whole wheat or rye

~ THE LIGHTER *air* FARE ~

Tiki Island Spiced Shrimp ~ two sugar cane skewers with 5 sweet & tangy shrimp on each. 13.99

Pan Seared Lemon Tilapia 13.99

Petite Chicken ~ char grilled chicken breast topped with ham, Swiss cheese and Hollandaise sauce. 11.99

Homemade Salisbury Steak ~ Ground sirloin mixed with green & red peppers, onions and celery topped with gravy and sautéed mushrooms. 11.99

7 oz. Top Butt Sirloin Steak ~ with a garlic peppercorn rub. 11.99

Fried Chicken ~ four piece chicken dinner. 10.99

(No Substitutions Please, not available on Friday's)

All the above meals are served with your choice of two side dishes: Fresh Vegetable, Dinner salad, Cup of Soup, Mashed Potato, Seasoned Fries, Wild Rice or Coleslaw. And a fresh dinner roll.

SECOND SEATING

served after 4 pm

Filet Mignon

flame broiled Angus filet.

Ship Mate Cut 6oz. 24.99 Captain Cut 8oz. 29.99

12oz. Char-grilled Boneless Ribeye Steak 20.99

(not available on Friday's)

Sicilian Steak

6oz Angus filet brushed with virgin olive oil then lightly breaded with Italian herbs and sautéed with red & green peppers, mushrooms and onions. 26.99

Prime Rib Dinner

deliciously seasoned and roasted to your perfection. (Not available on Friday)

Co-Pilot Cut 12 oz. 20.99 Pilot Cut 16 oz. 24.99

N.Y. Strip

The Chef's favorite...12oz flame broiled boneless Angus strip loin smothered with sautéed onions and mushrooms. 24.99

Steak & Lobster

8oz Angus filet & 8oz warm water lobster tail. Market Price

All of our steaks are served with sautéed mushrooms.

————— *WE PROUDLY SERVE ANGUS BEEF* —————

Please allow an additional 20 minute cooking time for all filets prepared Medium Well or Well.

Not responsible for well done steaks.

Baby Back BBQ Pork Ribs

Cruise Ship 8oz (1/2 Rack) 16.99 Ocean Liner 16oz (Full rack) 19.99

Ask about our Thursday night BBQ rib special

Liver and Onions ~ lightly breaded calves liver sautéed in olive oil, smothered with onions and topped with bacon. 15.99

Tuscany Chicken ~ 6oz chicken breast brushed with virgin olive oil then lightly breaded with Italian herbs and sautéed with red & green peppers, mushrooms and onions. 17.99

Chicken Marsala ~ a lightly floured chicken breast sautéed in Marsala wine with fresh mushrooms. 17.99

Chicken Cordon Bleu ~ 8oz chicken breast rolled with Swiss cheese, ham, then lightly breaded, baked and covered with hollandaise sauce. 18.99

Breaded Shrimp Dinner ~ six jumbo shrimp fried golden. 18.99

Orange Roughy ~ served broiled or blackened. 18.99

Five Peppercorn Atlantic Salmon ~ served broiled or blackened. 19.99

Wild Alaskan Halibut Steak ~ char-grilled. 19.99

All above dinners served with your choice of baked potato, wild rice, wedge fries, seasoned fries, cup of soup du jour or a dinner salad, fresh vegetable of the day and warmed sour dough bread.

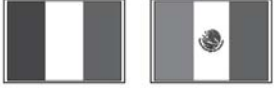
Compliment your dinner with baked French onion, extra 1.50

Chicken Christopher ~ A lightly floured chicken breast sautéed in olive oil, white wine, a hint of lemon and fresh mushrooms then topped with a light cream sauce served over pasta. 17.99

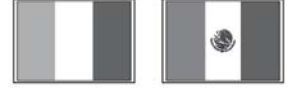
Beef Medallions ~ Sautéed tenderloin tips with onions, mushrooms, bacon, garlic, and burgundy wine sauce served over pasta. 18.99

Chicken Christopher & Beef Medallion dinners include your choice of soup du jour or dinner salad, and warmed sour dough bread.

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Consuming raw or undercooked meats, seafoods, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Around The World Specials



Monday ~ Transatlantic Night

Titanic Prime Rib ~ 16-18 oz cut of prime rib, deliciously seasoned and roasted to your satisfaction.

Served with your choice of potato and fresh vegetable of the day. 15.99

Additional life boat portions (6 oz) available for only 3.99

Soup or salad is a la carte.

Tuesday ~ International Gourmet Burger Night

Ask to see our special menu of gourmet burgers.

Wednesday ~ Your Passport to Italy

Wine & Dine for only 14.99

*Antipasto salad or soup, our chef's weekly pasta entrée
& a glass of house wine or for the designated driver a Coca-Cola.*

No substitutions on the beverage

Thursday ~ Bayou Night New Orleans Style "Finger Lickin' Ribs and Live Jazz"

The Trumpet ~ Full Rack (16oz) succulent baby back BBQ pork ribs. 10.99

The Cornet ~ Half Rack (8oz) succulent baby back BBQ pork ribs. 7.99

Served with your choice of potato, fresh vegetable.

*Must purchase one beverage per person and a \$5.00 charge for split plate applies. Soup or salad is a la carte.
While quantities last.*

Friday ~ Arctic Circle Night

Cod Fish Fry Dinner ~ beer battered Icelandic cod dinner. 9.99

Baked Cod Dinner ~ Icelandic cod oven baked in white wine, butter and our own blend of seasonings. 11.99

Combo Plate ~ can't make up your mind? Try both-beer battered cod and baked cod dinner. 10.99

Walleye ~ beer battered or pan fried. 15.99

*All above Fish Fry's are served with your choice of steak fries, seasoned fries, baked potato
or potato pancakes, coleslaw, warmed walnut raisin rye bread or sour dough bread.*

Catch of the Day Market Price

Saturday ~ World Traveler Night

Our chef's weekly entrée creation enjoyed with sample wine tasting from a featured vineyard of the month.

Ask your server for a complimentary sample of this months featured wine.

Final Port of Call

House Specialty

*Chocolate Seduction ~ fine chocolate cake, layered with chocolate pudding, topped with chocolate icing and
drizzled with chocolate syrup. 5.99*

Original Cheesecake ~ ask about our flavor of the week. 4.99

Maui Lime Pie 3.99

Carrot Cake 3.99

Homemade Pie Special of the Week 2.50

Your Beverage Selections

Soda ~ a bottomless mug of Coca-Cola Classic, Diet Coke, Sprite, Diet Sprite, Mello Yello

Sprecher Root Beer

Juice ~ orange, tomato, Clamato, cranberry, grapefruit, pineapple or lemonade

Iced Tea ~ fresh brewed

Coffee ~ regular, decaf or mocha

Milk ~ it does the body good

~ Draft Beers & Bottled Beers ~

House Wines ~ White Zinfandel, Chardonnay, Cabernet, Merlot, Shiraz and Lambrusco

Table wines sold by the bottle or glass; please ask your server to see our wine list

Hours: Monday ~ Friday 11:00 am-9:00 pm Saturday 4:00 pm - 9:00 pm

All menu items are available for carry out, an additional charge will apply.

A 18% gratuity will be added to parties of 8 or more. A 20% gratuity will be added for split checks

Nardo's Passport Inn is 100% non-smoking since Jan. 1, 2008. Thank you for not smoking.

We do not accept checks.



Be sure to visit us on line at passportinn.com to view our entertainment schedule of events
which include our dinner shows, wine tasting dinner,
weekly entertainment and "Dinner and a Movie"