SALADS

chicken breast 6, chevap $1^{3/4}$, new york AA 15, small burger $5^{1/2}$, sausage $5^{1/2}$, shishkabob $5^{1/2}$, grilled pork $5^{1/2}$, fried calamari 7, grilled calamari 8, tilapia 8, salmon 14, chicken fingers 9, olives 2, coconut shrimp 6, grilled shrimp 7, goat cheese 2, feta cheese 1

SHOPSKA — Reg: 7 | King: 10
tomato, english cucumber, onion, green peppers, red peppers & feta cheese

CAESAR — Reg: 7 | King: 10
romaine lettuce, bacon bits, croutons & fresh parmesan cheese with caesar dressing

CHEF'S — Reg: 6 | King: 9
spring mix, romaine, iceberg, raddichio, corn, carrots, quinoa

FRUIT AND ALMOND — Reg: 7 | King: 10
spring mix, dried cranberries, almonds & mandarins

GRILLED VEGGIES — Reg: 7 | King: 10
zucchini, eggplant, red pepper, green pepper, onion

TOMATO AND CHEESE — Reg: 6 | King: 9
freshly sliced tomato topped with shredded feta and onion

COLESLAW — Reg: 5 | King: 8
finely shredded raw cabbage in olive oil & vinegar dressing

SIDES

royal dip $1^{1/2}$ | gravy $2^{1/2}$

FRIES	$3^{1/2}$	GARLIC FRIES	4	YAM FRIES	5	ONION RINGS	5
POTATO WEDGES	5	CHIPS	4	GARLIC CHIPS	$4^{1/2}$		

SANDWICHES

all sandwiches are served on a toasted lepinya bun baked fresh daily in-house
cheddar cheese 3/4, feta 1, goat cheese 2, sliced blue cheese 2, egg 1, sautéed onions 1, portobello mushroom $3^{1/2}$, house sauce 1, kaymak 1, bacon 1, banana peppers 1

ROYAL BURGER — Reg: 9 | King: 14
ground pork and veal burger served with lettuce, tomato, onion, pickles & house sauce

ROYAL BURGER DELUXE — 14
ground pork and veal burger filled with ham & goat cheese served with lettuce, tomato, onion, pickles & house sauce

CHEVAPS (pork & veal) — Reg(3 pc): 9 | King (5 pc): 13
pork & veal meat rolls served with lettuce, tomato, onion, pickles & house sauce with house dressing

CHEVAPS (beef & lamb) — Reg (4 pc): $9^{1/2}$ | King (6 pc): $13^{1/2}$
beef and lamb meat rolls served with lettuce, tomato, onion, pickles & house sauce

STEAK SANDWICH — 20
10 oz AA NY striploin, aged minimum of 28 days served with lettuce, tomato, onion, pickles & HP Sauce

GRILLED CHICKEN — Reg: 10 | King: 14
grilled chicken breast served with lettuce, tomato, onion, pickles & chipotle mayo

GRILLED PORK — Reg: 9 | King: 13
grilled pork neck fillet served with lettuce, tomato, onion, pickles & house sauce

SHISHKABOBS — Reg: 9 | King: 13
grilled pork shishkabob served with lettuce, tomato, onion, pickles & kaymak

SMOKED SAUSAGE — Reg: 10 | King: 14
lightly grilled smoked pork & veal sausage served with lettuce, tomato, onion, pickles & house sauce

VIENNA CHICKEN/PORK SANDWICH — 14
breaded & deep fried chicken breast or pork served with lettuce, tomato, onion, pickles & tartar sauce

TILAPIA SANDWICH — Reg: 12 | King: 17
tilapia fillet grilled on a flat grill served with lettuce, tomato, onion, pickles, tartar sauce & lemon

SALMON SANDWICH — 18
atlantic salmon grilled on a flat grill served with lettuce, tomato, onion, pickles, tartar sauce & lemon

MAINS

PORK MEDALLION — 22
lightly grilled smoked pork tenderloin served over kaymak with french fries, in house made toasted lepinya bun on the side

NEW YORK — 27
10 oz AA NY striploin steak aged 28 days grilled to bring out the finest flavours; served with french fries & garden salad with house dressing
add peppercorn sauce 2, wild mushroom gravy sauce 3, portobello mushroom 3 1/2
sautéed onions 1, grilled shrimp skewer 6

RIBEYE — 35
14 oz AAA ribeye aged over 28 days grilled to perfection, served with french fries
add peppercorn sauce 2, wild mushroom gravy sauce 3, portobello mushroom 3 1/2
sautéed onions 1, grilled shrimp skewer 6

CHICKEN SHISHKABOB DELUXE — 19
chicken breast on a skewer rolled with ham & goat cheese served with a garden salad & a lepinya bun on the side

ROYAL CANNON MEAL — 19
pork loin fillet rolled with kaymak sauce breaded & deep fried, served with french fries; toasted lepinya bun, tartar sauce & lemon

VIENNA CHICKEN/PORK MEAL — 17
breaded & deep fried chicken breast or pork served with french fries; house made toasted lepinya bun, tartar sauce & lemon

ROYAL DELUXE MEAL — 19
pork & veal burger filled with goat cheese & ham served with french fries, garden salad and a lepinya bun on the side

SALMON — 23
atlantic salmon, served with tartar sauce, grilled veggies & grilled lemon

BRANZINO — 30
whole Mediterranean grilled sea bass served with grilled veggies & grilled lemon

MIXED MEAT PLATTERS

MEAT PLATTER 1 — 70
6 chevaps, 2 small royal burger, 1 chicken breast, 2 pork shishkabobs, 1 smoked sausage, 1 royal cannon, 2 lepinya buns and 1 portion of french fries
Serves 2-4 people

MEAT PLATTER 2 — 140
10 chevaps, 3 small royal burgers, 3 chicken breasts, 5 pork shishkabobs, 3 smoked sausages, 2 royal cannons, 5 lepinya buns and 2 portions of french fries
Serves 5-7 people

MEAT PLATTER 3 — 230
20 chevaps, 5 small royal burgers, 5 chicken breasts, 10 shishkabobs, 5 smoked sausages, 3 royal cannons, 10 lepinya buns and 3 portions of french fries
Serves 10-13 people

MIXED FISH PLATTERS

FISH PLATTER 1 — 85
2 salmon, 2 tilapia fillets, 2 servings of calamari, 2 skewers of grilled shrimp, 2 lepinya buns & grilled veggies
Serves 2-4 people

FISH PLATTER 2 — 180
4 salmon, 3 tilapia fillets, 5 servings of calamari, 4 skewers of grilled shrimp, 5 lepinya buns & grilled veggies
Serves 5-7 people

FISH PLATTER 3 — 325
6 salmon, 5 tilapia fillets, 10 servings of calamari, 6 skewers of grilled shrimp, 10 lepinya buns & grilled veggies
Serves 10-13 people

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ROYAL MEATS
BAR / BEQUE

WINE LIST

		5oz	bottle
BUBBLES	PROSECCO DOC PRINCIPI DI PORCIA, ITALY a truly distinctive sparkling white wine, delicate, fruity, with a refined impression of yeast	10	40
	VEUVE CLICQUOT, CHAMPAGNE, FRANCE pale lemon and fine bubbles with aromas of apple, pear, toast & brioche		160
	DOM PERIGNON, CHAMPAGNE , FRANCE flavors of biscuit candied lemon peel, coffee liqueur, chamomile, pine, honey & wood smoke		350

		6oz	9oz	bottle
ROSÉ	ROSE, SAN GIOVANNI, ITALY peach petal tones at the rim and hints of orange & rasberries in the depths	10	15	39 3/4
WHITE aromatic & off-dry	RIESLING, NAVIP VINEYARDS, SERBIA classic dry with flavours of honey, citrus & green apple	8	11	25
	MUSCAT OTTONEL, NAVIP VINEYARDS, SERBIA honey with ripe peach, melon flavours & spice aromas	8	11	25
WHITE crisp & dry	PINOT GRIGIO, CA BEMBO, FRIULLI ITALY elegant, fruity & well balanced with fragrances of ripe pear & velvet texture	10	15	39 3/4
	CHARDONNAY ARGENTO, ARGENTINA fruity & refreshing with aromas of pineapple,lime, melon & passion fruit	9	13 1/2	37 1/2
	SAUVIGNON BLANC, CHILENSIS, CHILE Aromas of grapefruit & lime, a touch of herbs & a refreshing note of minerals	10	15	39 3/4
	PINOT NOIR, WHITE SILLERY DOC FRECCIAROSSA, ITALY fruity, rich, with hints of white flowers, citrus & balsamic notes	14	19 3/4	49
	SAUVIGNON BLANC, CLIFFORD BAY, NEW ZEALAND tropical aromas of grapefruit and passion fruit wrapped in light-straw colour			75
WHITE rich & full	CHABLIS, DOMAINE ELLEVIN, FRANCE pale yellow with discreet floral tones, a touch of minerality aeration & subtle notes of green apple			100
	VERMENTINO, MARIA DONATA BIANCHI, ITALY elegant and complex bouquet with notes of white flowers, yellow fruits & rosemary			110
	GRUNER WELTLINER, MANNI NOSSING, ITALY a decisive, intense wine with flavours of lime, pear & jasmine buffered by plenty of saline minerality			85
RED light body & elegant	MERLOT NAVIP VINEYARDS, SERBIA dusty, earthy notes with cherry fruit and hints of licorice	8	11	25
	CABERNET SAUVIGNON, NAVIP VINEYARDS, SERBIA sweet dried fruit/currant aromas with mild chocolate notes and hints of berry	8	11	25
	CHIANTI, SODI DEL PARETAIO, ITALY deep red ruby with floral aromas & red berry fruits	11	16 1/2	44 3/4
	COTES DU RHONE, DOMANIE GIGONDAN, FRANCE fresh and smooth wine with a perfect blend red fruits and black pepper			60
RED medium body & smooth	MALBEC, FORTY SEVEN, ARGENTINA very flavourful, enticing aromas of red berry & black cherry	9	12	30
	VRANAC PRO CORDE, PLANTAZE, MONTENEGRO ripe plum, spiced cherry & blackberry flavors with a touch of raspberry and chocolate	13	19	49
	TEMPRANILLO, BODEGAS LUIS ALEGRE, SPAIN soft, with refreshing acidity followed by good depth of fruit balanced flavours			55
	BARBERA, LE PRAIELLE FRECCIAROSSA, ITALY Intense, fruity and long lasting with spicy velvety hints, well balanced with ripe elegant tannins			60
	ROSSO DI MONTALCINO DOC LA MAGIA, ITALY gracefully contoured, rich and fruity, well developed tannins, warm harmonious and well balanced			80
	PINOT NOIR DOC GIORGIO ODERO FRECCIAROSSA, ITALY gracefully contoured, rich and fruity, well developed tannins, warm harmonious and well balanced			120
	BAROLO DOCG FRATELLI FERRERO, PIEDMONTE ITALY garnet red in colour, with aromas of violets and berry fruit, full, velvety & very balanced			160
RED full body & elegant	SHIRAZ, MCPHERSON, AUSTRALIA deep purple with blackberries, plums and a hint of spice	10	15	39 3/4
	TANETO SUPER TOSCAN, BADIA DI MORRONA, ITALY an alluring expression of sweet blackberry, violet, green olive and black pepper flavors			70
	VALPOLICELLA, RIPASSO CLASSICO SUPERIORE DOC II ROVERONE, ITALY gargarnet-colored wine with flavours of spice, clove, nutmeg and dark berry fruit			85
	BRUNELLO, DI MONTALCINO LA MAGIA, ITALY intense ruby red, the taste is warm, tannic, robust but balanced, savory & persistent.			160
	AMARONE CLASSICO DOC II ROVERONE, VENETO ITALY notes of date, sun-dried cherry, aromatic ground spices, leather & sweet smoky minerality			170

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