

BREAKFAST FAVORITES

OATMEAL Brown Sugar Butter House-Made Granola Caramelized Banana	10
SIGNATURE PECAN-CRUSTED FRENCH TOAST Whipped Butter Maple Syrup	14
WESTERN OMELETTE Ham Onion Bell Pepper Mushrooms Pepper Jack Cheese Home Fries Choice of White, Wheat, Rye, or Sourdough Toast	15
HAM & CHEESE OMELETTE Ham Three Cheese Blend Home Fries Choice of: White, Wheat, Rye, or Sourdough Toast	14
STEAK & EGGS Grilled Steak Two Eggs Your Way Home Fries	27

STARTERS & APPETIZERS

JALAPEÑO POPPERS Chipotle Ranch	12
CHICKEN WINGS Choice of Buffalo or Barbecue Celery Carrots Ranch	17

SALADS

CAESAR SALAD Romaine Parmesan Crouton Creamy Caesar Dressing	11
LARGE HOUSE SALAD Mixed Greens Tomato Carrots Cucumber Garlic Crouton Choice of Dressing	13
HARVEST SALAD Mixed Greens Granny Smith Apples Glazed Pecans Crispy Prosciutto Feta Cheese Raspberry Vinaigrette	15
Add Chicken \$8	
Add Salmon \$13	
Add Steak \$13	

HANDHELDS & MORE

REUBEN Marble Rye Corned Beef Swiss Cheese Sauerkraut Thousand Island Dressing French Fries Pickle	16
HAND-BREADED CHICKEN TENDERS French Fries Black Pepper Gravy	16
TURKEY CLUB Sourdough Bacon Swiss Lettuce Tomato Aioli French Fries Pickle	17
CHIPOTLE A-BLT Sourdough Bacon Lettuce Avocado Tomato Chipotle Aioli French Fries Pickle	17
FLAME GRILLED BURGER Brioche Bun Burger Sauce American Cheese Lettuce Tomato Red Onion French Fries Pickle	18
PRETZEL PHILLY CHEESESTEAK Pretzel Hoagie Shaved Prime Rib Provolone Bell Pepper Onions French Fries Pickle	19

8-INCH PIZZA
Pepperoni \$14
Cheese \$12

16-INCH PIZZA
Pepperoni \$25
Cheese \$23

SIDES

SIDE SALAD	7	ONION RINGS	8
MASHED POTATOES	7	SWEET POTATO FRIES	7
GRILLED ASPARAGUS	8	SEASONAL VEGETABLES	7
FRENCH FRIES	6		

DESSERTS

LEMON RASPBERRY CAKE	12
CRÈME BRÛLÉE	13
TRIO CHOCOLATE MOUSSE	14
DULCE DE LECHE CHEESECAKE	12

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have underlying medical conditions. Please speak to your server if you have any special allergy concerns.

IN-ROOM DINING BEVERAGE MENU

AVAILABLE 8 PM - 2 AM

WINE

SPARKLING

Korbel Brut, California

GLS BTL

10 38

MOSCATO

Roscato, Italy

11 42

PINOT GRIGIO

Cavit, Italy

10 38

SAUVIGNON BLANC

Pomelo, California

10 38

CHARDONNAY

Bonterra, California

11 42

PINOT NOIR

McManis, California

10 38

MERLOT

Cannonball, California

13 52

CABERNET SAUVIGNON

Carmel Road, California

10 38

Bogle, California

9 35

BEER & SELTZER

DOMESTIC

Bud Light

6

Budweiser

6

Coors Light

6

Miller Lite

6

Michelob Ultra

8

Shiner Bock

8

IMPORTED

Dos Equis

8

Modelo

8

Corona

8

SELTZER

High Noon Grapefruit

8

High Noon Lime

8

High Noon Peach

8

High Noon Watermelon

8