

**LATE NIGHT
FRIDAY & SATURDAY
11PM-6AM**

Steak & Eggs \$25

Hand Cut 10oz. Ribeye and Two Eggs Any Style with Hash Browns and Toast

Build Your Own Omelet \$17

Three Egg Omelet with your choice of toppings:
Tomato, Peppers, Onions, Mushrooms, Spinach, Cheese, Ham, Sausage, Bacon

Breakfast Sandwich \$11

Comes with choice of Sausage, Bacon, Black Forest Ham, Turkey, American or Swiss cheese and Fried Egg on choice of Toast, Buttery Croissant, Southern Biscuit or English Muffin with choice of Cheesy Hash Brown Casserole or Hash Browns
1.00 charge for each additional Meat or Cheese
2.00 charge for choice of Country Fried Steak, Country Ham or Sugar Cured Ham

Colossal Chicken Wings ½ dzn \$9, 1 dzn \$18

Choice of Teriyaki Sauce, BBQ Sauce or Texas Pete® Hot Sauce

Fried Pickles \$10

Served with Spicy Ranch

Cheese Quesadilla \$9

Salsa, Guacamole, Sour Cream
Add Chicken \$3 Add Shrimp \$4

Appetizer Sampler \$19

Cheese Quesadilla, Fried Pickles, Onion Rings and Chicken Tenders

Chicken Strips \$16

Six Tender Chicken Strips with Seasoned Fries, Coleslaw and Honey Mustard

Prime Rib Dip \$19

Thinly Sliced Prime Rib topped with
Horseradish-White Cheddar Cheese, served with Au Jus

Triple Decker Club Sandwich \$16

Honey Ham, Oven Roasted Turkey and Bacon on a choice of White, Wheat or Rye Toast with American Cheese, Lettuce, Tomato and Mayonnaise

12oz. Ribeye Steak \$37

BURGERS

Served with Lettuce, Tomato, Red Onions, Pickle, Choice of French Fries,
Sweet Potato Fries, Onion Rings, or Kettle Chips

Grilled Half Pound Angus Burger \$15

With Lettuce, Tomato and Red Onion on a Brioche Bun

Burger Enhancements \$3

Cheese: American, Cheddar, Pepperjack, Swiss, Provolone,
Blue Cheese, Horseradish-White Cheddar Cheese

Proteins: Bacon, BBQ Pulled Pork, Chili, Fried Egg

Veggies: Onion Rings, Fried Pickles, Grilled Onions, Sautéed Mushrooms

16" PIZZA

Cheese \$19

Pepperoni \$22

Supreme \$25

Pepperoni, Sausage, Bell Peppers, Mushrooms and Onions

Toppings - \$2 Each

Extra Cheese, Pepperoni, Sausage, Bacon, Bell Peppers, Mushrooms,
Jalapeños, Onions, Diced Tomato, Black Olives,

DESSERTS

New York Style Cheesecake \$9

Topped with a Fresh Strawberry Compote

Chocolate Molten Cake \$7

Our Moist Dark Chocolate Cake enrobed with Dark Chocolate, filled with a
Dark Chocolate Truffle that melts out when heated

Six Layer Carrot Cake \$9

Key Lime Pie \$9

WINE SELECTION

Bin #		Bottle \$	Glass \$
	Sparkling		
100	Freixenet Brut Blanc de Blancs, Spain	20	
101	Martini & Rossi "Asti", Italy	28	
102	La Marca Prosecco, Italy	33	10 (Split)
103	Moet & Chandon "Imperial" Extra Dry, France	89	
104	Luc Belaire Rare Luxe, France	59	
105	Luc Belaire Rare Rose, France	59	
106	Dom Perignon Brut, France	293	
107	Dom Perignon Rose, France	655	
108	Cristal Brut, France	423	
109	Cristal Rose, France	900	
110	Armand De Brignac Brut Gold "Ace of Spades", France	492	
111	Armand De Brignac Rose "Ace of Spades", France	991	
112	J. Vineyards, Sparkling Rose, CA	60	
	Pinot Grigio		
200	Ecco Domani, Italy	24	
201	Danzante, Italy	30	8
202	Maso Canali, Italy	42	
	Sauvignon Blanc		
300	Ferrari-Carano, Sonoma County, CA	32	
301	Charles Krug, St. Helena, Napa Valley	37	10
302	Whitehaven, Marlborough, New Zealand	41	
	Chardonnay		
400	Alamos, Mendoza, Argentina	28	
401	William Hill, Central Coast, CA	30	8
402	Kendall-Jackson, Sonoma County, CA	33	9
403	Laguna Ranch, Russian River, CA	36	
404	Cakebread Cellars, Napa Valley, CA	61	
405	Clos Pegase Chardonnay, Hommage Mitsuko's Vineyard, CA	68	
406	Prisoner Wine Co., Blindfold White Blend, Napa Valley, CA	59	
	Sweet Whites		
500	Ruffino Moscato D'Asti, Italy	35	10
501	Silver Lake Riesling, WA	24	7
502	Canyon Road White Zinfandel, CA	23	
503	Beringer, Napa Valley, CA	16	
504	Mirassou Moscato, CA	29	
505	Schmitt Sohne Blue Riesling, Germany	30	
	Pinot Noir		
600	Bridlewood, CA	34	9
601	MacMurray Ranch, Russian River Valley, CA	38	
602	Goldeneye, Anderson Valley, CA	81	
603	Morgan "Double L Vineyard", Santa Lucia Highlands, CA	72	
	Merlot		
700	Red Rock, CA	29	
701	Chateau Julien Merlot, Monterey County	30	8
702	Chateau Ste. Michelle, Columbia Valley, WA	43	
703	Wild Horse, Paso Robles, CA	46	
704	Markham, Napa Valley, CA	49	
705	Cakebread, Napa Valley, CA	104	
	Cabernet Sauvignon		
800	Dark Horse, CA	24	7
801	Louis M. Martini, Sonoma County, CA	39	
802	Charles Krug Cabernet, Yountville, Napa Valley	45	11
803	Biltmore Reserve, Alexander Valley, CA	34	
804	Frei Brothers Reserve, Alexander Valley, CA	63	
805	Silverado, Napa Valley, CA	66	
806	Caymus, Napa Valley, CA	120	
807	Silver Oak, Napa Valley, CA	208	
808	Opus One, Napa Valley, CA	648	
809	Prisoner Wine Co., Prisoner Red Blend, Napa Valley, CA	72	
810	Orin Swift, Mercury Head, Napa Valley, CA	174	
	Bold Reds		
901	Dona Paula Los Cardos Malbec, Argentina	24	7
902	Apothic Red Winemaker's Blend, CA	30	
903	Oak Ridge Old Vines Zinfandel, CA	35	
904	McWilliam's Shiraz, AU	46	
905	Shatter Grenache Languedoc-Roussillon, France	39	
	BEER		
	Domestic		
	Bud, Bud Light, Miller Lite, Coors Light, Michelob Ultra	4	
	Import / Specialty / Craft		
	Heineken, Corona, Yuengling, Highland Gaelic Ale	5	



In Room Dining

BREAKFAST

**MONDAY-FRIDAY
7AM-11AM**

**SATURDAY & SUNDAY
6AM-11AM**

DINNER

**MONDAY-FRIDAY
5PM-11PM**

**SATURDAY & SUNDAY
11AM-11PM**

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