

Kids Menu

Buttermilk Breaded Boneless Fried Chicken Thigh | \$8

Three cheese mashed potatoes and sautéed green beans

Meatball Marinara and Penne Pasta | \$8

With sautéed broccoli

Mac and Cheese | \$5

Three cheese creamy cheese sauce tossed in penne pasta

Cheese Pizza | \$7

Mozzarella cheese with our robust marinara baked until golden brown

Pepperoni Pizza | \$8

Mozzarella cheese over our robust marinara, topped with pepperoni and baked until golden brown

***Hamburger & French Fries** | \$8

Angus beef patties served with seasoned french fries
Add cheese for \$1.00

Chicken Tenders & French Fries | \$7

Buttermilk breaded chicken tenders, served with our house season fries

Corn Dog & French Fries | \$6

Breaded mini corn dogs fried until golden brown, served with our house seasoned French fries

Substitute french fries for a fruit cup or house salad

 Vegetarian,  Gluten Friendly

For further vegetarian, vegan, or gluten-friendly options, please consult your in-room dining order taker.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Alcoholic Beverages

WINE LIST

SPARKLING

	GLS	BTL
Ruffino Prosecco 187ml		12
Ruffino Prosecco		32
Chandon Brut		90
Piper Heidsieck		130

WHITES

Line 39 Chardonnay	9	32
Educated Guess Chardonnay	13	48
Giesen Sauvignon Blanc	10	36
Esperto Pinot Grigio	10	36

ROSE

Belleruche	11	38
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REDS

Line 39 Cabernet	9	32
Choteau Smith Cabernet	14	52
Rodney Strong Pinot Noir	11	38
Upshot Blend	16	60

BOTTLED BEER SELECTION

Angry Orchard Cider	6
Budweiser	6
Bud Light	6
Michelob Ultra	6
Miller Light	6
Corona Extra	7
Corona Light	7
Stella Artois	8
Heineken	7
Coors Light	6
O'Doul's NA	7
Yuengling	6

A service charge of 22%, a \$4.00 delivery fee and applicable taxes will be added to your order



In Room Dining Menu

Please dial 5313 on your guest telephone or press Room Service

Breakfast Menu 6:30am – 11:00am

Continental | \$15

A fresh breakfast muffin, fruit & berries and fruit yogurt with choice of beverage (Coffee, decaf coffee, tea, orange, cranberry, apple or grapefruit juice)

Basket of Fresh Baked Bakeries | \$10

Fresh baked butter croissant and muffin with butter and jam

Large Cinnamon Roll | \$5

Jumbo baked cinnamon roll with cream cheese icing

Fruit Plate | \$12

Sliced melon, cantaloupe, pineapple, grapes, and oranges with tropical berries

Fruit Parfait | \$8

Yogurt, berries, and honey granola

Cold Cereal Selection | \$6

Frosted Flakes, Rice Krispies, Foot Loops, Honey Nut Cheerios, Special K and Raisin Brand

Oatmeal | \$6

Served with raisins, pecans, brown sugar and butter

Grits | \$6

Served with butter, shredded cheddar cheese and topped with scallions

***Build Your Own Sandwich** | \$12

Fried egg with your choice of one meat, one cheese and bread
Meat: Ham, Smoked Pork, Turkey Bacon, Apple Wood Smoked Bacon
Cheese: Cheddar, Swiss, American, Provolone
Bread: White Bread, Wheat Bread, Bagel Or Croissant

***Eggs Benedict** | \$18

Two poached eggs, English muffin, apple wood smoked pork loin, with a scallion cheese hollandaise sauce with a side of breakfast potatoes, and sautéed asparagus

***Create You Own Omelet** | \$17

Three eggs with your choice of up to five of the following: cheddar, mozzarella, Swiss, American, ham, bacon, sausage, onions, mushrooms, tomatoes, bell peppers, and spinach.

***The Deluxe American** | \$16

Two eggs any style, breakfast potatoes, 1 pancake, your choice of protein sausage, bacon or ham and a side of toast.

Nutella French Toast | \$15

Drizzled with bananas foster sauce, Nutella, and topped with fresh berries.

Pancake/Waffles | \$15

With seasonal berries and rum syrup

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***Avocado Toast** | \$15

Whole wheat bread, sliced beef steak tomatoes, topped with avocado salsa, egg and olive oil

Sides:

Black Forest Ham/Applewood Smoked Bacon/Chicken Sausage/

Turkey Bacon/Smoked Pork Sausage \$6

Breakfast Potatoes \$5

Sausage Gravy and 1 Biscuit \$10

Toast/Bagel/English Muffin/Slice White/Slice Wheat Bread \$5

Beverages:

Orange Juice \$4

Apple Juice \$4

Tomato Juice/VB Juice \$4

Grapefruit Juice \$4

Milk Whole | Fat Free | 2% | Chocolate \$3

Fresh Brewed Coffee Lg. Pot \$10, Sm. Pot \$8

Selection Of Tazo Tea \$4

Cappuccino \$5

Hot Chocolate \$4

Starbucks Plain Latte \$5

Flavored Hot Or Cold Latte - Mocha, Vanilla, White Chocolate, Carmel \$5

All Day Menu 11:00am – 11:00pm Appetizers

Smoked Chicken Quesadilla | \$11

Peppers, onions, pepper jack, cheddar and jack cheese

Spinach and Artichoke Skillet | \$8

Mozzarella, Parmesan, and toast points

Philly Steak and Cheese Egg Rolls | \$11

Shredded beef & cheese, spicy aioli

Buffalo Garlic-Parmesan Wings | \$13

Our creamy Buffalo cheese wings sauce

Rustic Vegetable Flatbread | \$12

Marinated vegetables, mozzarella and balsamic reduction

Soups & Salads

Tortilla Soup | \$7

Spinach Salad | \$11

Diced mango, strawberry, pecans, goat cheese, cucumbers, heirloom tomatoes, apple cider vinaigrette
Add chicken \$5 | steak \$6 | grilled shrimp \$7

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Seafood Chopped Salad | \$17

Shrimp, krab, bacon, onions, marinated heirloom tomatoes, cucumber, blue cheese crumble, smoked salmon and avocado

Untraditional Caesar Salad | \$11

Romaine kale mix, heirloom baby tomato, shaved Parmesan cheese, warm bacon tossed with Caesar dressing
Add chicken \$5 | steak \$6 | grilled shrimp \$7

Sandwiches

(Served with french fries, sweet potato fries, side salad, house-made potato chips, or fruit cup)

Bacon Ranch Grilled Chicken | \$15

Buttermilk ranch grilled chicken, topped with bacon, lettuce, tomato, and provolone with a spicy garlic aioli

DT Club | \$14

Sliced turkey, bacon, tomato, cheddar cheese, arugula with chipotle spread

BBQ Pulled Pork | \$16

Pepper jam, coleslaw, crispy onion, challah bun

***Big Kahuna** | \$15

Angus beef burger, with sliced grilled pineapple, Canadian bacon, pepper jack cheese with a spicy teriyaki glaze

Dinner 5:00pm – 11:00pm

Shrimp Carbonara Pasta ala Twist | \$25

Cellentani, pancetta, mushroom, green peas, spinach, asparagus, roasted tomato with a creamy carbonara sauce

Sweet & Spicy Ribs | \$25

Truffle Parmesan french fries & cole slaw

Cajun Mahi | \$29

Roasted vegetables & tropical salsa

Cajun Chicken Alfredo | \$18

Blackened chicken, tomatoes, green onion and linguini

***New York Strip** | \$28

Marble potatoes, cipollini onions, wild mushrooms with red wine demi glaze

Desert

Triple Chocolate Fudge Cake | \$8

Dulce de Leche Cheesecake | \$8.50

Raspberry Key Lime Pie | \$8

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