



# RESORT MENU

BREAKFAST 7:00 - 10:30 AM | DINNER 5:00 - 9:00 PM



All egg dishes served with choice of fresh fruit or breakfast potatoes

## BREAKFAST

|                                                                                                                                                                                                                           |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>OMEGA THREE</b> ( <i>gf, df</i> )<br>Seasonal fruits, Greek yogurt parfait and golden honey                                                                                                                            | 11 |
| <b>STEEL-CUT OATMEAL OR CEREAL</b><br>Choice of berries or sliced bananas to your cereal or oatmeal                                                                                                                       | 9  |
| <b>BREAKFAST QUESADILLA*</b><br>Farm fresh scrambled egg, pepper jack cheese, pico, smashed avocado and sour cream                                                                                                        | 12 |
| <b>GRANDE BREAKFAST BURRITO</b><br>Choice of housemade chorizo, bacon or black beans<br>Scrambled eggs, pepper jack cheese, bell peppers, red onions, flour tortilla, guacamole, sour cream, fire-roasted salsa           | 13 |
| <b>BIG DAY</b> ( <i>gf</i> )*<br>Cage-free whole eggs, egg whites or egg beaters<br>Includes breakfast potatoes, toast, choice of meat: bacon, chicken apple sausage or pork sausage                                      | 14 |
| <b>OMELETTE</b><br>Cage-free whole eggs, egg whites or egg beaters<br>Choose 4 items: applewood smoked bacon, sausage, chorizo, ham, spiniach, peppers, onions, tomatoes, mushrooms, jalapeños, cheddar, mozzarella, feta | 16 |
| <b>TRADITIONAL EGGS BENEDICT</b><br>Two poaches eggs, Canadian bacon, English muffins and traditional hollandaise sauce                                                                                                   | 15 |
| <b>BUTTERMILK PANCAKES OR FRENCH TOAST</b><br>Choice of chocolate chips, bananas, berries or pecans                                                                                                                       | 14 |
| <b>EXTRAS</b>                                                                                                                                                                                                             | 6  |
| CHICKEN APPLE SAUSAGE                                                                                                                                                                                                     |    |
| PORK SAUSAGE                                                                                                                                                                                                              |    |
| APPLEWOOD SMOKED BACON ( <i>gf</i> )                                                                                                                                                                                      |    |
| BREAKFAST POTATOES                                                                                                                                                                                                        |    |
| LOCAL FRUIT                                                                                                                                                                                                               |    |

## DINNER

|                                                                                                                                                                               |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>CRISPY CORN TORTILLAS</b> ( <i>v, veg, gf, df</i> )<br>Smashed avocado, tomato fresca, fresh lime, fresh cilantro                                                          | 9  |
| <b>HEARTS OF ROMAINE</b> ( <i>veg</i> )<br>Westward Look's version of a Caesar, farmed tomato, cracked pepper, cotija cheese, garlic emulsion<br><i>Add Chicken/ Shrimp 5</i> | 10 |
| <b>GREEN APPLE + SPINACH</b> ( <i>gf, veg</i> )<br>Sun soaked raisins, salted - toasted cashews, Queen Creek goat cheese, citrus vinaigrette                                  | 11 |
| <b>TURKEY CLUB</b><br>Basil aioli, applewood smoked bacon, sea salt fries                                                                                                     | 15 |
| <b>VEGETARIAN BRATWURST</b> ( <i>veg</i> )<br>Pretzel bread, hot mustard-lavender cheese sauce, caramelized onions                                                            | 14 |
| <b>STRAIGHT UP BURGER</b><br>Lettuce, tomato, onion, sea salt fries                                                                                                           | 16 |
| <b>CITRUS SALMON</b><br>Heirloom tomato, tossed green salad, citrus vinaigrette                                                                                               | 26 |
| <b>CHEESE MAC &amp; THE CHICKEN</b><br>Buttermilk fried free range chicken, white cheddar mac and cheese                                                                      | 24 |
| <b>STEAK &amp; FRITES</b><br>Garlic compound butter, sea salt fries                                                                                                           | 26 |
| <b>SPAGHETTI SQUASH POMODORO</b> ( <i>veg, gf</i> )<br>Roasted forked and baked like baked ziti - but vegetarian in style without the gluten!                                 | 14 |

## SUGAR DRINKS

|                                                                                                                       |    |
|-----------------------------------------------------------------------------------------------------------------------|----|
| <b>VANILLA BRÛLÉE</b> ( <i>gf, veg</i> )<br>Fresh berries, mint                                                       | 4  |
| <b>ROOT BEER FLOAT</b> ( <i>gf, veg</i> )<br>Salted caramel ice cream, vanilla sugar rim                              | 6  |
| <b>WILLCOX APPLE DOUGHNUT</b> ( <i>veg</i> )<br>Vanilla bean ice cream, turbinado sugar crunch, sun dried cranberries | 5  |
| <hr/>                                                                                                                 |    |
| <b>SODA</b> ( <i>Pepsi Products</i> )<br>Mountain Dew, Sierra Mist, Diet Pepsi or Pepsi                               | 6  |
| <b>POT OF COFFEE</b>                                                                                                  | 10 |
| <b>POT OF TEA</b> ( <i>Assorted flavors</i> )                                                                         | 7  |
| <b>PRICKLY PEAR OR COUNTRY ICE TEA</b>                                                                                | 6  |
| <b>VOSS BOTTLED WATER</b> ( <i>Still or Sparkling</i> )                                                               | 10 |
| <b>BOTTLED WATER</b>                                                                                                  | 7  |
| <b>JUICE</b><br>Apple, Cranberry, or Pineapple                                                                        | 7  |

**PLEASE CALL EXTENSION 422 FOR SERVICE**

May contain raw or under cooked ingredients. Consuming Raw and undercooked food may be hazardous to your health. Prices are exclusive of tax and gratuity. Regarding the safety of these items, written information is available upon request. All room service checks will include 20% service charge, a \$5.00 delivery fee, and applicable tax.

\* SERVED BREAKFAST/DINNER

## DRAFT & CRAFT CAN BEER

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|                                                       |    |
|-------------------------------------------------------|----|
| Barrio Blonde, Tucson, Arizona                        | 10 |
| Barrio Rojo, Tucson, Arizona                          | 10 |
| Borderlands Toole Ave IPA, Tucson, Arizona (16oz can) | 11 |
| Dragoon IPA, Tucson, Arizona                          | 10 |
| San Tan Hefeweizen, Phoenix, Arizona                  | 10 |
| Dos Equis Lager, Mexico                               | 10 |
| Domestic (currently Miller Lite)                      | 5  |

## BY THE GLASS

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### **Sparkling Wine**

|                                                   |             |
|---------------------------------------------------|-------------|
| Benvolio, Friuli, IT, N/V Prosecco (187ml Split)  | Glass 12.50 |
| Benvolio, Friuli, IT, N/V Prosecco (750ml Bottle) | Bottle 40   |

### **White**

|                                                          |       |
|----------------------------------------------------------|-------|
|                                                          | G/B   |
| Jacob's Creek, Australia, Chardonnay                     | 9/30  |
| Jacob's Creek, Australia, Pinot Grigio                   | 9/30  |
| Kim Crawford, Marlborough, NZ, Sauvignon Blanc           | 14/52 |
| Dry Creek Vineyard, Sonoma County, CA, Sauvignon Blanc   | 12/44 |
| Raeburn Chardonnay, Russian River Valley, CA, Chardonnay | 15/56 |

### **Red**

|                                                          |       |
|----------------------------------------------------------|-------|
|                                                          | G/B   |
| Jacob's Creek, Australia, Merlot                         | 9/30  |
| Jacob's Creek, Australia, Cabernet Sauvignon             | 9/30  |
| Juggernaut, Russian River Valley, CA, Cabernet Sauvignon | 14/52 |
| Flying Leap Down Range Red, Mendoza, AG, Malbec          | 10/38 |
| 7 Cellars, Monterey County, CA, Pinot Noir               | 15/56 |

