



DINNER MENU

DIAL 2635

on your guest room telephone to place your food and beverage order

SERVED DAILY | 5 PM – 10 PM

STARTERS:

PRETZEL KNOTS - 17

whole grain mustard, local ale cheese

QUESADILLA - 15

roasted chicken and green chilies, sour cream, pico de gallo, guacamole

SIGNATURE STEAK FRITES - 26

seared tenderloin, black pepper candied bacon, gorgonzola fondue, truffle salt

ENTRÉES:

PRIME TACK BURGER - 20

blackhawk farms USDA prime patties, shredded iceberg, beefsteak tomatoes, red onion, chefs signature sauce, toasted brioche bun

SIDE OPTIONS: FRIES **or** NAPA SLAW

ADD: FRESH AVOCADO +6 | [2] BACON +3

SALT & PEPPER SALMON ^(GF) - 28

scallion fried rice, mixed mushrooms, napa cabbage, ginger tamari glaze, cilantro, lime

ROASTED CHICKEN ^(GF) - 39

white cheddar grits, blistered brussels, carrots, roasted chicken jus

FILET MIGNON* ^(GF) 8 oz. - 68

served with yukon mashed potatoes, broccoli, and bordelaise sauce

SALADS:

GARDEN BEET SALAD ^(GF) - 17

roasted beets, walnuts, orange supremes, vanilla balsamic, arugula, fromage forte

CAESAR ^(GF) - 17

garlicky croutons, parmesan

ADD-ONS:

SALMON* +15 | SHRIMP +12

CHICKEN +10 | CALAMARI +15

STEAK* +17

DESSERTS:

KEY LIME PIE - 14

house-made key lime custard with a graham cracker crust

MOLTEN LAVA CAKE - 14

rich chocolate cake with warm fudge center; topped with vanilla ice cream & raspberry coulis

SALTED CARAMEL

POT DE CRÈME - 14

salted caramel custard topped with flaky maldon salt and brown butter shortbread

^(GF) These items are gluten free. Most menu items can also be prepared gluten free. Please ask your server.

All In-Room Dining orders will be assessed a 20% service charge, 2.95% Retail Sales Fee (RSF), & 8.2% Local Tax Rate.

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

BEVERAGE MENU

SERVED DAILY 7AM – 10PM

N/A BEVERAGES

CARAFE OF FLYING HORSE COFFEE BLEND - 19

Flying Horse Coffee and Espresso is sourced locally from Barista, a local, small batch, micro roaster.

We are proud to offer an exclusive single origin 2-bean blend consisting of Peruvian Fair-Trade Organic and Sumatra beans.

CARAFE OF JUICE

SMALL - 9 | LARGE - 14

apple, cranberry, grapefruit, orange

BOTTLED BEER

COORS LIGHT, CO	6.5
FLYING HORSE LAGER, IND	14
LAGUNITAS IPA, CA	8.5
MODELO ESPECIAL, MEX	7
STELLA ARTOIS, BEL	7.5

RED WINE - BY THE BOTTLE

Merlot, CHATEAU ST MICHELLE "Indian Wells" WA	55
Pinot Noir, EVOLUTION Willamette Valley, OR	78
Red Blend, FESS PARKER "The Big Easy" Central Coast, CA	85
Cabernet Sauvignon, NINER Paso Robles, CA	92

WHITE WINE - BY THE BOTTLE

Riesling, KUNG FU GIRL WA	53
Pinot Grigio, TIEFENBRUNNER Trentino-Alto Adige, IT	53
Sauvignon Blanc, BABICH Marlborough, NZ	64
Chardonnay, CAMBRIA Santa Maria Valley, CA	67

BUBBLY - BY THE BOTTLE

Prosecco, LaMARKA IT	47
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08/01/2022