



# LUNCH MENU

**DIAL 2635**

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

SERVED DAILY | 11 AM – 4 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

### THE COUNTRY CLUB - 23

double stacked, smoked turkey, bacon, ham, lettuce, tomato, red onion, cheddar and swiss, lemon herb aioli, toasted whole wheat

### PRIME RIB FRENCH DIP - 24

shaved prime rib, provolone, horseradish spread, onion straws

### CLASSIC REUBEN - 22

shaved corned beef, marinated cabbage, swiss cheese, russian pickle sauce, toasted marble rye

## SALADS:

### GARDEN BEET SALAD <sup>(GF)</sup> - 17

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

### CAESAR <sup>(GF)</sup> - 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 malton salt and brown butter shortbread

**SIDE OPTIONS:** BURGERS AND SANDWICHES SERVED WITH FRIES **or** NAPA SLAW

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

(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