



MID-DAY MENU

SERVED DAILY | 11 AM – 4:30 PM

SMALL BITES:

FIRECRACKER SHRIMP* - 23

*spicy and crispy jumbo shrimp,
chili dipping sauce*

FROMAGE BOARD - 26

*assortment of imported and domestic
cheeses, seasonal fresh fruit and nuts*

FREE BIRD WINGS - 17

spicy Gochujang or Classic Buffalo

**CHIPS, SALSA &
GUACAMOLE - 18**

*house-made salsa and guacamole
served with warm tortilla chips*

LUNCH FAVORITES:

FLYING HORSE BURGER* - 20

*8 oz. grilled beef patty, lettuce, tomato,
onion, signature dill sauce, butter toasted
brioche bun, french fries*

**FLYING CHICKEN
SANDWICH* - 19**

*smoked pulled chicken with Nashville
hot sauce, garlic dill aioli, house-made
half sours, buttered brioche, french fries*

STEAK MELITAS* - 24

*marinated steak, grilled peppers,
Oaxaca cheese blend, corn tortillas,
pico de gallo & guacamole*

FOR THE KIDS:

CHOICE OF FRIES or FRUIT

GRILLED CHEESE - 14

CHICKEN TENDERS - 14

DESSERTS:

**CHOCOLATE
CARAMEL CAKE - 14**

decadent and moist

NEW YORK CHEESECAKE - 14

whipped cream and fresh berries

SIDE SUBSTITUTION: GREEN SALAD +8 | SWEET POTATO FRIES +6

(GF) These items are gluten free. Most menu items can also be prepared gluten free. Please ask your server.
All Spa Dining orders will be assessed a 25% 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 | 7 AM – 10 PM

N/A BEVERAGES

SOFT DRINKS - 5

coke, diet coke, sprite, dr. pepper

JUICE - 7

apple, cranberry, grapefruit, orange

ORGANIC HOT TEA - 7

LATTE OR CAPPUCCINO - 8

FLYING HORSE COFFEE BLEND

CARAFE - 19 | CUP - 7

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.

BOTTLED BEER

COORS LIGHT	6.5	MODELO ESPECIAL	7
FLYING HORSE LAGER	14	STELLA ARTOIS	7.5
LAGUNITAS IPA	8.5		

RED WINE

	9 oz	Bottle
Pinot Noir, EVOLUTION	22	66
Merlot, CHATEAU ST MICHELLE	18	54
Cabernet Sauvignon, NINER	26	78
Montepulciano D'Abruzzo, ZACCAGNINI	22	66

WHITE WINE

	9 oz	Bottle
Pinot Grigio, TIEFENBRUNNER	15	45
Sauvignon Blanc, BABICH	18	54
Chardonnay, CAMBRIA	20	60
Moscato d'Asti, MICHELE CHIARLO "Nivole"	18	54

BUBBLY

	9 oz	Bottle
Prosecco, LaMARCA	10	40
LaMARCA MIMOSAS	10	

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