

In-Room Dining Menu

Served 6:30 AM - 11:00 PM; please dial 356 to order

Breakfast Specialties

Buttermilk pancakes	short stack (2)	6	full stack (3)	7
Pancakes served with your choice of two strips of country bacon or two breakfast sausage links				
Belgian waffle				7
Golden brown waffle served with your choice of two strips of bacon or two breakfast sausage links				
French toast				7
Three freshly baked French baguette slices dipped in a cinnamon and vanilla infused egg batter, grilled, served with your choice of two bacon strips or two breakfast sausage links				
Huevos Rancheros (VT)				9
Three over easy eggs, layered on a crisp corn tortilla topped with tomato-chili ranchero sauce, served with black beans, breakfast potatoes, sliced avocado, and three flour tortillas				
Migas (VT)				9
Three eggs scrambled with corn tortilla strips, diced tomatoes, diced onions, and Serrano peppers, topped with cheddar cheese and served with black beans, breakfast potatoes and three flour tortillas				
Breakfast Platter				9
Two eggs cooked to order, with your choice of two bacon strips or two breakfast sausage links, served with breakfast potatoes and your choice of sourdough toast, wheat toast, or three flour tortillas				

Omelets

Each of our omelets is made with three fresh eggs, and is served with breakfast potatoes and your choice of sourdough toast, wheat toast, or three flour tortillas.

Western		8
Smoked ham, with fresh diced onions and green peppers		
Denver		9
Smoked ham, with fresh diced onions, green peppers and cheddar cheese		
Garden (VT)		9
Sautéed mushrooms and Swiss cheese, with fresh diced tomatoes, onions, and green peppers		

À la Carte

Cold Cereal	A selection of your favorites	3	
	Accompanied by seasonal fruit	6	
Oatmeal	Hot Quaker™ oatmeal with brown sugar, cinnamon, and raisins	4	
	Accompanied by seasonal fruit	7	
Fresh Fruit	A selection of seasonal melon and berries	6	
Yogurt	2.5	English muffin	2.5
Buttermilk biscuit (1)	2.5	Breakfast potatoes	2.5
White or wheat toast (2)	2.5	Bacon (2) or Sausage Links (2)	3.5
Bagel with cream cheese	2.5	Morningstar™ Veggie Sausage Links (2)	3.5

Children's Breakfasts

Egg platter		5
One egg, breakfast potatoes, choice of one strip of bacon or one sausage link, and choice of one slice of sourdough or wheat toast		
Buttermilk Pancakes		4
Two pancakes, served with choice of one strip of bacon or one sausage link		
French toast		4
Two slices of egg battered baguette bread, grilled and served with your choice of one strip of bacon or one sausage link		

Beverages

	SM	LG				
Orange Juice	3.5	4.5	Soft Drinks	2	Starbucks™ coffee	3
Cranberry Juice	3.5	4.5	Milk	2.5	Tazo™ hot tea	2
Apple Juice	3.5	4.5	Silk™ (Soy Milk)	2.5		

Appetizers

Artisan cheese and crackers (VT) Wisconsin cheddar, Maytag bleu, <i>Vie de France</i> Brie wedge	9
Spicy chicken wings Eight wings tossed in spicy cayenne sauce, with ranch dip and celery sticks	8
Spinach artichoke dip (VT) Spinach, artichoke hearts, cream and parmesan cheeses, with chips	7
Chips and salsa (VG) Crisp white and blue corn tortilla chips with homemade <i>salsa cruda</i>	6
Hummus bi tahini (VG) Garlic hummus with olive oil, Kalamata olives, and toasted pita wedges	6

Salads *Vegan salad dressing available upon request*

Fresh fruit plate (VT)	8
Seasonal mix of fresh fruit accompanied by our raspberry vinaigrette dipping sauce	
Caesar salad (VT)	Side: 5 Entrée: 8
Romaine lettuce, croutons, and parmesan cheese tossed in Caesar dressing and garnished with baby tomatoes (Add grilled chicken breast or Morningstar Farms™ chicken-style strips for an additional \$2)	
Southwestern salad (VT)	9
Fresh greens, blue corn tortilla strips, black beans, avocado, and roasted corn, tossed in our achiote buttermilk dressing, and topped with either grilled chicken breast or Morningstar™ chicken-style strips	

Sandwiches *Served with choice of lightly seasoned hand-battered fries, onion rings, or fresh fruit.*

Gourmet Burgers	9.5
Choice: 8 oz. USDA Certified All-Natural Black Angus, turkey burger, or Morningstar™ Vegan Griller Choice of two: bacon, sautéed mushrooms, sautéed onions, Swiss, American, or cheddar cheese	
Turkey Panino	9
Smoked turkey breast, provolone cheese, cole slaw, and Thousand Island dressing stacked on a large sesame seed French bun, brushed lightly with olive oil and pressed on the grill	
Dijon chicken	8
Chicken breast, Swiss cheese, bacon, honey Dijon, lettuce, and tomato served on a sourdough bun	
Muffaletta	9
Salami, mortadella, capicola, provolone, and olive <i>tapenade</i> , served on pressed muffaletta bread.	
Texas Club	9
A hearty triple-decker sandwich with a blue corn <i>tostada</i> in the middle; piled with smoked turkey, ham, American cheese, Swiss cheese, sliced avocado, and chipotle mayo, served on Texas toast	
Grilled Portobello (VG)	9
Marinated and grilled portobello, grilled onions, roasted peppers, hummus, fresh greens, and bleu cheese crumbles, served on a sesame French bun, brushed lightly with olive oil and pressed on the grill	

Soups Roasted poblano corn chowder, or Soup of The Day Cup: 3 Bowl: 5

Entrées *Served after 5 PM with a starch and vegetable of the day, and choice of soup or salad*

Poached salmon	17
Eight ounce Norwegian salmon filet seared in butter and poached in our vegetable <i>court-bouillon</i>	
Classic hand-cut rib eye	8 oz. 16 14 oz. 22
U.S.D.A. Certified All-Natural Black Angus seasoned with our dry rub, and served with maitre d' butter	
Fettuccine Alfredo (VT)	13
Fettuccine tossed with Parmesan cheese, butter, and cream, topped with your choice of grilled chicken breast or grilled portobello mushroom, and served with fresh garlic bread	
Creole shrimp	17
Sautéed shrimp, onion, garlic, tomato, peppers, and Creole sauce, over rice; served with garlic bread	
Chicken-fried rib eye	14
U.S.D.A. Certified All-Natural Black Angus, hand breaded, served with garlic toast and cream gravy	
Vegetarian stacked enchilada (VG)	13
Grilled zucchini, yellow squash, and onions, layered with corn tortillas and Follow Your Heart™ vegan cheddar and Monterey jack cheeses, smothered in our tomato-chile <i>ranchero</i> sauce, then baked	
Grilled chicken breast	11
For those wanting to keep it simple: a juicy 9 ounce marinated chicken breast grilled to perfection	

Desserts

Bourbon bread pudding	6
Chocolate decadence cake	7
Deep dish apple pie	6
<i>Dulce de leche</i> cheesecake	6

Children's Menu *With fries and fruit cup*

Chicken tenders: (2) with Texas toast and ranch	7
Cheeseburger: 4 oz. all-natural chuck burger	7
Grilled cheese on Texas toast	6

VT: Vegetarian

VG: Vegan