

IN ROOM DINING

Breakfast

7AM – 11AM

Mains

- 18 **BROADWAY BREAKFAST**
Eggs any style, bacon or sausage, breakfast potatoes
- 15 **MC BOBBY SANDWICH**
Sausage, bacon, egg frittata, american cheese, onion jam, english muffin, fresh fruit
- 15 **FRENCH TOAST**
Wild berry compote, whipped cream
- 17 **AVOCADO TOAST**
Sourdough, pickled onion, bacon, goat cheese, tomato, radish

poached egg + \$4
smoked salmon + \$5
- 15 **GREEK YOGURT BOWL**
*Housemade granola, seasonal fruit & berries
local honey, almonds, pecans*
- 15 **SEASONAL FRUIT BOWL**
Seasonal selection of fresh fruit

Sides

- 4 **TOAST**
White, sourdough, multigrain, english muffin
- 7 **APPLEWOOD BACON**
- 6 **SMOKED SAUSAGE LINKS**
- 8 **GRIDDLED HAM**
- 5 **BREAKFAST POTATOES**



All Day Menu

11AM - 10PM

Mains

15 **TRUFFLE ARANCINI**

Arborio rice, fontina, whipped ricotta, roasted garlic herb cream

16 **BURRATA**

Heirloom tomato, prosciutto, lemon zest, balsamic glaze, crostini

26 **MISO & PINEAPPLE GLAZED SALMON**

Cucumber, cabbage, pear, red onion, asian slaw, ginger sesame vinaigrette.

24 **ROASTED LEMON CHICKEN**

Herb crusted airline chicken breast, mashed potato, roasted brussels, honey lemon au jus.

20 **WAGYU BURGER**

Brioche, slab bacon, aged cheddar, bibb lettuce, grilled onion, tomato, garlic herb aioli, fresh cut fries

18 **CAPRESE**

Ciabatta roll, beefsteak tomato, roasted red pepper, fresh mozzarella, balsamic glaze, fresh-cut fries

Salads

16 **FORK & KNIFE CAESER SALAD**

Grilled romaine, garlic crostini's, peppercorn & parmesan caesar dressing

16 **BIBB SALAD**

Hard boiled eggs, avocado, grape tomato, cucumber, cider vinaigrette

Chicken 7 Shrimp 10 Salmon 10

Desserts

14 **TIRAMISU**

Mascarpone cheese, espresso, lady fingers



Beverages

5 SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Ginger Ale

7 RED BULL

Regular or Sugar Free

5 MILK

Whole, 2%, Skim, Oat, Almond

5 JUICES

*Orange, Apple, Cranberry, Tomato,
Grapefruit, Pineapple*

COFFEE

8 *Small Pot Drip Coffee (2 cups)*

12 *Large Pot Drip Coffee (4 cups)*

CRAFT BEER

8 *Fancy Ass Bread*

8 *Homestyle IPA*

7 *New Heights*

7 *Honkey Tonk Hazefest*

6 *Tailgate Orange*

DOMESTIC/IMPORTED

6 *Budweiser*

6 *Bud Light*

6 *Stella Artois*

7 *High Noon*

BUBBLES

14 | 55 *La Marca Prosecco*

15 | 16 *Chandon Brut*

16 | 65 *Chandon Rose*

WHITE

14 | 55 *La Crema Chardonnay*

18 | 75 *Whitehaven Sauvignon Blanc*

90 *Roland Lavantureux Chablis*

130 *Paul Hobbs Chardonnay*

RED

18 | 72 *Four Graces*

20 | 80 *Harvey & Harriet Blend*

100 *Austin Hope Cabernet*

125 *The Prisoner Red Blend*

** These items may be served raw or undercooked*

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

*** A delivery charge of \$6, plus 20% gratuity and sales tax will be added*

