

in room dining menu

fresh juice \$7
fresh squeezed daily

eggs and omelets

omelet \$13

any three items: ham / bacon / broccoli / mushroom / spinach / bell pepper / onion
tomato / jalapeño / swiss / cheddar / feta / provolone / mozzarella
home fries / choice of toast
additional items: **\$1**

two eggs \$11

choice of: ham / bacon / sausage / turkey sausage / canadian bacon
home fries / choice of toast

eggs benedict \$14

two poached eggs / english muffin / canadian bacon / hollandaise / home fries
substitute smoked salmon: **\$2**

steak & eggs \$20

new york strip / three eggs / home fries / choice of toast

house made corned beef hash \$13

two eggs any style / choice of toast

jersey breakfast sandwich \$13

taylor ham / two over medium eggs / cheddar / challah bun / home fries

breakfast burrito \$13

scrambled egg / ham / peppers / onions / cheddar cheese / home fries

breakfast griddle

pancakes \$11

whipped butter / maple syrup
add blueberries / chocolate chips / bananas / walnuts: **\$1.50**

french toast \$11

whipped butter / maple syrup / cinnamon raisin brioche

belgium waffle \$11

whipped butter / maple syrup

2+2+2+2 \$13

eggs / pancakes / bacon / sausage
substitute with ham **\$2**

breakfast sides \$5

one egg any style / ham / bacon / sausage / turkey sausage / canadian bacon

All orders are subject to 18% gratuity, 6% sales tax and \$4.00 set up fee.
Automatic gratuity not to exceed \$200.

fruits, cereal, bakery specials, etc...

nova salmon \$16

capers / red onion / tomato / cream cheese / choice of bagel

cold cereal \$6

special k / raisin bran / rice krispies / frosted flakes / cheerios / froot loops
add banana: \$1

hot cereal \$6

oatmeal or grits
brown sugar / raisins / cream

from our bakery \$5

blueberry, bran or banana nut muffin / fruit danish / croissant / cinnamon bun

half florida grapefruit \$4

healthy living

healthy breakfast \$21

egg white omelet / spinach / mushrooms / sliced beefsteak tomato
turkey sausage / toasted multi grain bread or bran muffin
fresh orange or grapefruit juice
tea, coffee, decaffeinated coffee or nonfat milk

healthy start \$17

fresh orange or fresh grapefruit juice / yogurt and granola parfait with fruit and
wild berries / bran muffin or toasted multi grain bread
tea, coffee, decaffeinated coffee or nonfat milk

fresh fruit bowl \$15

strawberry yogurt, plain yogurt or low fat cottage cheese / fresh seasonal fruit
granola / bran muffin or toasted multi grain bread
tea, coffee, decaffeinated coffee or nonfat milk

“on the fly” “to go”

continental breakfast \$14

orange, apple or cranberry juice / breakfast pastry / coffee, tea or fiji water

breakfast sandwich \$17

eggs / ham, bacon or sausage / cheese / bagel, english muffin or croissant
orange, apple or cranberry juice / coffee, tea or fiji water

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starters

chicken tenders \$12

house breaded / choice of honey mustard or bbq sauce

chicken wings \$12

spicy buffalo sauce / celery / bleu cheese dressing

shrimp cocktail \$18

five jumbo gulf shrimp / spicy horseradish cocktail sauce / lemon

chicken quesadilla \$12

cheddar / corn / black beans / peppers / onions / salsa / sour cream

soups

french onion \$10

crock bowl

matzo ball / soup of the day

cup \$4

bowl \$6

salads

served with rolls and whipped butter

add grilled chicken / 3 shrimp / salmon \$6

chopped \$15

tomato / bacon / egg / bleu cheese / fried onion / grilled chicken / buttermilk ranch

wilted spinach \$15

fresh garden spinach / chopped eggs / bacon / sliced mushrooms / red onion

warm honey-mustard dressing

caesar \$14

romaine hearts / shaved parmesan / crostini

garden \$10

mixed greens / tomato / cucumber / onion / crostini

iceberg wedge \$14

lardon bacon / tomato / pickled red onion / bleu cheese dressing

sandwiches

served with chips or french fries

build your own \$16

burger

8oz. steak burger on a sesame seed bun with your choice of two toppings:
sharp cheddar / aged swiss / mozzarella / bleu cheese / bacon
mushroom / sautéed onion / fried egg / jalapeño / portabello
additional toppings \$1

sandwich

choice of turkey / ham / tuna salad / cheddar / swiss / provolone
add bacon: \$1
bread: sourdough / marble rye / multigrain / seeded rye

new york reuben \$15

corned beef / sauerkraut / swiss / thousand island / marble rye

grilled chicken \$15

bacon / avocado aioli / swiss / lettuce / onion / tomato

traditional club \$15

ham / turkey / swiss / cheddar / bacon / lettuce / tomato / toasted sourdough

philly cheese steak \$17

sliced new york strip / bell pepper / onion / mushroom / provolone / hoagie roll

sourdough grilled cheese \$11

aged cheddar / swiss / provolone / roasted tomato bisque

pizza

12" artisanal hand-crafted

margherita \$16

fresh mozzarella / roma tomatoes / balsamic drizzle / fresh basil

pepperoni \$16

classic marinara / pepperoni / oregano

three cheese \$15

classic marinara / mozzarella / parmesan / provolone

experience 28 day dry aged usda prime steaks from our award winning steak house

12 oz ny strip \$54

12 oz filet mignon \$58

add 6oz. lobster tail \$20

choice of two sides: jasmine rice / mashed potatoes
grilled asparagus / sautéed carrots / broccoli



mains

grilled chicken \$20

mash potatoes / broccoli / savory pan gravy

chicken parmesan \$20

breaded chicken breast / mozzarella / parmesan / linguini / classic marinara

grilled salmon \$24

jasmine rice / grilled asparagus / tomato caper sauce

seafood pasta \$24

clams / shrimp / mussels / pomodoro sauce

open face turkey \$18

in house roasted / mashed potatoes and gravy / broccoli

meatloaf \$18

mashed potatoes / savory mushroom gravy / fried onions / baby carrots

ny strip steak \$32

mashed potatoes / worcestershire butter / grilled asparagus

cilantro lime shrimp \$23

tomato salsa / fried yucca / chimichurri

skirt steak \$25

black bean sauce / fried yucca / chimichurri sauce

masitas de puerco \$20

mojo fried pork / rice / sweet plantains / stewed black beans

baby back ribs \$25

full rack pork ribs / bbq glazed / french fries / carolina slaw

desserts

scoop of ice cream	\$4
chocolate crunch cake	\$9
apple cobbler	\$9
ny cheesecake	\$9
key lime pie	\$9

themed fare

reel snacks (serves 2)		\$26
2 buckets of popcorn		
2 snickers bars or bags of m&m's		
2 kitkats or rice krispie bar		
4 assorted sodas		
game day (serves 2)	with beer	\$36
12" cheese or pepperoni pizza	with soda	\$28
12 spicy buffalo wings / celery / bleu cheese dressing		
4 domestic beers or 4 assorted sodas		

coffees & teas

coffee by the pot \$10

regular / decaffeinated

assorted teas \$10

organic breakfast / organic peppermint / organic green tea
energy (jet lag A.M. therapy) / relax (jet lag P.M. therapy)

espresso \$4

double espresso \$5

cappuccino \$5

hot chocolate \$4

refreshments

soda \$4

pepsi / diet pepsi / sierra mist / ginger ale / tonic water / mountain dew

fiji small \$5 large \$9

perrier small \$6

glass of milk \$3

2% / whole / skim

selection of chilled juices \$5

orange / cranberry / apple / grapefruit / v-8 / pineapple / tomato

iced tea \$3

red bull \$6

regular / sugar free

wines by the glass

white wine

chardonnay, rodney strong, sonoma county	\$10
pinot grigio, danzante, venezia, italy	\$8
sauvignon blanc, kim crawford, marlborough, new zealand	\$8

red wine

cabernet sauvignon, hess select, napa valley	\$10
merlot, blackstone, napa valley	\$8
pinot noir, rodney strong, russian river	\$9

beer

domestic

bud	\$5
bud light	
coors light	
michelob ultra	
o'doul's	

imported

amstel light	\$6
corona	
heineken	

craft beer

magic hat #9	\$8
monk in the trunk	

6 domestic \$24

12 domestic \$44

6 imported \$30

12 imported \$52

champagne & sparkling

listed progressively from light body to dry/full body

cupcake vineyards prosecco, italy	\$45
moët chandon "imperial"	\$145
mumm napa cuvee, brut prestige	\$70
veuve clicquot "yellow label", 375ml	\$90
veuve clicquot "yellow label"	\$185
dom perignon	\$535
louis roederer cristal brut	\$825

white wines

listed progressively from light body to dry/full body

moscato, bodega norton	\$35
white zinfandel, buehler vineyards, napa valley	\$40
pinot grigio, danzante, venezia, italy	\$40
pinot grigio, santa margherita, alto adige, italy	\$80
riesling, chateau ste. michelle "eroica", washington	\$65
sauvignon blanc, kim crawford, marlborough, new zealand	\$55
white blend, lakeridge south, clermont, florida	\$44

chardonnay

dreaming tree, central coast	\$40
rodney strong, sonoma county	\$40
kendall jackson, vintners reserve, california	\$45
mondavi private select, napa valley, 375ml	\$25
la crema, sonoma valley	\$72
joseph drouhin, pouilly fuisse, france	\$85
jordan, russian river valley	\$105
rombauer, carneros, napa valley	\$105
cakebread, napa valley	\$112
far niente, napa valley	\$190

red wines

listed progressively from light body to dry/full body

pinot noir, la crema, sonoma coast, 375ml	\$40
pinot noir, rodney strong, russian river valley	\$60
pinot noir, king estate, oregon	\$82
muscadine, lakeridge south, clermont, florida	\$44
merlot, benziger, sonoma county	\$49
merlot, kendall jackson vintners reserve, sonoma county	\$52
merlot, kendall jackson vintners reserve, sonoma county, 375ml	\$35
cabernet/merlot, greg norman, limestone coast, australia	\$55
zinfandel, ravenswood "old vine", sonoma	\$60
merlot, swanson, oakville	\$78
merlot, duckhorn, napa valley	\$155
malbec, catena, argentina	\$152

cabernet sauvignon

dreaming tree, central coast	\$55
hess select, napa valley	\$53
kendall Jackson, vintners reserve, 375ml	\$30
alexander valley vineyards, sonoma county	\$60
j. lohr, "paso robles, 375ml	\$40
franciscan estate, napa valley	\$76
louis martini, napa valley	\$85
sequoia grove, rutherford	\$105
jordan, sonoma county	\$142
the prisoner, napa valley	\$115
silver oak, alexander valley	\$260
opus one, oakville	\$550
stags leap "artemis", napa valley	\$170
caymus vineyards, napa valley	\$220
caymus vineyards "special selection", napa valley	\$460
hollywood & vine "2480", napa valley	\$300

spirits

gin

bombay sapphire	\$205
tanqueray	\$185
beefeater	\$160

vodka

absolut	\$160
grey goose	\$235
belvedere	\$235
ketel one	\$205
stolichnaya	\$185

scotch

chivas regal	\$235
johnnie walker black	\$235
johnnie walker blue	\$595
dewar's white label	\$185

whiskey / bourbon

crown royal	\$185
jack daniel's	\$160
jim beam	\$160
maker's mark	\$185

tequila

patron silver	\$205
patron reposado	\$235

rum

bacardi	\$160
captain morgan	\$205
malibu	\$185

cognac

remy martin vsop	\$310
hennessy vs	\$340

cordials

baileys	\$160
jägermeister	\$160
grand marnier	\$240

in room dining limited monday menu

served 10pm to 6am

breakfast

two eggs \$11

choice of: ham / bacon / sausage / turkey sausage / canadian bacon
home fries / choice of toast

jersey breakfast sandwich \$13

taylor ham / two over medium eggs / cheddar / challah bun / home fries

belgium waffle \$11

whipped butter / maple syrup

breakfast sides \$5

one egg any style / ham / bacon / sausage / turkey sausage / canadian bacon

cold cereal \$6

special k / raisin bran / rice krispies / frosted flakes / cheerios / froot loops
add banana: \$1

starters

chicken tenders \$12

house breaded / choice of honey mustard or bbq sauce

chicken wings \$12

spicy buffalo sauce / celery / bleu cheese dressing

chicken quesadilla \$12

cheddar / corn / black beans / peppers / onions / salsa / sour cream

shrimp cocktail \$18

five jumbo gulf shrimp / spicy horseradish cocktail sauce / lemon

soups

soup of the day

cup \$4

bowl \$6

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sandwiches, salad, entrees

served with chips or french fries

build your own \$16

burger

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sharp cheddar / aged swiss / mozzarella / bleu cheese / bacon
mushroom / sautéed onion / fried egg / jalapeño / portabello
additional toppings \$1

sandwich

choice of turkey / ham / tuna salad / cheddar / swiss / provolone
add bacon: \$1
bread: sourdough / marble rye / multigrain / seeded rye

traditional club \$15

ham / turkey / swiss / cheddar / bacon / lettuce / tomato / toasted sourdough

caesar \$14

romaine hearts / shaved parmesan / crostini

ny strip steak \$32

mashed potatoes / worcestershire butter / grilled asparagus

desserts

scoop of ice cream \$4

chocolate crunch cake \$9

apple cobbler \$9

ny cheesecake \$9

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