

(BURGER THEORY™)

SPECIALTIES

PANCAKES 7.50

Griddled pancakes topped with butter and served with warm syrup. 1300 CAL Add blueberries for \$2.00 more! 1350 CAL

SUNRISE SANDWICH[†] 8.5

Two eggs any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. 840 CAL

ALL-AMERICAN SKILLET[†] 9.5

Two eggs any style, breakfast potatoes with bits of bacon, sausage, ham, mushrooms, peppers and onion. 1010 CAL

TRADITIONAL FRENCH TOAST[†] 7.5

Two slices of thick cut bread battered and grilled to a golden brown. 670 CAL

FRUIT PLATE 10

Fresh seasonal fruit with choice of cottage cheese or yogurt 600 CAL

STEAK AND EGGS[†] 16

A 5 oz. Top Sirloin, cooked to order, with two eggs prepared any style. 930 CAL

GRILLED AVOCADO AND TOMATO PANINI 8.5

Grilled tomatoes layered on multigrain bread with avocado and topped with pepper jack cheese. 1050 CAL

YOGURT & GRANOLA PARFAIT 7.5

Vanilla, strawberry or blueberry yogurt layered with granola 800 CAL

HOTEL FAVORITES

INNJOYABLE BREAKFAST[†] 9.5

Two eggs any style served with breakfast potatoes, choice of meat and toast. 870 CAL

SLIDER TRIO[†] 9.50

One of each Bacon-Sausage-Ham slider, topped with fluffy scrambled eggs and Cheddar cheese served with breakfast potatoes. 1180 CAL

TAILOR MADE 3 EGG OMELET[†] 13

Made with your choice of sausage, ham, bacon, Cheddar cheese, Swiss cheese, peppers, onions, tomatoes, mushrooms, spinach served with breakfast potatoes and toast 640+ CAL

START FRESH WRAP[†] 8.5

Egg whites scrambled with mushrooms, spinach, onions, and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes. 820 CAL

MALTED MINI WAFFLES 8.0

Crispy waffles served with berries, whipped cream and warm syrup. 1010 CAL

BUILD YOUR PERFECT BREAKFAST[†] 11.5

Choose your two eggs, meat and a side. Perfect! 560+ CAL

SIDES

FRUIT 100 CAL	3.5	BREAKFAST POTATOES 290 CAL	3
BACON [†] 160 CAL	4	YOGURT 150 CAL	3
SAUSAGE [†] 360 CAL	4	OATMEAL 450 CAL	5
TOAST 120 CAL	2.5	BAGEL 220 CAL	3

BEVERAGES

COFFEE 0 CAL	3
JUICE 110 CAL	3.5
TEA 0 CAL	3
MILK 80-150 CAL	3
ASSORTED SOFT DRINKS 80-150 CAL	3

ROOM SERVICE

Weekdays: 6 am - 10 am
Weekends: 7 am - 11 am

Please use room service speed dial. You can choose to either come down and pick up your order, or have us swing by and drop it off to your room.

Prices are subject to 18% gratuity and \$3 delivery charge for room deliveries. All prices are subject to applicable taxes.

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(BURGER THEORY)™

All our burgers are made using quality ingredients and a special blend of Certified Angus Beef™ chuck, brisket, and short rib. The veggie burger is 100% meatless with mixed grains and vegetables.

STARTERS

(BUFFALO WING) 12

Wings your way • Sriracha • Buffalo or BBQ • bleu cheese celery & carrots 790 to 900 CAL

BUTTERMILK CHICKEN STRIPS 10

Golden-brown marinated strips of chicken • honey-mustard or barbecue sauce 600 to 700 CAL

FIRECRACKER SHRIMP* 12

Lightly fried jumbo shrimp • sweet red chili sauce Don't miss! 290 CAL

NACHO FRIES* 12

Creamy nacho cheese • bacon • pico de gallo • sour cream guacamole • Add Chicken or Ground Beef \$3 1430 CAL

CHEESADILLA* 12

Quesadilla meets Cheeseburger • Certified Angus Beef™ blended cheese • green chili • lettuce • tomato • onion 1080 CAL

SALADS

(CRISPY CHICKEN) 11

Fresh mixed greens • cucumbers • tomatoes Cheddar cheese • crispy buttermilk chicken strips 900 to 1320 CAL

BT COBB SALAD* 12

Grilled Chicken • bacon • tomato • cucumber • red onion chopped egg • crumbled bleu cheese 650 to 1070 CAL

CHICKEN CAESAR* 12

Romaine • Parmesan cheese • garlic croutons Substitute Grilled Shrimp for \$5 710 CAL

ASIAN CHICKEN SALAD 12

Mixed greens • Napa cabbage • red bell peppers • carrots • snow peas wonton strips • Mandarin oranges • sesame ginger dressing 920 CAL

SRIRACHA STEAK SALAD* 13

Mixed greens • tomatoes • red onion • cucumber • bleu cheese sriracha ranch dressing 940 CAL

HOUSE BURGERS

Served on a potato bun (265 CAL) or lettuce wrap (10 CAL) with your choice of French Fries (290 CAL) or Coleslaw (240 CAL). Substitute Onion Rings (80 CAL) or a House Salad (80 to 260 CAL) for only a \$1 more!

THE CLASSIC*

American cheese • grilled onions • tomato • lettuce pickles • KGB sauce Single 12 810 CAL Double 17 1345 CAL

FARM FRESH*

Roasted red peppers • grilled onions • portobello mushroom lettuce • Boursin™ cheese • roasted garlic mayo Single 12 810 CAL Double 17 1360 CAL

LONE STAR*

Cheddar cheese • thick-cut bacon • onion ring • BBQ sauce Single 12 880 CAL Double 17 1425 CAL

SLIDER TRIO*

Classic • Lonestar • Farm Fresh Single 14 1100 CAL

(BT BOSS)*

1/2 pound burger stuffed with bacon • onion • sharp Cheddar cheese Swiss cheese • lettuce • KGB sauce Single 16 1320 CAL Double 22 1955 CAL

THE BRUBEN MELT*

Patty melt meets Reuben • Certified Angus Beef™ • lean corned beef Swiss cheese • creamy slaw • KGB sauce • grilled rye bread Single 15 1300 CAL Double 19 1840 CAL

(BUILD YOUR BURGER)

Served on a potato bun (265 CAL) or lettuce wrap (10 CAL) with your choice of French Fries (290 CAL) or Coleslaw (240 CAL). Substitute Onion Rings (80 CAL) or a House Salad (80 to 260 CAL) for only a \$1 more!

STEP 1 CHOOSE IT

Beef

Our own blend of Certified Angus Beef™ chuck, brisket and short rib

Chicken Breast

House-marinated and grilled

Veggie

100% meatless with mixed grains and vegetables

STEP 2 SIZE IT

	Single 11	Double +5	Triple +9
Beef	430 CAL	860 CAL	1290 CAL
Chicken	280 CAL	560 CAL	840 CAL
Veggie	170 CAL	340 CAL	510 CAL



STEP 3 TOP IT (NO CHARGE)

Cheese: (choose one)

American 105 CAL • Cheddar 115 CAL • Swiss 110 CAL Jack 105 CAL • Bleu 100 CAL • Boursin™ 120 CAL

Veggies:

Lettuce 10 CAL • Tomato 10 CAL Onion 15 CAL • Pickles 10 CAL

Sauce:

KGB (Killer Good Burger) Sauce 180 CAL Ketchup 40 CAL • Mustard 35 CAL Mayonnaise 200 CAL • BBQ Sauce 60 CAL Roasted Garlic Mayo 200 CAL • Buffalo 50 CAL

STEP 4 LOAD IT (\$1 EACH)

Grilled Onions 40 CAL

Coleslaw 120 CAL

Onion Ring 130 CAL

Green Pepper 10 CAL

Sautéed Mushrooms 20 CAL

Grilled Portobello 20 CAL

Thick-Cut Bacon 90 CAL

Roasted Red Peppers 10 CAL

Jalapeños 10 CAL

Fried Egg 100 CAL

NO BURGER = NO PROBLEM

CRISPY FISH SANDWICH* 12

Parmesan-panko cod fillet • citrus tartar sauce • shredded lettuce fresh potato bun 1000 CAL

SPICY CHICKEN WRAP 11

Crispy chicken tenders • Buffalo sauce • lettuce • tomato bleu cheese dressing • flour tortilla 1050 CAL

(SRIRACHA RIBEYE)* 22

House marinated • Sriracha glaze • smashed potatoes grilled vegetables 1000 CAL

CONEY PIZZA* 14.5

Pretzel crust • beer cheese sauce • Dearborn hot dogs Detroit Chili 1350 CAL

(House Specialty)

For groups of eight (8) or more, 18% automatic gratuity added. All prices are subject to applicable taxes.

(BURGER THEORY)

(DRAFT AND CRAFT BEERS)

Bud Light, Light Lager 147 CAL 5

Coors Light, American Light Lager 136 CAL 5



Jack's Beanflicker, Coffee Blonde CAL 5

Walter Blonde, Blonde Ale CAL 6

Year Round Brown, Brown Ale CAL 6

Greenman, Cider CAL 7



Big Red Coq, Red IPA CAL 6

Burning Sun Red, Amber Ale CAL 6

BOTTLED BEERS

Miller Lite, Light Lager 125 CAL 5

Guinness, Irish Dry Stout 126 CAL 5

Corona Extra, Pale Lager 148 CAL 5

Samuel Adams Boston Lager, Vienna Lager 147 CAL 5

Blue Moon, Belgian Style Wheat Ale 171 CAL 5

Heineken, Euro Pale Lager 150 CAL 5

Goose Island IPA, English IPA 177 CAL 6

Bells Two Hearted Ale, American IPA 210 CAL 6

Negra Modelo, Vienna Lager 162 CAL 6

Michelob Ultra, Light Lager 126 CAL 5

Budweiser, American Adjunct Lager 145 CAL 5

Stella Artois, Euro Pale Lager 156 CAL 6

Founders All Day, American IPA 147 CAL 6

New Belgium Fat Tire, Belgian Style Ale 160 CAL 6

Grapefruit Shandy, Weiss CAL 6

Atwater's Vanilla Java Porter, CAL 6

O'Douls, Low Alcohol Beer 12 CAL 6

Soft Parade, Fruit Ale CAL 6

Bell's Amber Ale, Amber CAL 6

Amstel Light, CAL 5

Killian's Irish Red, Red Lager 147 CAL 6

Pabst Blue Ribbon, American Adjunct Lager 150 CAL 5

Perrin Black, Black Ale CAL 6

Better Life Choices, IPA CAL 6

Brewed Locally

WHITE WINE

	GLASS 145 CAL	BOTTLE 600 CAL
Bubbly , Michelle Brut	11	33
White Zinfandel , Beringer	5	15
Riesling , Chateau Ste Michelle	7	20
Pinot Grigio , Danzante	9	27
Chardonnay , Canyon Road	5	15
Chardonnay , Kendall Jackson Vintners Reserve	12	36

RED WINE

	GLASS 150 CAL	BOTTLE 625 CAL
Pinot Noir , Estancia "Pinnacle Ranches"	12	36
Merlot , Columbia Crest	8	24
Cabernet , Canyon Road	5	15
Cabernet , William Hill Central Coast	14	42

(SWEET JARS) 5.5

Carrot Cake 710 CAL • Key Lime 760 CAL
Brownie Sundae 700 CAL • Apple Crumb 530 CAL

ROOM SERVICE

Breakfast Monday-Friday 6:30am-10am Saturday Sunday 7:30am-11am Dinner Monday-Friday 4:00pm-10:00pm Saturday Sunday 4:00pm-11:00pm
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