

OVERLOOK

SMALL PLATES

- Crab Cake Bites with Lemon Remoulade** \$17
Crab cakes, lemon remoulade
- Grilled Shrimp Tacos** \$16
Fresh pico de gallo, cabbage, cilantro-lime crema, flour tortillas
- Tuscan Chicken Flatbread** \$16
Grilled chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan
- French Dip Sliders** \$17
Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls
- Chicken Wings** \$15
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies
- Chicken Quesadilla** \$14
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema
sub steak +\$4 | sub shrimp +\$4
- Jalapeno Pimento Cheese Dip** \$13
Served warm, toasted French bread

HANDHELDS

All handhelds are served with choice of fries or housemade chips

- White BBQ Grilled Chicken Sandwich** \$15
Grilled chicken breast, spicy white BBQ, smoked gouda, honey crisp apple slaw, pretzel roll
- Sliced Pork Arugula Sandwich** \$16
Sliced pork, arugula, jalapeño cranberry chutney, garlic butter toasted ciabatta
- Turkey Club** \$17
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo
- BBQ Bacon Jack Burger*** \$17
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun
- Mushroom Swiss Burger*** \$17
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun
- House Burger*** \$16
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun
- Southwest Veggie Burger**  \$14
Veggie burger, pico de gallo, pepper jack cheese, cilantro-lime crema, brioche bun
- Grilled Shrimp Caesar Wrap** \$18
Caesar greens, flour tortilla



SALADS & SOUP

- Grapefruit, Beet & Kale Salad**  \$13
Grapefruit segments, rainbow beets, baby kale-spinach mix, quinoa, goat cheese, tahini lime dressing
- Brussels Sprout & Pear Salad**  \$13
Shaved Brussels sprouts, charred onions, pear, burrata, lemon vinaigrette
- Sesame Ginger** \$16
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing
- Caesar*** \$11
Crisp romaine, shaved Parmesan, croutons, Caesar dressing
add chicken +\$4 | shrimp +\$6 | salmon +\$6 | steak +\$6
- Soup Du Jour** \$9
Ask your server for today's offering

MAINS

- Pan Seared Salmon***  \$25
Wild-caught salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter
- Chimichurri Filet***  \$41
Grilled 8 oz filet, chimichurri, sauteed spinach, roasted potatoes, Parmesan
- Center-Cut Top Sirloin, 10 oz. ***  \$34
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions
- Lemon Capers Chicken** \$24
Pan fried chicken breast, pappardelle pasta, wilted garlic spinach
- Roasted Pork Tenderloin** \$26
Crispy Brussels sprouts, sweet potato gratin

DESSERTS

- Cheesecake**  \$8
Classic New York-style cheesecake
- Chocolate Cake**  \$8
Chocolate cake with chocolate frosting
- Carrot Cake** \$8
Cream cheese icing



***NOTICE:** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

For parties of 6 or more, a 20% gratuity charge will be automatically added to the bill. Room Service Available: Press "Room Service" button on your phone to order. All room service orders have a \$2 delivery charge + 20% gratuity automatically added.

COCKTAILS

Crowned Jewel Mule	\$14
Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$14
Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup	
Espresso Martini	\$14
Tito's handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer	
Knob Creek Rye Old Fashioned	\$14
Knob Creek Rye, housemade simple syrup, orange bitters	
Boulevardier	\$14
Four Roses bourbon, Campari, M sweet vermouth	
Bee's Knees	\$14
Hendrick's gin, honey, fresh lemon juice	
Storm's Brewing	\$14
Myers's dark rum, Cointreau, fresh lime juice, Fever-Tree ginger beer	
Bloody Mary - Classic	\$10
Ketel One vodka, housemade bloody mary mix	

BEERS & BEYOND

Hi Wire Lager	ABV 4.6% AVL	\$8
Highland Gaelic Ale	ABV 5.5% AVL	\$8
Voodoo Ranger Juicy Haze IPA	ABV 7.5% CO	\$8
Catawba White Zombie White Ale	ABV 5.1% AVL	\$8
Asheville Brewing Perfect Day IPA	ABV 6.5% AVL	\$8
Bold Rock Hard Cider	ABV 4.7% AVL	\$8
BOTTLED		
Bud Light	ABV 4.2% MI	\$5
Miller Lite	ABV 4.2% MI	\$5
Heineken	ABV 5.0% AMS	\$6
Corona Extra	ABV 4.5% MEX	\$6
Lagunitas IPA	ABV 5.7% CA	\$6
Stella Artois	ABV 5.2% BEL	\$6
New Belgium Fat Tire	ABV 5.2% CO	\$6
Sierra Nevada Pale Ale	ABV 5.6% CA	\$6
Seasonal Local Selection	ABV varies % AVL	\$6
Heineken 0.0	ABV 0% AMS	\$6
BEYOND BEER		
Angry Orchard Hard Cider	ABV 5.0% NY	\$9
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA	\$10

ZERO PROOF

Garden & Ginger <i>(non-alcoholic)</i>	\$13
Seedlip Garden 108, Fever-Tree ginger ale, rosemary	
PaNOma <i>(non-alcoholic)</i>	\$13
Seedlip Grove 42, fresh grapefruit juice, fresh lime juice, simple syrup, Sea salt, Fever-Tree mediterranean tonic	
Blueberry NO-jito <i>(non-alcoholic)</i>	\$13
fresh lime juice, muddled fresh blueberries, fresh mint, housemade simple syrup, Fever-Tree club soda	

WINES

WHITES	6 oz. Bottle
Seven Daughters Moscato	\$14 \$52
Veneto, Italy	
Centine Toscana Pinot Grigio 🍷 ♀	\$11 \$44
Tuscany, Italy	
Emmolo Sauvignon Blanc 🍷 ♀	\$14 \$52
Napa/Solano, California	
Kim Crawford Sauvignon Blanc 🍷	\$13 \$48
Marlborough, New Zealand	
30 Degrees Chardonnay 🍷 ♀	\$10 \$40
Monterey, California	
Sea Sun Chardonnay by Wagner 🍷	\$12 \$48
California	
BUBBLES & ROSÉS	
LaMarca Prosecco 🍷	\$14 \$52
Prosecco, Italy	
Piper Sonoma Brut NV 🍷	\$15 \$56
Sonoma County, California	
Cote des Roses Rosé	\$13 \$52
Languedoc, France	
REDS	
Meiomi Pinot Noir	\$14 \$52
California	
Murphy-Goode Red Blend	\$10 \$40
California	
Decoy by Duckhorn Merlot 🍷 ♀	\$16 \$60
California	
30 Degrees Cabernet Sauvignon 🍷 ♀	\$10 \$40
Paso Robles, California	
Josh Cabernet Sauvignon 🍷	\$11 \$44
California	