

THE ISLANDS RESTAURANT

BREAKFAST

6 AM to 11 AM

BREAKFAST BUFFET 16.00

Available in the Islands Restaurant

From 6AM to 10AM

Start off your day with eggs your way, breakfast meats and potatoes seasonal fruits, cereals, oatmeal, yogurt, granola, daily pastries, chef's daily special and includes juice, milk or coffee

All American 14.00

Two eggs your way served with choice of smoked bacon, ham, sausage link or turkey sausage patty with your choice of hash browns, home fried potatoes or fresh fruit
Your choice of toast or English muffin

Breakfast Burrito 13.00

Your choice of meat: bacon, sausage, or ham
Served with scrambled eggs, Jack and Cheddar cheese, rolled in a flour tortilla, with sour cream, guacamole and salsa on the side. With your choice of hash browns, home fried potatoes or fresh fruit

Huevos Rancheros 14.00

Beans, ham and two eggs over easy served on a grilled corn tortilla topped with Epazote Ranchero sauce

Eggs Benedict 14.00

Two poached eggs, Canadian bacon on a toasted English muffin topped with hollandaise sauce, served with your choice of hash browns, home fried potatoes or fresh fruit

Vegetarian Breakfast 13.00

Whole wheat flour tortilla filled with scrambled eggs, basil, spinach, tomatoes, alfalfa sprouts and feta cheese served with your choice of hash browns, home fried potatoes or fresh fruit

Steak & Eggs 17.00

Sirloin steak, cooked to order, two eggs your way, served with your choice of hash browns, home fried potatoes or fresh fruit. With your choice of toast or English muffin

Create Your Own Omelet 14.00

Three egg omelet with choice up to three ingredients below. Add .50 per additional item. Cooked to perfection served with your choice of hash browns, home fried potatoes or fresh fruit. Choice of toast or English muffin. Your choice of the following items: sausage, turkey sausage, bacon, ham, bell peppers, jalapenos, asparagus, mushrooms, onions, black olives, tomatoes, Pepper Jack, American, Swiss Cheddar, or Provolone.

French Toast 9.00

Two thick slices of egg bread dipped in cinnamon egg batter cooked until golden brown, served with maple syrup, butter and fresh seasonal berries

Buttermilk Pancakes 9.00

Two buttermilk pancakes served with maple syrup and whipped butter. Add \$3 choice of: strawberry, blueberry or banana

Continental Breakfast 12.00

Yogurt parfait with choice of bran, blueberry or banana muffin, orange juice & coffee

Oatmeal 6.00

Old-fashion oatmeal made daily, served with raisins, brown sugar and a side of milk

Cereals 6.00

Choice: cornflakes, frosted flakes, raisin bran, fruit loops, special k, cheerios or granola

Bagel and Cream Cheese 6.00

Chef's Daily Pastries 5.00

BEVERAGES 3.50

Kona Coffee or decaf, hot or iced tea, hot chocolate, milk or soft drink

Juices: orange, apple or cranberry

Bloody Mary or Mimosa 8.00

ROOM SERVICE

Press Room Service button on your phone to order
All Room Service orders have a \$3.00 delivery charge
+ 18% Service Charge automatically added

For parties of 6 or more an 18% gratuity will be automatically added to the bill.

NOTICE: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

THE ISLANDS RESTAURANT

SMALL PLATES

- GRILLED SHRIMP TACOS** _____ 11.00
MUST TRY fresh pico de gallo • cabbage • cilantro-lime crema • flour tortillas
- TUSCAN CHICKEN FLATBREAD** _____ 9.00
 pesto • roasted red peppers • caramelized onions • fresh mozzarella • balsamic reduction • alfredo • naan
- FRENCH DIP SLIDERS** _____ 13.50
 sliced sirloin • carmalized onions • horseradish aioli • bourbon demi-glace • Kings Hawaiian Rolls®
- CLASSIC WINGS** _____ 11.00
 choice of sauce: sriracha, roasted garlic parmesan or buffalo • blue cheese • veggies
- SPINACH & ROASTED ARTICHOKE DIP** _____ 9.00
 blended cheeses • roasted garlic • toasted herb naan
- WHITE CHEDDAR MAC & CHEESE** _____ 8.00
 aged cheddar • roasted garlic • panko
- CHICKEN QUESADILLA** _____ 10.00
 blended cheese • green chili • fresh pico de gallo • salsa • cilantro-lime crema
 sub steak +16.00 sub shrimp +15.00

HANDHELDS

- CUBAN** 12.50
MUST TRY sliced mojo pork • ham • dill pickles
 swiss cheese • mustard • pressed Cuban roll
- GRILLED CHICKEN BRUSCHETTA** 13.50
 fresh mozzarella • tomato bruschetta
 roasted garlic aioli • balsamic glaze
 caesar greens • toasted brioche bun
- TURKEY CLUB** 13.75
 avocado • lettuce • tomato • bacon
 cheddar cheese • mayo
- GRILLED CAESAR STEAK WRAP*** 14.75
 sirloin • tomatoes • caesar greens
 flour torilla

* SERVED WITH FRENCH FRIES OR PUB CHIPS *

BURGERS

- BBQ BACON JACK*** 13.75
MUST TRY monterey jack cheese • bacon
 caramelized onions • bbq sauce
- MUSHROOM SWISS*** 13.50
 sautéed mushrooms • swiss cheese
 roasted garlic aioli
- HOUSE*** 12.50
 choice of cheese • house burger sauce
- SOUTHWEST VEGGIE** 11.00
 wheat bun • pico de gallo • pepper jack cheese
 cilantro-lime crema

* SERVED ON A BRIOCHE OR WHEAT BUN WITH
 LETTUCE, TOMATO, ONION AND YOUR CHOICE
 OF FRENCH FRIES OR PUB CHIPS *

Original Recipes
 FROM SCRATCH

MAINS

Made Fresh
 PER ORDER

- PAN SEARED SALMON*** GF _____ 23.50
MUST TRY roasted red potatoes • green beans • mushrooms • roasted red peppers
 caramelized onions • herb butter
- CENTER-CUT TOP SIRLOIN, 10 OZ.*** GF _____ 25.00
 choice of topping: sriracha glaze, melted blue cheese or bourbon demi-glace • roasted red
 potatoes • green beans • mushrooms • roasted red peppers • caramelized onions
- MEDITERRANEAN SHRIMP PASTA** _____ 20.50
 jumbo shrimp • bowtie pasta • spinach • mushrooms • tomatoes • light pesto cream
- ROASTED HERB CHICKEN*** GF _____ 15.50
 roasted red potatoes • natural jus • green beans • mushrooms
 roasted red peppers • caramelized onions

SALADS

- CHOPPED CHICKEN** _____ 12.00
MUST TRY mixed greens • red cabbage • green onions • ditalini pasta • bacon • tomatoes • blue cheese • sweet italian dressing
- SESAME GINGER** _____ 13.75
 chili glazed shrimp or sriracha sirloin • mixed greens • cabbage • red peppers • carrots • green onions
 cilantro • crispy wontons • sesame ginger dressing
- HOUSE CHICKEN SALAD** _____ 12.50
 seasonal fresh fruit • berries • toasted naan
- CAESAR** _____ 11.00
 romaine • shaved parmesan • croutons • caesar dressing
 add shrimp +7.00 salmon +7.00 chicken +4.50

SOUP

SOUP DU JOUR 5.00

* ASK YOUR SERVER FOR *
 * TODAY'S OFFERING *

GF INDICATES GLUTEN FREE ITEM

*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.

CLASSIC & CRAFT COCKTAILS

MARGARITA _____ 13.00
 Casa Noble Blanco tequila • Hennessy V.S • fresh lime juice • housemade simple syrup

RYE OLD FASHIONED _____ 9.00
 Bulleit 95 rye • housemade simple syrup • orange bitters

CUCUMBER CHAMPAGNE COOLER _____ 9.00
 Chandon Brut sparkling • muddled cucumber • housemade simple syrup • muddled mint leaves

MIXED BERRY MOJITO _____ 11.00
 Bacardi Superior rum • muddled fresh berries • mint • housemade simple syrup • fresh lime juice • club soda

CASA-POLITAN _____ 13.00
 Casa Noble Blanco tequila • Cointreau • fresh lime juice • cranberry juice

ITALIAN LEMONADE _____ 13.00
 Absolut Citron vodka • Disaronno • housemade lemon sour • club soda

PEACH & ORANGE BLOSSOM SPRITZ _____ 12.00
 Ketel One Botanical Peach & Orange Blossom vodka • muddled raspberries • mint • fresh lemon juice • club soda

MUST TRY
CROWNED JEWEL MULE _____ 11.00
 Ketel One vodka • ginger beer • cranberry juice • blood orange bitters • fresh lime juice

BEERS

DRAFT

BUD LIGHT _____ 6.00
 (ASK SERVER FOR LOCAL DRAFT BEERS) _____ 8.00

BOTTLED

BUDWEISER _____ 6.00
 (ASK SERVER FOR LOCAL BOTTLE BEERS) _____ 8.00
STELLA _____ 7.00
HEINEKEN _____ 7.00
CORONA EXTRA _____ 7.00
MODELO ESPECIAL _____ 7.00
SAMUEL ADAMS BOSTON LAGER _____ 7.00
GOOSE ISLAND IPA _____ 7.00
GUINNESS _____ 7.00
COORS LIGHT _____ 6.00
BLUE MOON _____ 7.00
MILLER LITE _____ 6.00
MICHELOB ULTRA _____ 6.00
DOS EQUIS XX _____ 7.00
SHOCK TOP SEASONAL _____ 7.00
O'DOULS NA _____ 6.00
AMSTEL LIGHT _____ 6.00
ASAHI/KIRIN/SAPPORO(22OZ) _____ 12.00
ANGRY ORCHARD CIDER _____ 7.00

ASK ABOUT OUR SEASONAL OFFERINGS

MOCKTAILS

ROYAL PALOMA (VIRGIN) 5.00
 fresh lime juice • fresh grapefruit juice • agave • club soda

CRANBERRY REFRESHER 5.00
 cranberry juice • pomegranate • fresh lime juice • fresh orange juice • ginger ale

ASK YOUR SERVER ABOUT THE COCKTAIL VERSION OF THESE SELECTIONS!

WINES

WHITE

CHARDONNAY

CHARLES SMITH EVE, Washington _____ 10.00/32.00
 MER SOLIEL SILVER, California _____ 12.00/39.00
 SEA SUN BY WAGNER, California _____ -/32.00
 HARTFORD COURT, Russian River, CA _____ -/56.00

SAUVIGNON BLANC

ROBERT MONDAVI PRIVATE SELECTION, California _____ 10.00/30.00
 EMMOLO, California _____ 12.00/39.00
 MATUA, New Zealand _____ -/32.00

PINOT GRIGIO

ECCO DOMANI, Italy _____ 9.00/29.00
 J PINOT GRIS, California _____ -/32.00

WHITE BLEND

CONUNDRUM, California _____ -/39.00

RIESLING

KUNG FU GIRL BY CHARLES SMITH, Washington _____ -/38.00

MOSCATO

MENAGE A TROIS, California _____ 9.00/31.00

WHITE ZINFANDEL

BERINGER, California _____ 9.00/31.00

BUBBLES AND ROSÈS

PROSECCO- LA MARCA, Italy _____ 10.00/32.00
 SPARKLING ROSÉ - CHANDON, California _____ 10.00/32.00
 ROSÉ- CONUNDRUM, California _____ 10.00/32.00
 CHAMPAGNE- MOET & CHANDON BRUT IMPÉRIAL, France _____ -/65.00

RED

MERLOT

DRUMHELLER, Washington _____ 9.00/29.00
 MURPHY-GOODE, California _____ 11.00/36.00
 H3, Washington _____ -/36.00

CABERNET SAUVIGNON

14 HANDS, Washington _____ 9.00/29.00
 MERF, Washington _____ 9.00/32.00
 BONANZA BY WAGNER, California _____ -/36.00
 LOUIS M MARTINI, Alexander Valley, CA _____ -/49.00

RED BLEND

PRAYERS OF SINNERS, Washington _____ 10.00/32.00
 CONUNDRUM, California _____ -/39.00

PINOT NOIR

ERATH RESPLENDANT, Oregon _____ 12.00/39.00
 BELLA GLOS LAS ALTURAS, Monterey, CA _____ -/59.00
 MEIOMI, California _____ -/39.00

MALBEC

DONA PAULA, Argentina _____ -/38.00

SYRAH

6TH SENSE, California _____ -/38.00

ZINFANDEL

BONTERRA, California _____ -/38.00

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