



JT's Restaurant and Lounge

Breakfast Hours 6:30 AM to 10:00 AM 7 DAYS A WEEK



Hotel Favorites

Innjoyable Breakfast / 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$16.00

Tailor Made 3 Egg Omelette / 640+ CAL

Made with your choice of 1 meat (sausage, ham or bacon), 1 cheese (Cheddar, Swiss, American, pepper jack, or provolone) and 3 vegetables (peppers, onions, tomatoes, mushrooms or spinach), served with breakfast potatoes and toast. \$14.00

Start Fresh Wrap / 820 CAL

Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. \$15.00

Malted Waffles / 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$11.00

Build Your Perfect Breakfast / 560+ CAL

Choose your eggs, meat and a side. Perfect! \$16.00

Granola Yogurt Parfait / 450 CAL

Yogurt, mixed berries, almonds, honey, and whole grain oat granola. \$10.00

Sides

Fruit \$3.00 / 100 CAL

Sausage \$4.00 / 360 CAL

Breakfast Potatoes \$4.00 / 290 CAL

Toast \$3.00 / 120 CAL

Bacon \$4.00 / 160 CAL

Drinks

Coffee \$3.00 / 0 CAL

Juice \$4.00 / 110-140 CAL

Tea \$3.00 / 0 CAL

Milk \$3.00 / 150 CAL

Assorted Soft Drinks \$3.50 / 0-160 CAL

Pick-up Service
Dial Ext. 527

Breakfast Menu

6:30 AM to 10:00 AM



*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 18% service charge will be automatically added to the bill.

2,000 calories a day is used for general nutritional advice, but calorie needs vary.

Additional nutrition information available upon request.

DINNER MENU



COCKTAILS

Passionfruit Martini	\$15
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$15
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$15
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$13
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$12
Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$13
Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$12
Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:

Miller Lite (130 cal)	\$7
Yuengling (190 cal)	\$7
Coors Light (102 cal)	\$7

DOMESTIC & IMPORT:

Bud Light (110 cal)	\$8
Budweiser (137 cal)	\$8
Stella Artois (150 cal)	\$9
Heineken (142 cal)	\$9

CRAFT:

Sierra Nevada (175 cal)	\$9
Goose Island (200 cal)	\$8

Ask your server what's on tap!

WINE

105-125 cal per glass	Glass/Bottle
Chardonnay California	\$10/35
Pinot Grigio California	\$10/35
Merlot California	\$10/35
Cabernet Sauvignon California	\$10/35

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$3
Tea (0 cal)	\$3
Milk (150 cal)	\$3
Assorted Soft Drinks (0-160 cal)	\$4

HOURS

7 DAYS A WEEK 5:00PM TO 10:00PM

SHARE

Crispy Chicken Wings 	\$15
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$19
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 	\$12
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$7	
Margherita Flatbread	\$15
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

TOSS

Caesar Salad 	\$16
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 	\$17
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:

Roasted Chicken (140 cal)	+\$7
Salmon (350 cal)	+\$8
Fried Chicken (815 cal)	+\$7

SAVOR

All American Burger*	\$16
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
<i>Served with House-Seasoned Fries</i>	

Plus-Ups:

Double Patty (300 cal)	+\$6	Cheese (90 cal)	+\$1
Bacon (220 cal)	+\$2	Avocado (60 cal)	+\$4

Spicy Chicken Bacon Ranch	\$16
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	

Served with House-Seasoned Fries – Non-spicy upon request

Sweet Soy Salmon*	\$24
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	

COMPLEMENT

House Fries (425 cal) 	\$5
Side Salad (110 cal)  	\$5
Roasted Broccoli (85 cal)  	\$5

INDULGE

Blueberry Cheesecake 	\$12
Crumbled Topping, White Chocolate, Lemon Curd (765 cal)	

 Vegetarian  Gluten Free

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions. We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. We are providing calorie estimates as a courtesy. Occasionally, menu items may be changed or substituted due to availability or supply chain issues.

RISE & DINE

Visit us for a selection of freshly prepared breakfast favorites served daily.



PICK-UP SERVICE
Dial Ext. 527