



# Breakfast Menu

6:00AM to 9:00AM 7 DAYS A WEEK





# The Bistro

Breakfast Hours 6:00AM to 9:00AM 7 DAYS A WEEK



## Specialities



## Hotel Favorites

### InnJoyable Breakfast / 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$12.50.

### 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. \$12.50.

### 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. \$12.50

### Malted Mini 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! \$12.50

### Arbor Lakes Breakfast Poutine / 670 CAL

Breakfast potatoes, bacon, deep fried battered cheese curds, gravy, topped with eggs you way \$15.00.

### All-American Skillet / 1010 CAL

Two eggs, cooked any style, served over breakfast potatoes with bits of bacon, sausage, ham, mushrooms, peppers and onion. \$16.00.

### Steak and Eggs / 930 CAL

A 5 oz. top sirloin, cooked to order, with two eggs prepared any style. \$17.00.

### Texas French Toast / 1205 CAL

Three pieces of Texas sized French toast topped with vanilla maple cream, caramel, granola, and pure maple syrup. \$15.00

### Avocado Toast and Poached Eggs / 800 CAL

Two poached eggs, guacamole, tomatoes, fresh avocado on grilled sourdough \$14.00.

### Eggs Benedict / 900 CAL

Two poached eggs and Ham on an English muffin topped with hollandaise sauce. \$14.00.

### Sunrise Sandwich / 840 CAL

One egg, cooked any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. \$14.00.

### Western Skillet / 860 CAL

Two eggs, cooked any style, grilled ham, onion and peppers combined with breakfast potatoes and topped with shredded Cheddar cheese. \$16.00.

## Sides

Fruit \$6.00 / 100 CAL

Breakfast Potatoes \$5.00 / 290 CAL

Bacon \$5.00 / 160 CAL

Sausage \$5.00 / 360 CAL

Toast \$4.00 / 120 CAL

Bagel \$6.50 / 220 CAL

Oatmeal \$6.00 / 450 CAL

Short Stack of Pancakes \$7.50 / 650 CAL

## Drinks

Coffee N/A / 0 CAL

Juice \$4.00 / 110-140 CAL

Tea \$3.00 / 0 CAL

Milk \$3.00 / 150 CAL

Assorted Soft Drinks \$4.00 / 0-160 CAL

### Pick-up Service Dial Ext.

\*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 delivery 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.





# The Bar & Grille

Dinner Hours 5:00PM to 10:00PM 7 DAYS A WEEK



## Appetizers

### Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$16.00.

### Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$14.00.

### Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$14.00.  
*Add Grilled Chicken. \$4.00. / 187 CAL*

### Firecracker Shrimp / 850 CAL

Lightly breaded jumbo shrimp tossed in a sweet-and-spicy Asian red chili sauce. \$16.00.  
*Side of won ton chips.*

### Fish Tacos / 820 CAL

Grilled fish, shredded cabbage, fresh pico de gallo and a zesty cilantro lime sauce served on warm flour tortillas. \$16.00.

### Pulled Pork Sliders / 630 CAL

Pulled barbeque pork topped with crisp onion rings and dill pickles. \$15.00.  
*Side of pub chips.*

### Cheese Curds / 1100 CAL

Fresh and hot golden chesy nuggets served with ranch dressing. \$14.00.



## Entrees

*All of our Entrees are served with your choice of two sides. Pasta dishes are served with a side salad.*

### Citrus Grilled Salmon / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce. \$19.00  
*Choice of two sides.*

### Blackened Chicken Alfredo / 1260 CAL

Blackened chicken and penne pasta tossed with roasted garlic, mushrooms, charred tomatoes and served with ciabatta bread. \$20.00.  
*Served with a side salad.*

### Classic Poutine / 1280 CAL

Seasoned fries loaded with gravy and deep fried battered cheese curds. \$16.00.  
*Add grilled chicken for \$4.00 or steak for \$6.00.*

### Ribeye / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$36.00.  
*Choice of two sides.*

### Chicken Fajitas / 1500 CAL

Chicken breast, sauteed peppers, onions, Pico de gallo, lettuce, shredded cheddar cheese, flour tortilla. \$17.00.  
*Served with a side of Spanish rice, sour cream and salsa.*



## Burgers & Sandwiches

*All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.*

### Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$16.00.

### BBQ Bacon Cheddar Burger / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar cheese. \$18.00.

### Build Your Own Burger / 770+ CAL

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo. \$17.00.  
*Add bacon for an additional \$2.00.*

### BLT Club Wrap / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$16.00.

### Tuscan Chicken Sandwich / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise. \$17.00.

### Premium Steak Sandwich / 1190 CAL

Shaved tenderloin grilled with peppers, onions, mushrooms and melted provolone cheese, finished with our house made whiskey au-jus and served on ciabatta. \$19.00

### Crispy Fish Sandwich / 1280 CAL

Deep fried battered cod, served with cabbage slaw on ciabatta. \$16.00.



## Salads

### Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$13.00.  
*Add Grilled Chicken. \$4.00. / 187 CAL*

### Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$19.00.

### Market Salad / 1120 CAL

Mixed greens, Mandarin oranges, fresh strawberries, grapes, toasted pecans and crumbled feta tossed with raspberry vinaigrette. \$15.00.  
*Add grilled chicken for \$4.00 or steak for \$6.00.*

## Desserts

**Brownie Sundae** \$10.00. / 1010 CAL

**NY Cheesecake** \$10.00. / 800 CAL

**Apple Crisp Cinnamon**

**Crumble** \$10.00. / 780 CAL

## Sides

**French Fries** \$5.00. / 280 CAL

**Red Skin Mashed Potatoes** \$6.00. / 200 CAL

**Rice Pilaf** \$5.00. / 210 CAL

**Pub Chips** \$5.00. / 540 CAL

**Seasonal Vegetables** \$6.00. / 30 CAL

**Onion Rings** \$6.00. / 600 CAL

**Side Salad** \$6.00. / 150 CAL

## Room Service Dial Ext.

\*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 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.





## Handcrafted Cocktails

### Bloody Mary / 240 CAL

Smirnoff Vodka, house made Bloody Mary mix \$12.00.

### Jack Daniel's Lemonade / 240 CAL

Jack Daniel's, orange liqueur, Sprite and fresh lemon. \$13.00.

### Margarita / 240 CAL

Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$14.00.  
*Patron for only 4.00 more*

### Moscow Mule / 148 CAL

Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. \$14.00.

### Classic Martini / 240 CAL

New Amsterdam Vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist \$14.00.

### Manhattan / 240 CAL

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$14.00.  
*Makers Mark for only \$3 more.*

### Mojito / 201 CAL

Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$14.00.

### Classic Side Car / 200 CAL

Brandy, orange liquor, lemon juice. Garnished with lemon twist. \$15.00.



## Beers

### Craft

Blue Moon \$7.00. / 228 CAL

Grainbelt Premium \$7.00. / 145 CAL

Sam Adams \$7.00. / 170 CAL

Kona Big Wave \$8.00. / 132 CAL

White Claw \$7.00. / 100 CAL

Angry Orchard Cider \$7.00. / 180 CAL

### Import

Corona Extra \$7.00. / 148 CAL

Heineken 0.0 (Non-alcoholic) \$7.00. / 69 CAL

Stella Artois \$7.00. / 150 CAL

Heineken \$7.00. / 142 CAL

Negra Modelo \$8.00. / 173 CAL

Dos Equis Especial \$7.00. / 130 CAL

### Domestic

Bud Light \$6.00. / 192 CAL

Coors Light \$6.00. / 102 CAL

Budweiser \$6.00. / 192 CAL

Michelob Ultra \$6.00. / 128 CAL

Miller Lite \$6.00. / 110 CAL

Bush Light \$6.00. / 95 CAL



## White Wines

(105 - 125 CAL per glass)

	GLASS	BOTTLE
Chardonnay 30 Degrees, CA	\$12.00.	\$42.00.
Sauvignon Blanc Bonterra, CA	\$12.00.	\$42.00.
Prosecco La Marca, Italy	\$11.00.	\$38.00.
Rose, Still Day Owl, CA	\$12.00.	\$42.00.
Pinot Grigio Canyon Road, CA	\$10.00.	\$36.00.
Riesling Chateau St Michelle, WA	\$10.00.	\$36.00.



## Red Wines

(116 - 122 CAL per glass)

	GLASS	BOTTLE
Cabernet Sauvignon Kendall-Jackson, CA	\$12.50.	\$44.00.
Red Blend Hot to Trot, WA	\$12.00.	\$42.00.
Merlot Kendall Jackson, CA	\$12.50.	\$44.00.
Pinot Noir 30 Degrees, CA	\$12.00.	\$42.00.

## Drinks

Coffee N/A / 0 CAL

Tea \$3.00. / 0 CAL

Milk \$3.00. / 150 CAL

Assorted Soft Drinks \$4.00 / 0-160 CAL