

Breakfast Hours 6:00AM to 10:00AM WEEKDAYS
6:30AM to 10:00AM WEEKENDS



Specialities



Hotel Favorites

InnJoyable Breakfast / 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$14.00

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. \$15.00

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. \$13.00

Malted Mini Waffles / 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$12.00

Build Your Perfect Breakfast / 560+ CAL

Choose your eggs, meat and a side. Perfect! \$14.00

Fruit Plate / 175 CAL

Fresh Sliced Fruit, served with Yogurt. \$12.00

French Toast Breakfast Sandwich / 947 CAL

Texas sized French toast, shaved ham, Swiss, cage free scrambled eggs, pure maple syrup. \$15.00 Add a side of Breakfast Potaoes-\$4.00

Pancakes / 1120 CAL

Golden griddled pancakes served with warm maple syrup. \$13.00

Add 1 Meat- \$4.50, Add 1 Egg- \$3.50

Sunrise Sandwich / 840 CAL

One egg, cooked any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. \$15.00

Add Extra Meat-\$4.50, Add 1 Extra Egg-\$3.50

Morning Breakfast Burrito / 1280

Two scrambled eggs with onion, peppers, bacon, crisp potatoes and shredded cheese wrapped in a warm flour tortilla. \$13.00

Add a side of Breakfast Potaoes-\$4.00

Steak and Eggs / 930 CAL

A 5 oz. top sirloin, cooked to order, with two eggs prepared any style. \$21.00 Add a side of Breakfast Potaoes- \$4.00

Texas French Toast / 1205 CAL

Three pieces of Texas sized French toast topped with vanilla maple cream, caramel, granola, and pure maple syrup. \$13.00

Add 1 Meat- \$4.50, Add 1 Egg- \$3.50

Sides

Fruit \$5.00 / 100 CAL

Breakfast Potatoes \$4.00 / 290 CAL

Bacon \$4.50 / 160 CAL

Sausage \$4.50 / 360 CAL

Toast \$3.00 / 120 CAL

Bagel \$3.50 / 220 CAL

Extra Egg \$3.50 / 90 CAL

Turkey Bacon \$4.50 / 130 CAL

Drinks

Coffee \$4.00 / 0 CAL

Juice \$5.00 / 110-140 CAL

Tea \$4.00 / 0 CAL

Milk \$4.00 / 150 CAL

Assorted Soft Drinks \$4.00 / 0-160 CAL

Pick-up Service Dial Ext. 7500

A 18% gratuity charge and applicable sales tax will be added to the price of all items.

*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 8 or more, a 18% gratuity 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.



Spurrier's

Dinner Hours 4:00PM to 9:00PM 7 DAYS A WEEK



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

Buffalo Wings / 1590 CAL

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

Appetizers

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. \$12.00 Add Grilled Chicken. \$6.00 / 187 CAL Add Shrimp or Steak. \$8.00 / 112-286 CAL

Buffalo Chicken Sliders / 1002 CAL

Three bite-sized Buffalo chicken sandwiches topped with blue cheese, lettuce and tomato served with a side of our house-made pub chips, \$14.00

Firecracker Shrimp / 850 CAL

Lightly breaded jumbo shrimp tossed in a sweet-and-spicy Asian red chili sauce. \$16.00

Hummus & Pita / 1650 CAL

Seasoned with sea salt, lemon and topped with pesto and served with warm pita wedges, vegetables, feta and green olives, \$16.00

Salmon Cakes / 850 CAL

Freshly made Salmon Cakes, lightly fried. Served with a Lemon citrus Aoli. \$16.00

Salads

Citrus Grilled Salmon / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce. \$23.00

Southwest Chicken & Shrimp Penne / 1520 CAL

Grilled chicken, shrimp and penne pasta with tossed with peppers and onion in a smoked chili cream sauce and served with Ciabatta, \$24.00

Apple Barbecue Pork Chop / 870

8 oz. grilled pork chop served with an apple barbecue sauce. \$22.00

Ribeye / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$30.00

Monterey Grilled Chicken / 550

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$21.00

Crab Cake Dinner / 800 CAL

2 4oz crab cakes, Served with Rice, Mixed Vegtables, and Remoulade. \$ MARKET PRICE / SUBJECT TO AVAILABILITY



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. \$15.00

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 \$3.00

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

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise. \$18.00



Craft

National Bohemian \$7.50 / 133 CAL

Goose Island IPA \$7.50 / 240 CAL

Sam Adams \$7.50 / 170 CAL

Blue Moon \$7.50 / 228 CAL

White Claw \$7.50 / 100 CAL

Angry Orchard Cider \$7.50 / 180 CAL

Import

Corona Extra \$8.00 / 148 CAL

Heineken \$8.00 / 149 CAL

Corona Premier \$8.00 / 90 CAL

Stella Artois \$8.00 / 150 CAL

Guinness \$8.00 / 125 CAL

Modelo Especial \$8.00 / 143 CAL

Domestic

Michelob Ultra \$7.00 / 128 CAL

Miller Lite \$7.00 / 110 CAL

Budweiser \$7.00 / 192 CAL

Coors Light \$7.00 / 102 CAL

Bud Light \$7.00 / 192 CAL

Yuengling Lager \$7.00 / 141 CAL

Draft



Handcrafted Cocktails

Bloody Mary / 240 CAL

Smirnoff Vodka, house made Bloody Mary mix \$14.00 Ask about our Premium Vodka's.

Cucumber Mint Lemonade / 240

Tito's Handmade Vodka, fresh lemonade, cucumber, mint \$16.00 Upgrade to Gray Goose-\$3.00

Margarita / 240 CAL

Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$14.00 Ask about our Premium Tequila's.

Perfect Rose Old Fashioned / 182 CAL

Four Roses Bourbon, lemon sour, simple syrup, cherry \$13.00 Ask about our Premium Bourbon's and Whiskeys's.

Classic Martini / 240 CAL

New Amsterdam Vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist \$13.00 Ask about our Premium Vodka's and

Jack Daniel's Lemonade / 240 CAL

Jack Daniel's, orange liqueur, Sprite and fresh lemon. \$14.00 Ask about our Premium Whiskey's.

Mojito / 201 CAL

Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$14.00 Ask about our Premium Rums.

Premium Patron Margarita / 300

Patron Blanco Tequila, Orange Juice, Fresh Lime Juice, Grand Marnier floater \$25.00



White Wines (105 - 125 CAL per glass)

	GLASS	BOTTLE
CANYON ROAD MOSCATO	\$12.00	\$38.00
CANYON ROAD CHARDONNAY	\$12.00	\$38.00
CANYON ROAD PINOT GREGIO	\$12.00	\$38.00
CANYON ROAD Sauvignon Blanc	\$12.00	\$38.00
CANYON ROAD WHITE ZINFANDEL	\$12.00	\$38.00
BAREFOOT RIESLING	\$12.00	\$38.00



Red Wines (116-122 CAL per glass)

	GLASS	BOTTLE
CANYON ROAD Cabernet Sauvignon	\$12.00	\$38.00
CANYON ROAD MERLOT	\$12.00	\$38.00
CANYON ROAD PINOT NOIR	\$12.00	\$38.00