

Fish \& Chips / 720 CAL
Flaky beer battered cod served with our house-made pub chips and creamy coleslaw. \$14.00

## Blackened Chicken <br> Alfredo /

Blackened chicken penne pasta tossed with roasted garlic, mushrooms and charred tomatoes and served with Ciabatta. $\$ 12.00$

## Apple Barbecue Pork

Chop / 870 CAL
8 oz. grilled pork chop served with an apple barbecue sauce. $\$ 14.00$

Ribeye / 960 CAL
A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. $\$ 28.00$

Monterey Grilled Chicken / 550 CAL Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$12.00

## Fish Tacos / 820 CAL

Grilled fish, shredded cabbage, fresh pico de gallo and a zesty cilantro lime sauce served on warm flour tortillas. $\$ 13.00$

## Firecracker Shrimp / 850 CAL

Lightly breaded jumbo shrimp tossed in a sweet-and-spicy Asian red chili sauce. \$12.00

Fried Pickles / 961 CAL
Breaded pickle chips served with a choice of roasted jalapeno ranch or remoulade. \$7.00

Sliders / 1340 CAL
Three bite-sized burgers topped with crisp bacon and cheddar cheese served with a side of our house-made pub chips. $\$ 10.00$

## Pub Chips / 1370 CAL

Thinly sliced potatoes fried until crispy, lightly seasoned and served with spicy ketchup. \$5.00

BBQ Pork Flatbread / 830 CAL
Pulled pork, caramelized onion and smoky barbecue sauce with a blend of cheeses. $\$ 8.00$

## Empanadas / 560 CAL

Beef and cheese with a mild red jalapeno sauce wrapped in a freshly baked flaky tortilla served with aged cheddar sauce and sour cream. $\$ 8.00$


## Salads

## Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. $\$ 9.00$
Add Grilled Chicken. \$3.00 /187 CAL
Add Shrimp or Steak. \$5.00 /112-286 CAL
Grilled Sirloin Salad / 530 CAL
Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. $\$ 14.00$

## Crispy Chicken Salad / 670 CAL

Crispy chicken strips, mixed greens, cucumbers, tomatoes and shredded Cheddar cheese tossed with honey mustard dressing. \$13.00

## Market Salad / 1120 CAL

Mixed greens, Mandarin oranges, fresh strawberries, grapes, toasted pecans and crumbled feta tossed with raspberry vinaigrette. $\$ 11.00$

## Burgers \& Sandwiches

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All of our burgers are served with lettuce, tomato,
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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. \$10.00

## BBQ Bacon Cheddar Burger <br> / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar cheese. \$13.00

## 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. $\$ 12.00$ 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. \$12.00

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. $\$ 13.00$

## The Philly Burger / 1240 CAL

Grilled peppers, onions, mushrooms American cheese and KGB sauce. $\$ 13.00$

Blue Burger / 1090 CAL
8 oz. char-broiled Angus beef burger, seasoned and topped savory blue cheese. $\$ 13.00$

## Desserts

Brownie Sundae \$7.00 / 1010 CAL
NY Cheesecake $\$ 7.00$ / 800 CAL
Apple Crisp \$6.00 / 530 CAL

Room Service Dial Ext. 101
A 2.00 delivery charge, a $18 \%$ gratuity charge, and applicable sales tax will be added to the price of all items.

## Sides

French Fries $\$ 4.00 / 280$ CAL
Red Skin Mashed Potatoes \$5.00 / 200 CAL
Rice Pilaf \$5.00 / 210 CAL
Pub Chips \$4.00/540 CAL
Seasonal Vegetables \$5.00 / 30 CAL
Onion Rings \$5.00 / 600 CAL
Side Salad \$5.00 / 150 CAL
*Consuming raw or undercooked meats, poultry, seafood, shelfish or eggs may increase your $r$ medical conditions.
For parties of 10 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.


## Handcrafted Cocktails

## Margarita

Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice $\$ 8.00$

## Classic Martini / 240 CAL

New Amsterdam Vodka or New
Amsterdam Gin, splash of Martini \& Rossi Dry Vermouth, olive or lemon twist $\$ 9.00$

Mexican Mule / 240 CAL
Corazon Blanco Tequila, Ginger Beer, fresh-squeezed lime juice $\$ 9.00$

Manhattan / 240 CAL
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. $\$ 8.00$
Maker's Mark for only $\$ 2.00$ more.

Moscow Mule / 148 CAL
Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. $\$ 8.00$

## Bloody Mary / 240 CAL

Smirnoff Vodka, house made Bloody Mary mix $\$ 9.00$

Lemon Drop / 125 CAL
Absolut Citron vodka, orange liqueur, fresh lemon sour with a sugared rim $\$ 9.00$

Mojito / 201 CAL
Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar $\$ 9.00$

Goose Island IPA $\$ 5.00 / 240$ CAL
Sam Adams \$5.00 / 170 CAL
Leinenkugel Seasonal
\$5.00 / 175+ CAL
White Claw \$5.00 / 100 CAL
Angry Orchard Cider \$5.00/180 CAL

## Import

Corona Extra \$6.00 / 148 CAL
Heineken \$6.00 / 149 CAL
Dos Equis $\$ 6.00 / 130 \mathrm{CAL}$
Modelo Especial \$6.00 / 143 CAL
Stella Artois $\$ 6.00$ / 150 CAL
Corona Extra $\$ 6.00$ / 148 CAL

## Domestic

Bud Light \$4.00 / 192 CAL
Coors Light \$4.00 / 102 CAL
Budweiser \$4.00 / 192 CAL
Miller Lite \$4.00/110 CAL
Michelob Ultra \$4.00 / 128 CAL
Michelob Ultra Lime $\$ 4.00 / 95$ CAL

## Draft

Bud Light \$5.00 / 192 CAL
Blue Moon \$5.00 / 168 CAL
Michelob Ultra \$5.00 / 95 CAL
Stella Artois \$5.00 / 150 CAL
Great Raft \$5.00 / 160 CAL

## Craft

