

COCKTAILS

Passionfruit Martini	\$16
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	\$15
Jack Daniels Whiskey, Black Cherry Puree, Coca-Cola® (240 cal)	
Old Fashioned	\$15
Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$15
Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$16
Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DOMESTIC & IMPORT:

Miller Lite (110 cal)	\$6
Michelob Ultra (95 cal)	\$6
Modelo (145 cal)	\$7
Dos Equis (130 cal)	\$7

CRAFT:

Dogfish Head 90 Minute IPA (290 cal)	\$7
Blue Moon (170 cal)	\$6

WINE

105-125 cal per glass	Glass/Bottle
Chardonnay Classic, California	\$9/30
Moscato Silver Gate, California	\$9/30
Cabernet Sauvignon Silver Gate, CA	\$9/30
Pinot Noir Silver Gate, CA	\$9/30




NON-ALCOHOLIC BEVERAGES

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



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	\$14
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 	\$16
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$8	
Margherita Flatbread	\$12
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	
Queso & Pretzel Bites 	\$12
Tex-Mex Queso, Pico de Gallo (940 cal)	

TOSS

Caesar Salad 	\$14
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 	\$15
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:

Roasted Chicken (140 cal)	+\$8	Fried Chicken (815 cal)	+\$8
Salmon (350 cal)	+\$12		

HANDHELDS

Handhelds served with choice of side

All American Burger	\$16
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	

Plus-Ups:

Double Patty (300 cal)	+\$8	Cheese (90 cal)	+\$3
Bacon (220 cal)	+\$4	Avocado (60 cal)	+\$4

Spicy Chicken Bacon Ranch	\$15
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
Non-spicy upon request	
Philly Burger	\$18
Angus Beef, Shaved Steak, Cheese Sauce, Caramelized Peppers & Onions (915 cal)	


SAVOR

Sweet Soy Salmon*	\$27
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	
Steak & Fries	\$26
8 oz Flat Iron, Arugula & Tomato Salad, Chimichurri, House Seasoned Fries (855 cal)	
Cheese Ravioli	\$17
Blistered Tomato Bruschetta, Arugula, Lemon Oil (755 cal)	

COMPLEMENT

House Fries (425 cal) 	\$6
Side Salad (110 cal)  	\$6
Roasted Broccoli (85 cal)  	\$6

INDULGE

Blueberry Cheesecake 	\$11
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.

ROOM SERVICE
Dial Ext. 2835

DINNER MENU

