BLACK AND GOLD

BREAKFAST

SPECIALTIES

All-American Skillet \$12

Two eggs, cooked any style, served over breakfast potatoes with bits of bacon, sausage, ham, mushrooms, peppers and onion. (1010 CAL)

Biscuits and Gravy \$10

Freshly baked biscuit topped with sausage gravy and served with two eggs, cooked any style, and choice of meat. (860 CAL) Add 2 eggs for 1.50

French Toast Breakfast Sandwich \$10.50

Texas sized French toast, shaved ham, Swiss, cage free scrambled eggs, pure maple syrup. (947 CAL) Add Sausage or Bacon for 2

Pancakes \$10

Golden griddled pancakes served with warm maple syrup. (1120 CAL) Add Bacon for 2.00

Steak and Eggs \$15

A 5 oz. top sirloin, cooked to order, with two eggs prepared any style. (930 CAL)

Sunrise Sandwich \$11

One egg, cooked any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. (840 CAL)

Texas French Toast \$10.50

Three pieces of Texas sized French toast topped with vanilla maple cream, caramel, granola, and pure maple syrup. (1205 CAL) Add Bacon or Sausage 2.00

Traditional French Toast \$9.50

Four pieces of French toast served with warm maple syrup. (790 CAL)

Add Bacon or Sausage for 2.00

Veggie Skillet \$11.50

Two eggs, cooked any style, broccoli, mushrooms, peppers, onion and tomatoes served with breakfast potatoes and topped with shredded Cheddar cheese. (850 CAL)

*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.

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

BREAKFAST HOURS 6:30AM TO 10:00AM 6:30AM TO 10:30AM

HOTEL FAVORITES

InnJoyable Breakfast	\$11
Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. (870 CAL)	
Tailor Made 3 Egg Omelette	\$12
Made with your choice of 1 meat (sausage, ham or bacon), 1 cheese (Cheddar, Swiss American penner lack or provolene) and 3 vegetables (penners onions	

tomatoes, mushrooms or spinach), served with breakfast potatoes and toast. (640+ CAL)

Start Fresh Wrap \$11 Scrambled egg whites with mushrooms, spinach, onion and provolone cheese,

wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. (820 CAL)

Malted Mini Waffles \$11

Waffles served with berries, whipped cream and warm syrup. (1010 CAL)

Build Your Perfect Breakfast \$13
Choose your eggs, meat and a side. Perfect! (560+ CAL) \$13

Waffles and Eggs Open Face

Malted mini waffles and two eggs any style and your choice of meat, served with warm syrup and topped with Berries and powder sugar. (780 CAL)

SIDES

Fruit (100 CAL)	\$6
Breakfast Potatoes (290 CAL)	\$6
Bacon (160 CAL)	\$6
Sausage (360 CAL)	\$6
Toast (120 CAL)	\$3.50
Cereal (120 CAL)	\$5
Oatmeal (450 CAL)	\$6
Short Stack of Pancakes 7	\$7

DRINKS

Assorted Soft Drinks (0-160 CAL)	\$3.50
Coffee (0 CAL)	\$3.50
Juice (110-140 CAL)	\$4
Tea (0 CAL)	\$3.50
Milk (150 CAL)	\$3.50

PICK-UP SERVICE

Dial Ext. 113

COCKTAILS

Passionfruit Martini Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	\$10
Cucumber Basil Smash Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	\$10
The Eastwood Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	\$10
Jack® & Coke® with Cherry Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	\$10
Old Fashioned House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	\$10
Mule House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	\$10
Margarita Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	\$10

BEERS

DRAFT:	
Yuengling (148 cal)	\$6.50
Corona Extra (148 cal)	\$6.50
DOMESTIC & IMPORT:	
Miller Light (192 cal)	\$5
Bud Light (192 cal)	\$5
Corona Extra (149 cal)	\$6.50
Heineken (148 cal)	\$6.50
CRAFT:	
Sam Adams Seasonal (160+ cal)	\$6.50
Blue Moon (228 cal)	\$6.50

WINE

105-125 cal per glass	Glass/Bottle
Chardonnay Kendall-Jackson	\$13/50
California	
Chardonnay Canyon Road	\$10/38
California	
Cabernet sauvignon Kendall	\$13/50
Jackson California	
Cabernet Sauvignon Canyon	\$10/38
Road California	

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$3
Tea (0 cal)	\$3
Milk (150 cal)	\$3
Assorted Soft Drinks (0-160 cal)	\$3.50

SHARE

Crispy Chicken Wings 10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	\$14
Meat Lovers Flatbread	\$13
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 	\$14
Nacho Cheese Doritos™, Black Beans, Queso,	
Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal) +\$8	
Margherita Flatbread	\$11
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

TOSS

Caesar Salad

Romaine, Parmesan Crisp, Ceasar Dressing (425 cal)

Southwest Salad

Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)

Plus-Ups:	
Roasted Chicken (140 cal)	+\$8
Salmon (350 cal)	+\$10
Fried Chicken (815 cal)	+\$8

SAVOR

All American Burger*			\$16
Angus Beef, Lettuce, Tomato,	Onion, Pickle	(545-1225 cal)	
Served with House-Seasoned	Fries		
Plus-Ups:			
Double Patty (300 cal) Bacon (220 cal)	+\$6 +\$4	Cheese (90 cal)	+\$1.50

Double Patty (300 cal)	+\$6	Cheese (90 cal)	+\$1.50
Bacon (220 cal)	+\$4	Avocado (60 cal)	+\$3

Spicy Chicken Bacon Ranch
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*
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)

COMPLEMENT

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

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Blueberry Cheesecake	\$10
Crumbled Topping, White Chocolate, Lemon Curd (765 cal)	

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.



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\$14