



Grille 100

Breakfast Hours: Mon-Fri 6:00AM to 11:00AM
Sat & Sun 6:30AM to 11:00AM



Hotel Favorites

Innjoyable Breakfast / 870 CAL

Two eggs cooked any style, served with breakfast potatoes, choice of meat and toast. \$9.5

Tailor Made 3 Egg Omelet / 640+ CAL

Made with your choice of sausage, ham, bacon, cheddar cheese, Swiss cheese, peppers, onions, tomatoes, mushrooms and spinach. Served with Breakfast potatoes and toast. \$10.5

Start Fresh Wrap / 820 CAL

Scrambled egg whites with mushrooms, spinach, onions and Provolone cheese, wrapped in a tortilla and served with breakfast potatoes or fresh fruit. \$10

Malted Mini Waffles / 1010 CAL

Crispy waffles served with berries, whipped cream and warm syrup. \$9

Build Your Perfect Breakfast / 580+ CAL



Specialties

On the Run / 220 CAL

One egg cooked to order, English muffin or toast and fresh fruit. \$7.5

Avocado Toast / 400 CAL

Toasted hearty multigrain bread topped with sliced avocado, eggs your way and served with sliced fresh fruit. \$8

Breakfast Sandwich / 1390 CAL

Toasted croissant with scrambled eggs, cheddar cheese and your choice of ham, sausage or bacon. Served with potatoes or fresh fruit. \$9.5

Cinnamon Burst French Toast / 400+ CAL

Three slices of our cinnamon burst toast dipped in egg batter and grilled to a golden brown. Served with warm maple syrup. \$9

Pancakes / 1100 CAL

Griddled pancakes topped with butter and served with warm syrup. \$9

Deuces Wild / 870+ CAL

Your choice of cinnamon burst French toast or pancakes. Served with two

Sides

Fruit \$4 / 100 CAL

Bacon \$4 / 160 CAL

Sausage \$4 / 360 CAL

Toast \$3 / 120+ CAL

Breakfast Potatoes \$3.5 / 290 CAL

Yogurt \$4 / 250 CAL

Beverages

Coffee \$2.5 / 0 CAL

Juice \$3.5 / 110 CAL

Tea \$2.5 / 0 CAL

Room Service

Dial Ext 7109

An 18% gratuity charge and applicable sales tax will be

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For parties of 8 or more, an 18% gratuity will be automatically added to your bill.





Hotel Favorites

Breakfast Quesadilla / 1140+ CAL

Grilled tortilla filled with scrambled eggs, bacon bits, sausage, diced ham, onions, peppers and a cheese blend. Served with sour cream and salsa. \$10.5

Breakfast Tacos / 875+ CAL

Two grilled tortillas filled with hashbrowns, scrambled eggs, sautéed onions and peppers, spinach, black beans, bacon bits and a cheese blend. Finished with salsa-ranch and served with fresh fruit. \$11

Breakfast Flatbread / 870+ CAL

Toasted flatbread with scrambled eggs, bacon, sausage, peppers and onions topped with melted cheese and house made gouda sauce. \$10.5

Build Your Own Platter

Two eggs cooked any



Skillets

Chislic Skillet / 940+ CAL

Grilled hashbrowns topped with 8oz USDA choice top sirloin bites, onions, mushrooms, peppers and spinach then smothered in our house made gouda sauce. \$15

Country Fried Steak Skillet / 930+ CAL

Top angus beef fritter deep fried to perfection then tossed with hashbrowns, onions, peppers, mushrooms and eggs topped with country sausage gravy. \$14

All American Skillet / 1010+ CAL

Grilled hashbrowns with bits of bacon, sausage, ham, mushrooms, peppers, onions and cheddar cheese. \$11.5

Vegetable Skillet / 660 CAL

Onions, peppers, mushrooms, tomatoes, spinach and broccoli served on top of hashbrowns and topped with a cheese blend. \$10.5

All skillets are served with two Grade A eggs cooked to order and your choice of breakfast bread.



Salads

Sub spinach for an additional \$2

CAESAR SALAD ^{CS} ^V \$11

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing.

CHICKEN \$14 | SHRIMP or SALMON \$16

SOUTHWEST SALAD \$11

Cheddar and mozzarella cheese, corn salsa and mixed greens tossed with chipotle ranch and topped

CHICKEN \$14 | SHRIMP \$16

AUTUMN HARVEST SALAD \$14

Mixed greens, sliced apples, raisins and butternut squash drizzled with white wine vinaigrette and topped with toasted pumpkin seeds.

CHICKEN \$16 | SHRIMP or SALMON \$18

COBB SALAD ^{CS} \$16

Crisp greens topped with grilled Cajun chicken, tomatoes, hard boiled egg, bacon, avocado and

CUP OF SOUP \$3 | BOWL OF SOUP \$5

SIDE SALAD \$3 | SIDE CAESAR SALAD \$4

Sauté

All dishes served with garlic toast

ADULT MAC & CHEESE \$15

Pasta tossed in rich Monterey Jack and Gouda cheese with a touch of white wine, sautéed bacon and toasted Parmesan breadcrumbs.

CHICKEN \$17 | LOBSTER \$19

CAJUN CHICKEN & SAUSAGE \$16

Pasta, tender chicken, andouille sausage, mushrooms, onions and sweet bell peppers tossed in a rich Cajun Crème sauce.

BUFFALO CHICKEN PASTA \$15

Breaded chicken bites and pasta tossed in a buffalo alfredo sauce and topped with cheese and green

HUNTER BOWL \$14

Wild rice tossed with tomatoes, onions, peppers, broccoli, and a creamy duxelle sauce.

CHICKEN \$15 | SHRIMP or SALMON \$17 | BEEF \$19

CREATE YOUR STIR FRY \$13

Grilled vegetables tossed in a sesame ginger sauce and served with steamed white rice.

CHICKEN \$14 | SHRIMP or SALMON \$16 | BEEF \$18

Wraps

Served in a grilled wrap with choice of one side

BUFFALO CHICKEN \$13

Lettuce, tomato, cheddar cheese and grilled chicken drizzled with spicy buffalo sauce and ranch wrapped in a grilled tortilla.

CHICKEN BACON RANCH \$13

Grilled chicken, smoky bacon, lettuce, tomato, cheddar cheese and ranch wrapped inside a grilled tortilla.

GYRO \$13

Thin slices of steak grilled and tossed with lettuce, tomatoes, onions, black olives, feta and a tzatziki sauce wrapped in a grilled tortilla.

HONEY GARLIC CHICKEN MAC \$13

Slices of grilled chicken tossed in honey garlic sauce, layered with kale slaw and our house made gouda mac wrapped in a grilled tortilla.

Salads

Sub spinach for an additional \$2

CAESAR SALAD ^{CS} ^V \$11

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing.

CHICKEN \$14 | SHRIMP or SALMON \$16

SOUTHWEST SALAD \$11

Cheddar and mozzarella cheese, corn salsa and mixed greens tossed with chipotle ranch and topped

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CUP OF SOUP \$3 | BOWL OF SOUP \$5

SIDE SALAD \$3 | SIDE CAESAR SALAD \$4

Sauté

All dishes served with garlic toast

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Pasta, tender chicken, andouille sausage, mushrooms, onions and sweet bell peppers tossed in a rich Cajun Crème sauce.

BUFFALO CHICKEN PASTA \$15

Breaded chicken bites and pasta tossed in a buffalo alfredo sauce and topped with cheese and green

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Wild rice tossed with tomatoes, onions, peppers, broccoli, and a creamy duxelle sauce.

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Wraps

Served in a grilled wrap with choice of one side

BUFFALO CHICKEN \$13

Lettuce, tomato, cheddar cheese and grilled chicken drizzled with spicy buffalo sauce and ranch wrapped in a grilled tortilla.

CHICKEN BACON RANCH \$13

Grilled chicken, smoky bacon, lettuce, tomato, cheddar cheese and ranch wrapped inside a grilled tortilla.

GYRO \$13

Thin slices of steak grilled and tossed with lettuce, tomatoes, onions, black olives, feta and a tzatziki sauce wrapped in a grilled tortilla.

HONEY GARLIC CHICKEN MAC \$13

Slices of grilled chicken tossed in honey garlic sauce, layered with kale slaw and our house made gouda mac wrapped in a grilled tortilla.

Grille'

All burgers are eight ounces and cooked to a juicy medium well

GRILLE' 100 **\$13.5**
The classic burger seasoned and topped with your

BBQ BACON CHEDDAR **\$14.5**
Charbroiled burger, seasoned and topped with BBQ

TUMBLEWEED **\$15.5**
Our classic eight ounce burger seasoned and topped with tumbleweed onions, gouda cheese, bacon and a

SWEET JALAPENO BURGER **\$14**
Grilled burger topped with pepper jack cheese, jalapenos and our house made sweet jalapeno sauce.

PATTY MELT **\$14**
Charbroiled beef patty topped with caramelized onions, American and Swiss cheese between grilled marble rye.

Sandwiches & More

Served with your choice of one side

TRIPLE DECKER CLUB **\$13.5**
Smoked turkey, ham, American cheese, Swiss cheese, candied bacon, lettuce and tomato layered between three pieces of caramelized onion naan.

FRENCH DIP **\$13.5**
Oven roasted beef simmered in au jus, topped with Swiss cheese and served on a French loaf.

REUBEN **\$13.5**
Sliced corned beef topped with sauerkraut, Swiss cheese and thousand island dressing served on marble rye.

PRIME RIB STEAK SANDWICH **\$16**
Eight ounces of grilled prime rib on sourdough and topped with sauteed mushrooms, onions and peppers.

SHRIMP TACOS **\$16**
Grilled shrimp tossed with house slaw in a sweet chili sauce and nestled in warm grilled tortillas. Topped with avocado and drizzled with sriracha mayo.

BUFFALO CHICKEN SANDWICH **\$13**
Spiced breaded chicken breast fried golden brown tossed in buffalo sauce and topped with provolone cheese. Served on a brioche bun.

CUBAN **\$12.5**
Pulled pork, sliced ham, pickle chips, honey mustard and Swiss cheese on naan bread.

BREADED FISH SANDWICH **\$12**
Breaded fish topped with sweet chili slaw served on a grilled hoagie.

CHICKEN TENDERS **\$13.5**
Breaded chicken tenders fried to a golden brown. Served with garlic toast and your choice of dipping sauce.

LOBSTER ROLL **\$13**
House made lobster salad on a toasted hoagie served with lettuce and tomato.

CHISLIC **\$15**
Eight ounces of USDA Choice top sirloin seasoned with garlic salt and served with garlic toast.

Entrées

Served with your choice of two sides

COWBOY CHICKEN ^{GS} \$16
Grilled marinated chicken breast topped with Cheddar cheese and candied bacon drizzled with BBQ sauce.

BBQ PORK RIBEYE \$19
Eight ounce pork ribeye tossed in brown sugar and barbeque rub then grilled to candied barbeque perfection.

CLASSIC RIBEYE ^{GS} \$34.5
A twelve ounce USDA Choice ribeye seasoned and grilled to order.

BREADED SHRIMP \$19
Eight breaded butterfly shrimp served with spicy sweet chili sauce.

CAESAR CHICKEN \$20
Crispy fried chicken breast laced with Caesar, cherry tomatoes, black olives, green onion and Parmesan cheese.

FRIED TILAPIA \$16
Hand breaded tilapia fried and served with tarter sauce and lemon.

BLACKENED SALMON \$22
Fresh Atlantic salmon dredged in Cajun spices, seared and finished with pineapple cayenne sauce.

Sides

FRENCH FRIES ^{GS} \$3
SWEET POTATO FRIES \$3
LOADED GREEN BEANS \$3
WHITE RICE \$3
GARLIC MASHED POTATOES \$4
WILD RICE \$3
ONION PETALS \$4

HOUSE SALAD ^{GS} \$3
SIDE CAESAR SALAD \$4
SPINACH SALAD \$4
CUP OF SOUP \$3
STEAMED BROCCOLI ^{GS} \$3
ASPARAGUS ^{GS} \$4
GOUDA MAC \$4

Desserts

COOKIE SKILLET \$6
Chocolate chunk cookie dough baked in a cast iron skillet and topped with sweet vanilla bean ice cream.

BROWNIE SUNDAE \$6
A warm fudge brownie paired with vanilla bean ice cream.

CARROT CUPCAKE ^{GS} \$8
Spiced carrot cake with a cream cheese frosting.

NEW YORK CHEESECAKE \$7
New York style based cheesecake finished with strawberry topping.

CARROT CAKE \$7
Layers of spiced carrot cake finished with cream cheese frosting, walnuts and a caramel drizzle.



Can be prepared gluten sensitive



Vegetarian

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