

Dinner Menu

Appetizers

Buffalo Wings ▶ 1590 CAL ▶ \$15.50

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

Chicken Strips ▶ 980 CAL ▶ \$12.50

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce.

Quesadilla ▶ 1000 CAL ▶ \$8.00

Add grilled chicken ▶ 187 CAL ▶ \$5.00

Add steak or shrimp ▶ 112-286 CAL ▶ \$7.50

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream.

Pulled Pork Sliders ▶ 630 CAL ▶ \$13.50

Pulled barbeque pork topped with crisp onion rings and dill pickles.

Fried Pickles ▶ 961 CAL ▶ \$6.50

Breaded pickle chips served with a choice of roasted jalapeno ranch or remoulade.

Chips and Queso ▶ 1064 CAL ▶ \$8.00

House made green chile queso topped with fresh avocado and served with tortilla chips and tomato salsa.

Beef Empanadas ▶ 536 CAL ▶ \$11.50

Two beef and cheese empanadas with green chile, sour cream and lime wedges.

Firecracker Shrimp ▶ 850 CAL ▶ \$13.50

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

Hummus & Pita ▶ 1650 CAL ▶ \$16.50

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

Entrees

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

Citrus Grilled Salmon

▶ 610 CAL ▶ \$21.50

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

Tuscan Chicken Penne

▶ 1570 CAL ▶ \$19.50

Char-broiled chicken, penne pasta, mushrooms and charred tomatoes tossed with a light Parmesan pesto cream and served with ciabatta.

Green Dragon Bowl ▶ 520 CAL ▶ \$17.00

Oriental vegetables sautéed in teriyaki sauce, placed on a bed of coconut-lime rice, topped with sesame seeds and green onions.

Sriracha Sirloin ▶ 890 CAL ▶ \$23.00

A center-cut, choice top sirloin seasoned and grilled-to-order, topped with a Sriracha glaze.

Monterey Grilled Chicken

▶ 550 CAL ▶ \$18.50

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

Burgers & Sandwiches

All of our burgers are cooked to a juicy medium well and served with lettuce, tomato, red onion and your choice of one side.

Classic Burger ▶ 680 CAL ▶ \$15.50

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese.

BBQ Bacon Cheddar Burger

▶ 1380 CAL ▶ \$18.00

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

Build Your Own Burger

▶ 770+ CAL ▶ \$14.50

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.

Add bacon for an additional \$3.00.

BLT Club Wrap ▶ 1300 CAL ▶ \$15.00

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla.

Tuscan Chicken Sandwich

▶ 1140 CAL ▶ \$16.00

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

Beef Dip ▶ 600 CAL ▶ \$18.50

Shaved roast beef and Swiss cheese melted on a toasted panini roll served with a flavorful demi au jus.

Salads

Caesar Salad ▶ 650 CAL ▶ \$12.00

Add grilled chicken ▶ 187 CAL ▶ \$5.00

Add steak or shrimp ▶ 112-286 CAL ▶ \$7.50

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

Grilled Sirloin Salad ▶ 530 CAL ▶ \$21.50

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette.

Market Salad ▶ 1120 CAL ▶ \$15.50

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

Southwest Chopped Salad ▶ 490 CAL ▶ \$17.00

Grilled chicken, mixed greens, roasted corn, avocado, fresh pico de gallo and a blend of cheeses tossed with chipotle ranch dressing.

Sides

French Fries \$5.50 ▶ 280 CAL

Red Skin Mashed Potatoes \$6.50 ▶ 200 CAL

Rice Pilaf \$6.50 ▶ 210 CAL

Pub Chips \$5.50 ▶ 540 CAL

Seasonal Vegetables \$6.50 ▶ 30 CAL

Side Salad \$6.00 ▶ 150 CAL

Corn on the Cob \$5.50 ▶ 155 CAL

Desserts

Brownie Sundae \$9.00 ▶ 1010 CAL

NY Cheesecake \$8.00 ▶ 800 CAL

Apple Crisp \$7.00 ▶ 530 CAL

Room Service Dial Ext. 110

A \$2.50 delivery charge, 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. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.

Beverages

BAR HOURS: 4:00PM to 10:00PM 7 DAYS A WEEK

Beers

Craft

- Blue Moon** \$8.00 ▶ 228 CAL
- Goose Island IPA** \$8.00 ▶ 240 CAL
- Sam Adams** \$8.00 ▶ 170 CAL
- Angry Orchard** \$7.00 ▶ 221 CAL
- Assorted White Claw** \$6.00 ▶ 100 CAL
- Fat Tire** \$8.00 ▶ 150 CAL

Import

- Corona Extra** \$8.00 ▶ 148 CAL
- Modelo Especial** \$8.50 ▶ 143 CAL
- Dos Equis XX Lager** \$8.50 ▶ 130 CAL
- Stella Artois** \$8.00 ▶ 150 CAL
- Heineken** \$8.50 ▶ 149 CAL
- Guinness** \$9.00 ▶ 125 CAL

Domestic

- Bud Light** \$7.00 ▶ 192 CAL
- Miller Lite** \$7.00 ▶ 110 CAL
- Coors Light** \$7.00 ▶ 102 CAL
- Coors** \$7.00 ▶ 149 CAL
- Michelob Ultra** \$7.00 ▶ 128 CAL
- Budweiser** \$7.00 ▶ 192 CAL

Draft

- Bale Breaker** \$8.00 ▶ 100 CAL
- Varietal** \$8.00 ▶ 130 CAL
- Hop Capital** \$8.00 ▶ 170 CAL
- Shock Top** \$8.00 ▶ 168 CAL
- Stella Artios** \$8.00 ▶ 150 CAL
- Coors Light** \$7.00 ▶ 102 CAL

Drinks

- Coffee** \$3.00 ▶ 0 CAL
- Tea** \$3.50 ▶ 0 CAL
- Milk** \$4.00 ▶ 150 CAL
- Assorted Soft Drinks** \$3.50 ▶ 0-160 CAL

Handcrafted Cocktails

Perfect Rose Old Fashioned

▶ 182 CAL ▶ \$17.00
Four Roses Bourbon, lemon sour, simple syrup, cherry

Margarita

▶ 240 CAL ▶ \$16.00
Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice

Holiday Iced Tea

▶ 220 CAL ▶ \$18.00
Vodka, Gin, White Rum, Blanco Tequila, Orange liqueur, fresh Lemon Sour, Cranberry juice and Sprite.

Mexican Mule

▶ 240 CAL ▶ \$15.00
Corazon Blanco Tequila, Ginger Beer, fresh-squeezed lime juice

Manhattan

▶ 240 CAL ▶ \$16.50
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. *Maker's Mark for only \$4.00 more.*

Classic Martini

▶ 240 CAL ▶ \$15.50
New Amsterdam Vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist

Cucumber Mint Lemonade

▶ 240 CAL ▶ \$15.00
Tito's Handmade Vodka, fresh lemonade, cucumber, mint

Bloody Mary

▶ 240 CAL ▶ \$17.00
Smirnoff Vodka, house made Bloody Mary mix

White Wines

(105 - 125 CAL per glass)

GLASS

BOTTLE

Sauvignon Blanc Bonterra, CA	\$10.50	\$32.00
Pinot Gris Ruffino Lumia, Veneto Italy	\$11.50	\$34.00
Chardonnay Waterbrook, Columbia Valley	\$10.00	\$32.00
Chardonnay Chateau Ste. Michelle, WA	\$10.00	\$32.00
Stella Rosa Stella, Piedmont Italy	\$10.50	\$32.00
White Blend Above The Curve. Yakima Valley	\$11.00	\$32.00

Red Wines

(116 - 122 CAL per glass)

GLASS

BOTTLE

Cabernet Sauvignon Kendall-Jackson, CA	\$11.00	\$36.00
Cabernet Sauvignon Waterbrook, Columbia Valley	\$11.00	\$36.00
Merlot Waterbrook, Columbia Valley	\$10.00	\$32.00
Pinot Noir Elouan, Oregon	\$11.00	\$36.00

Red Wines