



“To Go” Delivery to Room: Dinner

APPETIZERS

Jumbo Chicken Wings (8) | \$14 **GF**

Carolina BBQ, Korean chili, Buffalo, or dry rubbed, served with celery and bleu cheese or ranch dressing

Buffalo Cauliflower “Wings” | \$12 **GF** **V**

Crispy, marinated cauliflower, served with celery and bleu cheese or ranch dressing

Bavarian Pretzel | \$10 **V**

Served with spicy mustard and obatzda cheese dip

Spinach & Artichoke Dip | \$9 **GF** **V**

Served with warm pita

SOUP & SALADS

Soup du Jour | \$8

Classic Caesar Salad | \$10 **V**

Tender hearts of romaine tossed with classic Caesar dressing and topped with shaved parmesan and garlic-herb croutons

House Spring Salad | \$12 **GF** **V**

Arcadian mixed greens, shredded carrot, grape tomatoes, English cucumbers, and crumbled farmers cheese, served with white balsamic vinaigrette

Burger Salad* | \$16 **GF**

8oz Black Angus beef patty served over romaine lettuce, shaved red onion, crumbled farmers cheese, grape tomatoes, and English cucumbers, served with bleu cheese dressing

~ Add Protein to Any Salad* ~

Grilled Chicken \$7 | Grilled Steak \$14

Sautéed Shrimp \$10 | Grilled Salmon \$14

FLAT BREADS

Modern Margherita | \$12 **V**

Basil pesto spread and mozzarella, topped with oven-roasted tomatoes

Kick’n Shrimp | \$16

Garlic white sauce and Monterey Jack, topped with zesty chipotle shrimp and cilantro

Pizza di Carne | \$15

Roasted tomato sauce and mozzarella, topped with Napoli-style salami, pepperoni, and Calabrese salami

Garden Vegetable | \$12 **V**

Roasted tomato sauce and mozzarella, topped with red & green bell peppers, onions, and mushrooms

SANDWICHES

Served with French fries, sweet potato fries, or 50/50 fries

Patty Melt* | \$16

8oz Black Angus custom-blend beef patty, bacon, pepper jack, lettuce, tomato, red onion, and special sauce, served on griddled Texas toast

Portobella Mushroom Sandwich | \$15 **V**

Grilled, marinated portobella mushroom, shaved red onion, sliced tomato, provolone, arugula, and basil pesto aioli, served on brioche bun

Chicken Sandwich | \$14

Grilled, marinated chicken breast, sliced tomato, lettuce, caramelized onion, sharp provolone, and herb mayo, served on toasted ciabatta roll

BBQ Bacon Burger* | \$16

8oz Black Angus custom-blend beef patty, crispy smoked bacon, onion rings, and cheddar, topped with our house-made BBQ sauce and served on brioche bun

ENTRÉES

Shrimp Primavera | \$30

Sautéed shrimp in a garlic & white wine sauce with tomatoes, peas, broccoli, red peppers, and basil over linguine

Grilled Chicken | \$26 GF

Herb marinated chicken breast, served with seasonal vegetable, mashed potatoes, and gravy

NY Strip Steak* | \$42 GF

Grilled 12oz NY strip steak topped with Sauce Diane made with brandy, local wild mushrooms, shallots, and cream, served with buttered baked potato and seasonal vegetable

Eggplant Stack | \$24 V

Layers of hand-breaded eggplant and ricotta cheese with tomato & summer vegetable ragu

CHILDREN'S MENU

for children 10 & under

\$10

Served with French fries, applesauce, or seasonal vegetable

Chicken Tenders

Cheeseburger*

Classic Grilled Cheese V

All-Beef Hot Dog

Pasta & Red Sauce V

Buttered Noodles V

Macaroni & Cheese V

Grilled Chicken Breast GF

Honey-Biscuit Breaded Flounder

DESSERTS

Fried Cheesecake | \$9

Rich vanilla cheesecake in crispy pastry dusted in cinnamon sugar, topped with whipped cream

Triple Layer Chocolate Cake | \$9

Decadent chocolate cake layered with milk chocolate mousse and dark chocolate

Carrot Cake | \$9

Traditional carrot cake with chopped walnuts, finished with cream cheese icing

Limoncello Cake | \$9

Lemon-scented layer cake with lemon mascarpone filling and crumb topping

Hand-Scooped Ice Cream | \$5 GF

Vanilla, chocolate, strawberry, or seasonal sorbet

BEVERAGES

Coca-Cola Products | \$3

Coke, Diet Coke, Sprite, fruit punch, or lemonade

Brewed Selections | \$3

Unsweetened iced tea, hot tea, coffee, or decaffeinated coffee

Milk | \$3

Whole, skim, chocolate, or almond milk

Juice | \$3

Apple, cranberry, grapefruit, orange, pineapple, or tomato

ADULT BEVERAGES

See the Adult Beverages menu

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Before placing your order, please inform your server if a person in your party has a food allergy.

18% gratuity and \$5 service charge added

GF – gluten free V – vegetarian (ask about our vegan options)