

JULY 2024 SPECIALS

BREAKFAST

HOUSE MADE CORNED BEEF HASH – \$16

SERVED WITH TWO EGGS ANY STYLE & CHOICE OF TOAST

BREAKFAST BOWL – \$14

SPINACH, BACON, BLACK BEANS & AVOCADO, DRIZZLED WITH BALSAMIC REDUCTION, SERVED WITH YOUR CHOICE OF EGGS

LUNCH

BRUSCHETTA – \$14

SUN-DRIED TOMATO SCHMEAR WITH BABY MOZZARELLA, MANCHEGO & FRESH BASIL

BLACKENED SALMON SPINACH SALAD – \$23

4 OZ OF SALMON WITH SPINACH, STRAWBERRIES, WALNUTS, CUCUMBERS & SHREDDED COCONUT, TOSSED IN BALSAMIC VINAIGRETTE

STEAK & FRITES – \$25

8 OZ CHAR-GRILLED NY STRIP
TOPPED WITH COMPOUND BUTTER OVER A BED OF FRENCH FRIES

DINNER

BRUSCHETTA – \$14

SUN-DRIED TOMATO SCHMEAR WITH BABY MOZZARELLA, MANCHEGO & FRESH BASIL

BLACKENED SALMON SPINACH SALAD – \$26

6 OZ OF SALMON WITH SPINACH, STRAWBERRIES, WALNUTS, CUCUMBERS & SHREDDED COCONUT TOSSED IN BALSAMIC VINAIGRETTE

SEARED SEA SCALLOPS – \$32

SERVED WITH CORN PUREE, HOUSE SALAD & CHOICE OF STARCH

GF = Gluten Free. If You Have Any Food Allergies, Please Notify Your Server.

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Or Eggs May Increase Your Risk Of Food borne Illness.

Room Service Orders—Gratuuity 20%.

Room Service Minimum Charge Breakfast \$10 - Lunch/Dinner Menu \$20