

In Room Dining

Breakfast

Served from 6 AM until 11 AM

Seasonal Fruits and Berries	\$10.00
Steel Cut Oatmeal Brown Sugar and milk, served with roasted fruits	\$7.00
Yogurt Parfait With Granola and Seasonal Fruits	\$8.00
Organic Cereal	\$7.00
Assorted Cold Cereals with Fruit	\$6.00
Breakfast Classics	
Pancakes Topped with Bananas and Raspberries	\$12.00
Cinnamon French Toast Butter and Maple Syrup, Served with Roasted Fruits	\$12.00
Belgian Waffles With Fruit Compote, Butter and Warm Maple Syrup	\$12.00
Corned Beef Hash Poached Eggs and Chipotle Sauce	\$14.00
The Benedict Traditional with Canadian Bacon, a Toasted English Muffin and Hollandaise Sauce	\$14.00
Texas Benedict Over Barbacoa Hash, Onions, Peppers and Smoked Jalapeno Hollandaise. Served on a Homemade Biscuit	\$15.00

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

All orders include delivery charge of \$2.95. Tax is not included. A 20% service charge is added to all orders. Service charge includes gratuity.

Signature Specialties

Smoked Salmon	\$14.00
Built for you on a Toasted Bagel with Cream Cheese, Tomatoes, Onions, and Capers	
Zucchini and Cheese Frittata	\$13.00
Gruyere, Goat and White Cheddar Cheese, Tomato, And Onion. Served with Ciabatta Toast	
Ham and White Cheddar Panini	\$13.00
Fried Egg, Shaved Ham, and Dijon Spread	

Eggs

All egg dishes are served with your choice of toast or our signature breakfast pastries

Two Eggs any Style	\$11.00
Served with Bacon, Ham, or Sausage	
Three Egg Omelet	\$13.00
With Your Choice of Filling	
Mushroom and Pepper Egg White Omelet	\$13.00
Served with Low Fat Mozzarella and Roasted Tomatoes	

On the Side

Organic Egg any Style	\$4.00
One Egg any Style	\$3.00
Grilled Ham Steak, Crisp Bacon, Canadian Bacon, or Pork Sausage	\$3.00
Corned Beef or Barbacoa Hash	\$4.00
Roasted Red Potatoes	\$3.00
Cottage Cheese	\$2.00
Yogurt: Plain or Fruit Flavor	\$3.00
Zucchini or Banana Bread	\$3.00
All Butter Danish	\$3.00
Bagel with Cream Cheese	\$4.00
Toast or English Muffin	\$3.00

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Awaken the Senses

Freshly Brewed Seattle's Best Regular or Decaffeinated Coffee	\$7.00
Assorted Tazo Hot Teas with Lemon and Honey	\$7.00
Hot Chocolate	\$3.50
Milk (Whole, 2%, Non Fat)	\$3.50
Juices	\$3.50
Orange, Grapefruit, Cranberry, Pineapple, Apple, Grape, Tomato, or V-8	
Soft Drinks	\$3.50
Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Sierra Mist, Diet Sierra Mist, Mug Root Beer, Canada Dry Ginger Ale	
Iced Tea	\$3.50
Iced Tea Pitcher	\$9.00
Aquafina Non-Carbonated Purified Drinking Water (20oz)	\$4.00
Perrier, Sparkling Mineral Water	\$4.00

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All Day Dining

Served from 11 AM to 1 AM

Starters

Shiner Bock Queso Corn Tortilla Chips				\$8.00
Lost Pines Chili Slow Simmered Beer, Local Sausage, Black Beans, Cheddar Cheese, Sour Cream, and Green Onion				\$10.00
Chipotle Shrimp Cocktail Tequila Spiked Chili Sauce, Pickled Vegetables, And Lime				\$13.00
Barrelhouse Wings Jalapeno BBQ Sauce, Bleu Cheese Dressing, Celery And Carrot Sticks				\$9.00
Salsa Bar A Trio of Tomatillo, Charred Tomato, and Avocado Salsas				\$7.00
Roasted Chicken Tortilla Soup	Cup	\$ 5.00	Bowl	\$8.00

Salads

Simple Greens Carrots, Cucumbers, Tomato, Bermuda Red Onions And Homemade Croutons with Red Wine Vinaigrette				\$7.00
Mediterranean Salad Baby Cucumbers, Sweet Peppers, Kalamata Olives And Vine Tomatoes with Feta and Basil Vinaigrette				\$9.00
Caesar Salad Romaine Spears, Traditional Dressing, Fresh Parmesan, White Anchovy, and Warm Garlic Crouton				\$9.00
Chicken Caesar Salad Marinated Grilled Chicken, Romaine Spears, Traditional Dressing, Fresh Parmesan, White Anchovy, And a Warm Garlic Crouton				\$12.00

Traditional Cobb Salad	\$12.00
Grilled Chicken, Smoked Bacon, Egg, Avocado, Bleu Cheese, and Tomatoes, Tossed with Lemon-Dijon Dressing	
Spinach Salad	\$8.00
Goat Cheese, Candied Pecans, Tomato, Red Onion, And Cabernet Vinaigrette	
<i>Add Grilled Jumbo Shrimp to any Salad</i>	<i>\$9.00</i>
Sandwiches and More	
Angus Burger	\$12.00
Bibb Lettuce, Vine Ripe Tomato, Red onion, Oat Bun French Fries, and Mustard Herb Dip	
Grilled Chicken Sandwich	\$11.00
Grilled Chicken on Ciabatta, Sliced Tomato, Crisp Lettuce, and Herb Spread. Served with Cucumber Salad	
English Style Turkey Club	\$11.00
Shaved Turkey, Smoked Bacon, Fried Egg, and Dijon Spread	
Traditional Cheese Pie	\$12.00
12" Pie with the choice of Two Toppings: Mushrooms, Onions, Peppers, Olives, Jalapenos, Pepperoni, Sausage, Ground Beef, or Smoked Chicken Additional Toppings will Be \$1.00 Extra per Topping	

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Dinner

Served from 5 PM until 10 PM

Smoked Brisket and Local Sausage Platter Coleslaw, German Potato Salad, Pickles, Onions And Texas Toast	\$18.00
Four Cheese Lasagna Ricotta, Mozzarella, Goat, and Parmesan Cheeses, Garden Herbs, Tomato Coulis, Grilled Asparagus, and Roasted Mushrooms	\$14.00
Pan Roasted Chicken Wild Mushroom Ragout, Butternut Squash Risotto, Pan Jus	\$18.00
Coriander Chili Spiced Barramundi Citrus Infused Pan Juices, Roasted Parsnip, and Sauteed Swiss Chard	\$22.00
Lollipop Pork Chop Ancho Cherry Demi, Green Beans, Smoked Almonds And Seared Polenta Cake	\$26.00
Filet Mignon With Burgundy Mushrooms, Mashed Potatoes, and Broccolini	\$34.00
Grilled Strip Loin Steak Asparagus, Arugula, Roasted Pine Nuts, and Parmesan Reggiano with Balsamic Vinegar and Extra Virgin Olive Oil	\$20.00

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Desserts

Ricotta Cheesecake Creamy Ricotta Cheesecake baked in Graham Cracker Crust	\$7.00
Dulce de Leche Pecan Tart Toasted Texas Pecans with Caramel Milk Filling And Crème Anglaise	\$8.00
Fresh Berry Trifle with Kahlua Sabayon Golden Cake tossed with Seasonal Berries and Light Kahlua Sauce	\$8.00
Hazelnut Cappuccino Torte Four Layers of Hazelnut laced Cake and Coffee Buttercream	\$8.00
Crème Brulee and Berries Classic Vanilla with Seasonal Berries	\$8.00
Fresh Fruit Cobbler Cinnamon Sugar Crust with Chantilly Cream Ask your Order Taker for the Chef's Selection	\$9.00

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