

FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

FRESH LOCAL INGREDIENTS THAT REFLECT THE SEASON AND THE LOCAL FLAVORS

APPETIZERS

Deviled Eggs ask server

Flavor of the month

Creole Hushpuppies \$7.00

Fried cornmeal + onions + andouille sausage + pepper jack cheese + spicy remoulade dippy sauce

Cheffrey's Loaded Waffle Fries \$7.00

Crispy waffle fries + pickled fresno pepper + green onion + bacon + blue cheese sauce

House Pickles ask server

Chef's choice of vegetables + flavors

All-Natural Chicken Wings \$13.00

Crispy fried wings + choice of sauce:
+ BBQ + spicy honey glaze
+ house Buffalo + Cajun dry rub

Steak and Blue Flatbread \$10.00

Fire-roasted flatbread + grilled flat iron steak + garlic + roasted red pepper + artichoke hearts + arugula + balsamic glaze + blue cheese

MSC Garden Flatbread \$9.00

Fire-roasted flatbread + peppers + onions + zucchini + tomato + fresh dill + parmesan + roasted garlic + brie cheese

SOUPS & SALADS

Green Chile

Chicken Soup \$8.00

Curry Lentil Soup \$8.00

Cobb Salad \$14.00

Romaine lettuce + blue cheese + chopped bacon + hard-boiled egg + cherry tomatoes + garlic croutons + avocado + grilled chicken breast + blue cheese dressing

Caesar Salad \$9.00

Chopped fresh romaine lettuce + shaved parmesan cheese + garlic croutons + caesar dressing

Fried Chicken Salad \$14.00

Petite mixed greens + fried chicken tenders + sliced red onion + fresh corn + cherry tomatoes + sliced radishes + shredded cheddar cheese + honey mustard vinaigrette

Build-Your-Own Salad \$11.00

Greens: romaine + mixed greens

Toppings: cucumber + tomato + corn + radishes + red onion + croutons + blue cheese + shredded cheddar cheese + olives + bacon + shaved parmesan + sliced pear + shredded carrots + watermelon + cashews

Dressings: ranch + 1000 island + balsamic vinaigrette + blue cheese + raspberry vinaigrette + caesar + honey mustard vinaigrette + sherry vinaigrette

Side Salad \$5.00

Choose garden or caesar

ADD PROTEIN TO ANY SALAD:


Chicken Breast (6 oz.) \$5.00

Shrimp (6 pieces) \$8.00

Salmon \$7.00

Steak \$9.00

 = Gluten-Free

 = Vegan

SANDWICHES

Served with a pickle spear + choice of french fries, waffle fries, fruit or side salad

Avocado-Chicken Club \$13.00

Cracked wheat bread + avocado + shaved chicken + bacon + swiss cheese + dijonnaise + lettuce + tomato

Nashville


Hot Chicken \$13.00

Texas toast + sweet & spicy chicken breast + pickles + house slaw

Build-Your-Own Burger \$13.00

Lettuce + tomato + onion + pickle + salt & pepper bun

Choice of protein:

6 oz. beef patty or Beyond Burger 

Choice of cheese:

pepper jack, white cheddar, swiss or american

ADD Sautéed Mushrooms \$2.00

ADD Caramelized Onions \$2.00

ADD Fried Egg \$2.00

ADD Bacon or Avocado \$3.00

ADD Bacon-Tomato Jam  \$3.00

Duck Club Cheesesteak \$14.00

Olde italian roll + shaved top round + peppers + onions + sriracha horsey + blue cheese sauce

Hyatt Classic \$13.00

Chicken quesadilla + blended pepper jack & cheddar cheese + marinated chicken + house salsa + guacamole + sour cream

SUB Gluten-Free Tortilla  \$1.00

Slammin' Grilled Cheese \$13.00

Texas toast + white cheddar + bacon-tomato jam + sliced pear + arugula

ENTRÉES

Served 5pm to 10pm

Split entrée charge \$2.00

Tofu Masala \$16.00

Jasmine rice + fried cauliflower + tikka masala sauce + cilantro + cashews

10 oz. Ribeye \$22.00

Sour cream & chive mashed potatoes + roasted summer vegetables + boursin butter

Grilled Salmon \$18.00

Rice pilaf + roasted spring carrots + tomato-miso broth

Seared Shrimp \$19.00

Ohio local corn succotash + arugula-pecan pesto

Butter-Roasted Natural Chicken Breast \$19.00

Wild mushroom veloute + spring vegetable hash

Eggplant Parmesan \$16.00

Hand-breaded eggplant + marinated portabella mushroom + mozzarella + ricotta cheese + marinara

SIDES SERVED AFTER 5PM

Add a la Carte for \$4.00 each

Jasmine Rice  

Fried Cauliflower 

Roasted Summer Vegetables  

Roasted Carrots  



Spring Succotash  

Fresh Vegetable Hash  

SAUCES


Add a la Carte for \$2.00 each

Arugula-Pecan Pesto 

Tomato-Miso Broth  

Mushroom Veloute

Tikka Masala  

Boursin Butter 

DESSERTS \$8.00

Key Lime Pie

Key lime + graham cracker crust + whipped cream + lime zest

Vegan Strawberry Mousse

Coconut whip + strawberries

Chocolate Kahlua Cake

Chocolate cake + creamy kahlua ganache + whipped cream

Watermelon Sorbet

Watermelon sorbet + fresh berries

Berry Galette

Flaky crust + honey cream center + blueberries + raspberries + lemon glaze

ALL-DAY DINING

**Food. Thoughtfully Sourced.
Carefully Served.**

We are on a journey to deliver food that is good for your health, good for the community and good for the planet. Our offerings are locally sourced, seasonally fresh and are treated with integrity from preparation to the plate.

We have already taken many steps on this journey and are committed to going further to fulfill your individual preferences, healthy or indulgent. Learn more about our journey at hyattfood.com.