

DINNER MENU

GET STARTED

Chicken Wings

(10) Reaper, Hot, Med, Mild, BBQ, Honey Must, Sweet & Sour, Garlic Butter, Thai Chili, Honey Pepper \$13

French Onion Soup

Savory onion soup topped with cheese and baked to perfection \$6

Beer Pretzel Bites

Wisconsin curd cheese encrusted with crunchy pretzel
Served with honey mustard dipping sauce \$8

Hummus Plate

Roasted garlic hummus, pita wedges and fresh vegetables \$10

Pork Belly Burnt Ends

Smoked pork belly burnt ends with signature honey pepper. Served with b&b pickles \$13

Onion Petals

A basket of crispy fried beer battered onion petals with house fry sauce \$7

Chicken Tenders

Jumbo breaded tenders served with French fries and your choice of sauce \$9

Memphis BBQ Shrimp & Bacon Flatbread

Smoked bacon, shrimp, Memphis BBQ sauce, pimento and red onion. Topped with mozzarella cheese and baked to perfection \$13

Chicken Margherita Flatbread

Vine ripe tomatoes, house garlic Alfredo, grilled chicken breast and mozzarella cheese, finished with fresh arugula \$10

Street Taco's

Fried grouper filet wrapped in flour tortillas, topped with apple slaw and cucumber wasabi sauce \$12

An 18% gratuity will be added to all room service orders as well as for parties of 8 or more. A 10% gratuity will be added for take-out orders. In an effort to maintain customer satisfaction we will prepare dishes as you request. Please be conscious that consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Add

Chicken \$5
Steak \$8
Shrimp \$7

Dressings

Sherry Vinaigrette
Bleu Cheese
Honey Dijon
Thousand Island
Italian
Ranch
Raspberry
Balsamic

GREENS

Fresh Cobb

Crisp romaine topped with grape tomatoes, bacon bits, chopped egg, avocado, and crumbly bleu cheese \$8

Cranberry Walnut

Mixed greens topped with dried cranberries, feta cheese and walnuts \$8

Caesar

Crisp romaine tossed together with bacon bits, shaved parmesan cheese and house made croutons \$9

Beet Salad

Mixed greens and beets tossed together with Honey Dijon. Finished with pickled onions and goat cheese \$8

BURGERS

All of the following include your choice of a side

Best Western Burger

1/2 lb. Char-broiled Angus, served with lettuce, tomato and onion on a toasted brioche roll \$8.5

Pepper Jack Burger

1/2 lb. Char-broiled Angus topped with smoked bacon, pepper jack cheese and chipotle mayo on a toasted brioche roll \$10.5

Rocket Turkey Burger

Grilled savory turkey burger topped with cheddar cheese, balsamic onion jam and fresh arugula \$9

Maple Bourbon Burger

1/2 lb. Angus burger smothered in house maple bourbon BBQ sauce, topped with bacon and onion rings on a toasted brioche roll \$11

Beer Can Chicken

Grilled 6oz. beer brined chicken breast, smoked cheddar, sriracha aioli. Served on toasted brioche with lettuce & tomato \$9.5

SIDES: Beer Battered French Fries, Sweet Potato Fries, Mashed Potatoes, Rice Pilaf, Linguine Marinara or Tossed Greens
Onion Petals & Tater Tots \$ - Up charge

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SANDWICHES AND WRAPS

All of the following include your choice of side

Corned Beef Reuben

Shaved house corned beef piled high with sauerkraut, Swiss cheese and Thousand Islands dressing
Served on thick-grilled Marble Rye **\$11.5**

Buffalo Chicken Wrap

Grilled chicken tossed in spicy buffalo sauce, with lettuce, tomato, creamy bleu cheese and cheddar cheese **\$9**

Grilled Black Bean Wrap

Southwest vegetarian black bean with avocado, spinach, tomato and shredded carrot **\$9**

SIDES: Beer Battered French Fries, Sweet Potato Fries, Mashed Potatoes, Rice Pilaf, Linguine Marinara or Tossed Greens
Onion Petals & Tater Tots \$ - Up charge

ENTRÉES

Baby Back Ribs

1# Rack Grilled just right with Memphis BBQ sauce. Served with a side of apple slaw and crispy fried onions **\$20**

Malabar Strip Steak

12oz. NY strip steak seasoned with Chef's signature pepper herb rub. Char-broiled to temperature. Served with mashed potatoes and fresh sautéed vegetables **\$23**

Veal Saltimbocca

Pan-roasted veal cutlet, sauced with lemon demi-glace. Finished with crispy pancetta, fresh sage and arugula greens **\$25**

Caribbean Jerk Chicken

Tender pan fried chicken thighs finished with our island style jerk sauce, grilled pineapple and roasted red pepper **\$18**

Chicken Parmesan

Hand-breaded chicken breast layered with marinara sauce and mozzarella cheese. Baked and served with a side of pasta **\$16**

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SIGNATURE ENTRÉES

Gluten Free Substitutions Available upon Request

Chef's Signature Salmon

6 oz. Salmon filet slathered in Chef's signature honey pepper glaze and char-broiled to a perfect medium temperature served with rice pilaf **\$18**

Alfredo Pescatori

Shrimp and scallops tossed together with house Alfredo and al dente linguine pasta. Finished with lemon zest, fresh basil and parmesan cheese **\$22**

Butternut Chèvre Pasta

Al dente farfalle pasta combined with butternut squash, caramelized onion, toasted walnuts and goat cheese. Finished with aged parmesan and fresh basil **\$14**

SWEET THINGS

Strawberry Shortcake

Sweet strawberries and whipped cream served atop hearty sliced pound cake. Served in a martini glass **\$8**

Double Chocolate Cake

Chocolate pudding layered between moist chocolate drenched cake **\$9**

White Chocolate Blueberry Brulee

White Chocolate cheesecake, with sweet Maine blueberry swirl **\$9**

Monster Cookie

An oversized chocolate chip cookie with three scoops of ice cream, chocolate syrup and whipped cream **\$6**

Passion Fruit Coconut Cheesecake

Layered and iced coconut cake with passionfruit cheesecake. Fair trade sugar and coconut **\$10**

Ice Cream

Three scoops vanilla ice cream **\$2**

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