

BREAKFAST

FRUITS & GRAINS

SEASONAL FRUIT PLATE 12.25

HALF GRAPEFRUIT 4.25

YOGURT PARFAIT 8.25

House made orange-scented granola layered with yogurt and seasonal berries

ASSORTED COLD CEREAL 4.25

With sliced bananas 7.25

With fresh seasonal berries 9.25

OVEN FRESH BREAKFAST PASTRY 4.25

FRUIT SMOOTHIE OF THE DAY 7.25

OATMEAL BRULEE 7.25

Served with raisins, brown sugar, nuts, milk

ENTRÉES

TWO FARM FRESH EGGS COOKED

ANY STYLE* 12.25

Choice of pork or turkey sausage links, grilled ham or applewood smoked bacon

THREE EGG OMELETTE* 13.25

Choose any of the following ingredients: bacon, sausage, ham, chorizo, peppers, onions, tomato, spinach, mushrooms, cheddar cheese, pepper jack or Swiss cheese

SKILLET OF THE DAY* 12.25

Ask your server for details

FARMERS MARKET FRITATTA* 13.25

Egg white frittata served with selection of grilled vegetables, tomato, spinach, goat cheese

STEAK AND EGGS* 18.25

4 oz. beef filet and two eggs any style

HUEVOS RANCHEROS* 12.25

Two eggs any style on corn tortillas, chorizo, chipotle pinto beans, pepper jack and casero cheese blend, choice of red or green chile sauce, potato hash

BREAKFAST BURRITO* 12.25

Scrambled eggs, chorizo, onions, cheddar wrapped in a flour tortilla, pico de gallo, salsa, potato hash

EGGS BENEDICT* 16.25

Toasted English muffins topped with Canadian bacon, poached eggs, classic hollandaise sauce

BREAKFAST *continued*

WOOD FIRED BREAKFAST PIZZAS

SMOKED SALMON* 14.25

Capers, mascarpone, red onion, jack cheese, scrambled eggs

CHORIZO* 12.25

Chorizo, peppers, onion, cheddar cheese, green chile sauce, scrambled eggs

VEGETABLE* 10.25

Seasonal grilled vegetables, mushroom, spinach, basil pesto, goat cheese jack cheese, scrambled eggs

BACON* 11.25

Bacon, peppers, onions, mushrooms, cheddar cheese, scrambled eggs

APPLE 11.25

Apple, cinnamon, raisin, cream cheese, streusel

GRIDDLE

BUTTERMILK OR MULTI-GRAIN PANCAKES

Served with maple syrup

Full Stack 9.25 Half Stack 7.25

BELGIAN WAFFLE 9.25

Traditional vanilla batter served with whipped cream, maple syrup

FRENCH TOAST* 10.25

Artisan cinnamon bread, lightly battered and served with raspberry cream

SIDES

APPLEWOOD SMOKED BACON* 5.25

PORK OR TURKEY SAUSAGE LINKS* 5.25

SCOTTISH SMOKED SALMON & BAGEL* 12.25

POTATO HASH 4.25

ONE EGG ANY STYLE* 3.25

COTTAGE CHEESE 4.25

SLICED HEIRLOOM TOMATOES 5.25

BAGEL & CREAM CHEESE 4.25

SEASONAL FRUIT 6.25

MIXED BERRIES 7.25

TOAST 3.25

THE LOBBY GRILL



500/12/11

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ARIZONA GRAND
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BURGERS & SANDWICHES

CHOOSE: HAND CUT FRIES OR COLESLAW

THE BURGER* 13.25

Choice of cheese, assorted toppings

GRILLED PORTOBELLO WRAP 12.25

Tomatoes, balsamic shallots, sprouts, zucchini, squash, spinach tortilla

THE CLUB* 12.25

Turkey breast, ham, applewood bacon, tomato, roasted garlic mayo, chipotle garlic bread

GRILLED CHICKEN SANDWICH* 12.25

Aged cheddar, bacon, avocado, pesto mayo

FRENCH DIP SANDWICH* 14.25

Sliced prime rib, swiss, horseradish, hoagie bun, au jus

LOBBY GRILL TURKEY REUBEN 14.25

Pastrami spiced turkey breast, bacon & apple laced sauerkraut, coleslaw, russian dressing, swiss, marble rye

SALADS

CAESAR SALAD 11.25

Hearts of romaine cheese, focaccia croutons, shaved reggiano

Rotisserie chicken* 14.25

Grilled salmon* 16.25

Grilled shrimp* 15.25

THE COBB SALAD* 15.25

Shaved iceberg, romaine, rotisserie chicken, bacon, avocado, bleu cheese, tomato, scallions, hard boiled egg, derby dressing

#1 AHI TUNA SALAD* 17.25

Scallions, cucumbers, mushrooms, local greens, soba noodles, soy cilantro vinaigrette

REINVENTED WALDORF SALAD 14.25

Baby arugula, cinnamon roasted apples, candied walnuts, roaring 40's bleu cheese, honey banyuls dressing

SPECIALTIES

ROTISSERIE CHICKEN* 19.25

3-hour spit roasted, thyme infused half chicken, garlic mashed potatoes, pan sauce

CEDAR PLANK LOCH DUART

SALMON FILET* 26.95

Pineapple mustard glaze, herbed hollandaise

RIBEYE STEAK* 26.95

16 OZ USDA Prime Natural Beef, grilled over pecan & oak woods

NEW YORK STRIP* 26.95

12 OZ USDA Prime Natural Beef, grilled over pecan & oak woods

Items served à la carte

WOOD FIRED PIZZAS

MARGHERITA PIZZA 11.25

Tomato sauce, buffalo mozzarella, fresh basil

FILET BLEU CHEESE PIZZA* 14.25

Tenderloin, mozzarella and bleu cheeses, asparagus, roasted mushroom, garlic cream

BBQ ROTISSERIE CHICKEN PIZZA* 13.25

Roasted peppers, onions, smoked gouda and cheddar

PESTO CHICKEN ALFREDO PIZZA* 13.25

Alfredo sauce, mozzarella, red pepper flakes, crisp angel hair

WILD MUSHROOM PIZZA 13.25

Roasted garlic, pesto, truffle oil, truffle cream, mozzarella

ROASTED VEGETABLE PIZZA 13.25

Squash, zucchini, roasted mushrooms, oven roasted tomato, eggplant, olives, goat cheese

STARTERS

ROASTED TOMATO BISQUE* 7.00

Mini grilled cheddar and swiss sandwich

AHI TUNA AND BLUE CRAB TOWER* 16.25

Avocado, Tomato, Chimichurri Parsley Garlic Sauce, Sweet Cascabel Chile Puree

CRAB CAKES* 15.25

Jumbo lump blue crab, apple fennel relish

FOCACCIA BRUSCHETTA 13.25

Grilled focaccia, tomato, olive tapenade, artichoke, buffalo mozzarella

GRILLED ARTICHOKE 10.25

Roasted garlic mayo, garlic brown butter

SIDES

HAND CUT FRIES 5.25

SWEET POTATO FRIES 6.25

GRILLED CORN & PARMESAN CHEESE 5.25

GARLIC MASHED POTATOES 5.25

MAC & CHEESE 6.25

SHAVED ONION RINGS 6.25

BAKED POTATO 7.25

GLAZED ASPARAGUS 6.25

HOUSE SALAD 6.25

DESSERTS

WARM CHOCOLATE CHUNK COOKIE 8.25

With caramel ribbon ice cream

DOUBLE FUDGE BROWNIE 8.25

Vanilla bean ice cream, sauce anglaise

WHITE CHOCOLATE RASPBERRY

CHEESECAKE 8.25

Wild berry Coulis

SPICED PEAR BREAD PUDDING 8.25

Blackberry ripple ice cream



**Consuming raw or undercooked meats increase your risk of food borne illness 20% gratuity added to parties of 6 or more*