

winner's circle

R E S T A U R A N T



Room Service Menu

Breakfast 6:30 am - 11:00 am

Dinner 4:00 pm - 10:00 pm

Please note, \$2.00 delivery charge, 18% gratuity, and tax will be applied to your bill.

Breakfast

Early Morning Star

Two eggs cooked any style, with two strips of bacon or two sausage patties, home fries and toast.

\$11.00

Omelet Your Way

Fill your omelet with a choice of ham, peppers, onions, tomato, bacon, sausage, cheddar cheese, or swiss cheese. Served with home fries.

\$12.00

Winner's Circle Special

French toast served with two eggs cooked any style, two strips of bacon or two sausage patties, and home fries.

\$12.00

Homestyle French Toast

Served with butter & syrup.

\$10.00

Breakfast Sides

Bacon \$5.00

Turkey Bacon \$5.00

Sausage \$5.00

Potatoes \$4.50

Oatmeal \$4.00

Cold Cereal \$4.50

Fruit \$3.00

Beverages

Soda \$4.50

Juice \$4.50

Orange Juice, Apple Juice, or Cranberry Juice

Milk \$4.00

Whole Milk, Skim Milk, or Chocolate Milk

Coffee or Tea \$3.00

Freshly Brewed Regular or Decaf Coffee or Hot Tea

Hot Chocolate \$3.00

Bottled Water \$3.00

Salads

Add grilled chicken or shrimp to any salad. + \$2.00

Classic Caesar

Crisp romaine lettuce with shaved parmesan, garlic croutons, and traditional caesar dressing.

\$11.00

Spinach & Grilled Salmon

Grilled salmon atop a bed of fresh spinach tossed with red onions, poached pears, and a lemon-pepper vinaigrette.

\$14.00

House Salad

A blend of green and red leaf lettuce with grape tomatoes, shredded carrots, olives, cucumbers, artichoke hearts, and your choice of dressing.

\$10.00

Cranberry Walnut Salad

Fresh baby greens mixed with dried cranberries, crisp apples, goat cheese crumbles, and walnuts then drizzled with a low-fat raspberry vinaigrette.

\$11.00

Soups

French Onion

\$7.00

Soup Du Jour

\$6.00

Kid's Menu

For children 12 years of age and under.

Meals are served with choice of soda and ice cream.

\$10.00

Chicken Tenders

Served with french fries, carrot sticks, and honey mustard.

Grilled Cheese Sandwich

Served with french fries and celery sticks.

Hot Dog

Served with french fries.

Kids Pasta

Served with marinara sauce or butter.

Desserts

\$8.00

NY Style Cheesecake

Creamy cheesecake served with whipped cream and drizzled with strawberry sauce.

Chocolate Decadence

Rich layers of cake and dark chocolate fudge served with whipped cream.

Molten Chocolate Cake

Rich, gooey chocolate cake with a molten chocolate center beside a scoop of vanilla ice cream and whipped cream.

Ice Cream Sundae

Three scoops of chocolate, vanilla, or strawberry ice cream topped with chocolate syrup, whipped cream, and a cherry.

Appetizers

Wings Your Way

Your choice of plain, buffalo, or barbecue glazed jumbo chicken wings with ranch or bleu cheese dipping sauce.

\$10.00

Tex-Mex Spring Rolls

Spicy black beans, pepper jack cheese, corn, tomatoes, and avocado in a fried wonton shell, with a buttermilk ranch dipping sauce.

\$10.00

Nachos Grande

Tortilla chips piled high with chili con carne, cheddar and monterey jack cheese, sour cream, guacamole, olives, and jalapeños.

\$13.00

Coconut Shrimp

Eight jumbo coconut shrimp with a sweet chili dipping sauce.

\$13.00

Spinach & Artichoke Dip

Served with tri-color corn chips.

\$12.00

Loaded Potato Skins

Crispy Idaho potato skins topped with bacon, sour cream, cheddar cheese, and scallions.

\$10.00

Mozzarella Sticks

Golden fried and served with our homemade marinara sauce.

\$10.00

Burgers & Sandwiches

Served with french fries.

The Ultimate Burger

A juicy 8 oz. Angus burger stacked with a fried egg, bacon, monterey jack cheese, grilled onion, romaine lettuce, and creamy caesar sauce.

\$14.00

Build Your Own Burger

8 oz. Angus burger grilled to perfection with your choice of toppings: American, cheddar, Swiss, provolone, pepper jack, bleu cheese, bacon, sautéed mushrooms, onions, or peppers.

\$11.00 + \$1.00 per topping

Philly Cheesesteak

Thin sliced beef sirloin or chicken smothered with melted cheddar, onions, and sautéed mushrooms.

\$12.00

Grilled BBQ Chicken Sandwich

Grilled chicken breast basted in a honey barbecue sauce and topped with zesty pepper jack cheese. (Also available as a wrap)

\$11.00

Grilled Chicken BLT

Grilled chicken breast topped with crispy bacon, lettuce, tomato, and mozzarella, served on Texas toast.

\$11.00

Tuna Melt Wrap

White albacore tuna salad, warm monterey jack and cheddar cheeses, crispy bacon, lettuce, and tomato rolled in a roasted tomato tortilla.

\$11.00

Veggie Wrap

Red and yellow bell peppers, zucchini, squash, tomatoes, onions, and basil pesto aioli in a spinach tortilla wrap.

\$11.00

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Pasta

Classic Spaghetti & Meatballs

Spaghetti and our homemade meatballs in a savory tomato basil sauce.

\$13.00

Farfalle Primavera

Bow-tie pasta with grilled asparagus, peppers, zucchini, squash, onions, and grape tomatoes tossed in a light pesto sauce.

\$12.00

Penne & Sausage Freschetta

Penne pasta sautéed with Italian sausage, cherry tomatoes, garlic, onions, peppers, basil, and artichoke hearts, topped with parmesan cheese.

\$16.00

Mar Y Monte

Sautéed shrimp, scallops, and sliced portobello mushroom over angel hair pasta tossed in pomodoro sauce and topped with parmesan.

\$16.00

Sides

\$3.00

Baked Potato

Golden Roasted Potato Wedges

French Fries

Rice Pilaf

Roasted Seasonal Vegetables

Grilled Asparagus

Steamed Broccoli

String Beans

Entrées

Served with rolls, butter, and choice of one side.

Chicken Del Monte

Rolade of chicken stuffed with grilled vegetables and fontina cheese, lightly breaded and baked, then topped with a rich veloute sauce.

\$17.00

Roasted Half Chicken

Served with mushroom gravy and herb butter.

\$14.00

T-Bone Steak

Tender 16 oz. steak served in a demi-glaze and garnished with caramelized onions.

\$30.00

Grilled Skirt Steak

Grilled 10 oz. steak rubbed with classic jerk seasoning and glazed with our homemade pineapple and cherry barbecue marinade.

\$21.00

Honey BBQ Ribs

Slow roasted baby back ribs basted in our homemade honey barbecue sauce.

\$14.00 Half Rack \$20.00 Full Rack

Zesty Cilantro-Lime Tilapia

Pan seared tilapia in a buttery cilantro-lime sauce.

\$16.00

Grilled Atlantic Salmon

Grilled salmon filet with a horseradish and peppercorn cream sauce.

\$18.00

Sesame Crusted Tuna

Tender pan seared tuna steak coated in sesame seeds and a tangy sweet chili sauce.

\$19.00