

BREAKFAST MENU

Served 6:00am until 11:00am. Please dial 21 to place your order.

GRAINS, FRUITS & STARTERS

Seasonal Fruit Fresh berries and grilled banana bread	\$9.50
House Made Granola Fresh berries and honey sweetened Greek yogurt	\$8.25
Cold Cereals Cheerios, Froot Loops, Frosted Flakes, Raisin Bran, Special K or Rice Krispies	\$4.75
Banana, Kale and Pineapple Smoothie Soy milk and local wildflower honey	\$6.50
Bakery Basket Banana walnut bread, muffin of the day, butter croissant, fruit preserves and whipped butter	\$9.50
Ancient Grains Oatmeal Organic millet, Job's Tears, sorghum, steel cut oats, quinoa, mixed berry compote, real maple syrup and Greek yogurt	\$10.25
Bagel and Smoked Salmon Red onions, sliced tomato, capers and cream cheese	\$12.50

MAIN PLATES

Cage Free Eggs "Your Way" Two cage free eggs any style, Red Bliss breakfast potatoes, choice of applewood smoked bacon, ham steak, chicken or pork sausage and choice of toast	\$13.50
Texas Bennie Poached eggs, smoked brisket, poblano pepper hash and tomato-jalapeño hollandaise	\$15.50
Huevos Rancheros Fried egg, crispy corn tortillas, avocado, refried beans, spicy house-made salsa and Queso fresco	\$13.50
Texas Pecan Waffle Fresh berries and real maple syrup	\$12.00
Grilled Breakfast Sandwich Udi's gluten free bread, egg whites, turkey bacon, sliced tomato and cheddar cheese	\$12.50
Breakfast Bowl Sunny side egg, brown rice, smoked salmon, avocado, wilted spinach and Heirloom cherry tomatoes	\$14.50
The King Ranch Two cage free eggs your way, grilled petit ribeye, Red Bliss breakfast potatoes, avocado, flour tortillas and house-made salsa	\$22.50
Vegetable Frittata Choice of egg whites or cage free eggs, onions, peppers, herbs, local goat cheese, asparagus and tomatoes	\$13.95
Buttermilk Pancakes Add in blueberries, chocolate chips or bananas. Fresh berries and real maple syrup	\$11.50

DINNER MENU

Served 5:00pm until 11:00pm. Please dial 21 to place your order.

STARTER PLATES

Artisan Charcuterie and Cheese Pate, marinated olives and artisan bread	\$17.50
Tomato Tortilla Soup with Ancho Chili Avocado, queso fresco and crispy corn tortilla	\$7.50
Crispy Wings Choice of mango-habanero, Buffalo, sweet chili or honey-sesame sauce and fries	\$11.00
Grilled Shrimp Tacos Corn tortillas, pickled onions, avocado, chipotle crema, cabbage, house-made salsa	\$16.50
BBQ Brisket Cheese Fries Jalapeño queso, scallions and sour cream	\$9.50
Crabmeat "Imperial" Dip Lump "Blue" crab, cheddar cheese, Old Bay and French bread croustade	\$16.50

SALADS & SANDWICHES

Caesar Salad Romaine hearts, garlic croutons, shaved parmesan	\$8.50
Arugula, Endive and Orange Salad Frisee, toasted pecans, Lone Star goat cheese, pickled red onion, Heirloom grape tomato and citrus vinaigrette	\$9.00
Steak House Burger Chargrilled Certified Angus Beef, lettuce, tomato and onion Upgrades: select applewood smoked bacon or a fried egg	\$13.75 \$2.00
Brittany Burger Certified Angus Beef, sautéed onions, Nueske's bacon, Swiss cheese, mushrooms and Dijon mayo	\$16.50
Hand Carved Roast Turkey on Foccacia Thick cut pepper bacon, arugula, Granny Smith apple, gouda and grain mustard spread	\$11.50

PASTA / PIZZA

Garganelli Pasta with Asparagus Exotic mushrooms, Heirloom cherry tomatoes, parmigiano cream *Gluten free pasta available on request	\$16.50
Four Cheese Pizza Italian plum tomato sauce and fresh basil	\$13.00
Pizza Española Spanish chorizo, Manchego, roasted red pepper and onion	\$15.00
Pizza "San Danielle" Prosciutto di Parma, arugula and shaved parmesan	\$16.00
Additional Pizza Toppings	Each \$1.50
Artisan salami, chicken breast, pepperoni, peppered bacon, caramelized onions, Heirloom tomato, mushrooms or green bell peppers	
* Gluten Free Pizza Crust Available	\$1.50

Some items prepared may be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. All orders are subject to an 18% service charge, an 8.5% state sales tax and a \$3.00 delivery charge that is kept by the Hotel to cover administrative & discretionary costs and is not a gratuity.

FROM THE GRILL

Served with your choice of two sides and sauce

Free Range Chicken Breast	\$24.00
Texas Ribeye 14 oz	\$39.00
Flat Iron Steak	\$24.00
Jumbo Prawns	\$27.00
Salmon Filet	\$25.00

SELECT YOUR SAUCE:

Shallot and Zinfandel wine sauce, lemon garlic butter sauce, fresh tomato-basil vinaigrette, chimichurri sauce

SELECT YOUR SIDES (2)

Fire Roasted Market Vegetables
Olive oil and sea salt

Garlic Roasted Mushrooms
Oyster, shiitake and button

Red Skin Mashed Potatoes
Scallions and sour cream

Steamed Broccolini
Lemon olive oil

Rice and Grains Pilaf
Caramelized onions and fine herbs

DESSERT

Colossal Chocolate Cake Raspberry sauce	\$8.00
Crème Brulee Cheesecake Berries and candied lemon peel	\$8.00
Warm Cinnamon Bread Pudding Tots Dipping sauces: caramel, raspberry and crème anglaise	\$7.00
Haagen Daz Ice Cream and Sorbets Vanilla, chocolate or strawberry ice cream, raspberry or mango sorbet	\$7.25

LATE NIGHT MENU

Served 11:00pm until 2:00am. Please dial 21 to place your order.

Tomato Tortilla Soup with Ancho Chili Avocado, Queso fresco and crispy corn tortilla	\$7.50
Chicken Caesar Salad Romaine, chicken breast, croutons and parmesan	\$10.25
Cobb Salad Salad greens, tomato, bacon, chicken breast, hard boiled egg, avocado and blue cheese	\$12.00
Italian Submarine Sandwich Capicola, salami, ham, sliced provolone, served with chips or fruit cup	\$11.00

IN-ROOM DINING MENU

Turkey and Swiss Spinach Wrap Served with chips or fruit cup	\$9.00
Three Cheese Grilled Cheese Swiss, cheddar, Provolone, tomato, honey, toasted multi-grain, served with chips or fruit cup	\$12.75

DRINK MENU

Please dial 21 to place your order.

BEVERAGES

Pot of Coffee Regular or decaf, espressos, lattes and cappuccinos are also available	\$10.75
Juices Orange, cranberry, apple, grapefruit or tomato	\$4.00
Milk Whole, 2% low-fat, skim	\$4.00
Hydration Drinks Powerade or Vitamin Water	\$5.00
Perrier	\$5.00
Dasani Bottled Water 16.9 oz	\$3.75
Ozarka Spring Water 1.0 Liter	\$5.25
San Pellegrino Sparkling Water 0.5 Liter	\$5.75
Acqua Panna Mineral Water 0.5 Liter	\$5.75
Soft Drinks Coke, Diet Coke, Sprite, Coke Zero, Dr. Pepper, Diet Dr. Pepper or ginger ale	\$3.75
St. Arnold (Local Root Beer)	\$4.00
Red Bull Energy Drink (Sugar Free Available)	\$5.00

BEER

Domestic Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra	\$5.50
Imported and Craft Amstel light, Dos Equis, Stella Artois, Corona Extra, Heineken, Shiner Bock, Sam Adams Boston Lager, Blue Moon	\$6.50

SPARKLING WINE

	GLASS	BOTTLE
Chandon Brut Classic, Napa Valley, California		\$71.00
Prosecco, La Marca, D.O.C. Veneto, Italy	\$12.50	\$48.00
Moet & Chandon Imperial, Eperney, France		\$131.00
Vueve Cliquot Yellow Label, Reims, France		\$225.00

RED WINE

	GLASS	BOTTLE
Pinot Noir, Mirassou, California	\$9.00	\$43.00
Pinot Noir, Louis Latour, Burgundy, France	\$14.00	\$54.00
Pinot Noir, Parker Station, Central Coast, California	\$12.50	\$50.00
Merlot, Seven Falls Wahluke Slope, Washington	\$10.50	\$49.00
Merlot, Ferrari-Carano, Sonoma, California		\$67.00
Malbec, Terrazas Altos de Plata, Mendoza, Argentina	\$11.00	\$43.00
Cabernet Sauvignon, Columbia Crest H3, Horse Heaven Hills, Washington		\$50.00
Cabernet Sauvignon, Hess Shirt Tail Ranch, California		\$58.00
Cabernet Sauvignon, J. Lohr Seven Oaks, Paso Robles, California	\$10.50	\$48.00
Cabernet Sauvignon, Souverain, California	\$10.00	\$48.00
Cabernet Sauvignon, Louis Martini, Sonoma, California	\$15.75	\$55.00
Cabernet Sauvignon, Oberon, Napa Valley, California		\$63.00
Red Blend, Zaca Mesa Z Cuvee, Santa Ynez, California	\$16.75	\$67.00
House Pour - Canyon Road, California Cabernet Sauvignon, Merlot	\$8.25	\$34.00

WHITE WINE

	GLASS	BOTTLE
Moscato, La Perlina, Puglia, Italy	\$10.50	\$51.00
Rosé, Chapoutier Belleruche, Rhone, France	\$10.00	\$46.00
Riesling, Wente River Bank, Arroyo Seco, California	\$8.50	\$43.00
Sauvignon Blanc, Nobile, Marlborough, New Zealand	\$9.50	\$45.00
Sauvignon Blanc, Joel Gott, California		\$48.00
Sauvignon Blanc, White Haven, Marlborough, New Zealand	\$12.75	\$54.00
Pinot Grigio, Alta Luna, Trentino, Italy	\$10.50	\$48.00
Pinot Grigio, Terlato Family Vineyards, Friuli, Italy		\$67.00
White Blend, Sokol Blosser, Evolution, Oregon	\$11.00	\$54.00
Chardonnay, Wente Vineyards, Morning Fog, California		\$46.00
Chardonnay, Rodney Strong Chalk Hill Estate, Chalk Hill, California	\$15.75	\$58.00
Chardonnay, Chateau St. Jean, North Coast, California	\$9.00	\$45.00
Chardonnay, Sonoma-Cutrer, Russian River, California		\$67.00
House Pour - Canyon Road, California Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel	\$8.25	\$34.00

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