

BREAKFAST BUFFET

LIGHT

Variety of Diced and Whole Fruits
 Individual Assorted Yogurt
 Variety of Pastries
 Assorted Individual Cereals, Granola
 Smoked Salmon
 Diced Cheese
 Sliced Turkey

HOT

Scrambled Eggs
 Smoked Bacon
 Hash Brown Potatoes
 Oatmeal
Chef Made Omelet Station

BELOW ITEMS ALTERNATE EVERY OTHER DAY:

Made to order Pancakes or Cinnamon Bun French Toast

Pork Sausage Patties or Links
 Chicken Sausage Link or Turkey Sausage Patties

BEVERAGES

Variety of Juices and Soft Drinks
 Brewed Coffee, Regular and Decaf
 Variety of Hot Tazo Tea
 *Espresso Based Specialty Coffees Additional \$6



ADULTS: Full Buffet \$29 Continental Buffet \$19 (choices from LIGHT)

CHILDREN 12 & younger pay their age
 example: 1yr old: \$1 2yrs: \$2 3yrs: \$3



A LA CARTE

TWO CAGE FREE EGGS*, ANY STYLE 17

Choice of Bacon, Sausage, or Chicken Sausage with Hash Brown Potatoes, Roasted Tomato **GF**

AVOCADO TOAST 17.50

Smashed Fresh Avocado, Heirloom Tomato, Two Fried Eggs, Watercress, Grilled Sourdough Bread

VEGETABLE TOFU HASH 15

Diced Tofu Sautéed in Olive Oil, Fresh Garden Herbs, Roasted Potatoes, Onion, Asparagus, Mushrooms & Arugula **VGN GF**

BELGIUM WAFFLES 15

Seasonal Berries, Warm Maple Syrup

SMOKED SALMON 18

Toasted Bagel, Cream Cheese, Tomatoes, Pickled Red Onion, Capers Gluten Free Optional

STEEL CUT OATMEAL 10

Brown Sugar, Seasonal Berries

SIDES

BACON 5

PORK SAUSAGE 5

CHICKEN SAUSAGE 5

BREAKFAST

HASHBROWN POTATOES 4

COLD CEREAL 6

Granola
 Cheerios
 Frosted Flakes
 Rice Krispies
 Corn Flakes
 Raisin Bran

BAKERIES 4

Toast
 Gluten Free Toast
 Croissant
 Danish
 Bagel

BEVERAGES

JUICE 5

Orange, Cranberry, Apple, Grapefruit

MILK 3

Whole, 2%, Skim, Almond, Soy

HOT BEVERAGES

Selection of Tazo Hot Teas 4
 Cappuccino, Latte, Espresso 6
 Freshly Brewed Coffee 4

COCKTAILS

MIMOSA 9

Sparkling Wine, OJ

BLOODY MARY 11

Titos Vodka

RASPBERRY DALY 12

Absolut Raspberri Vodka, Lemonade, Sweet Iced Tea

KIR REGENCY 12

Chambord Rasperry Liqueur, Cranberry Juice, Ruffino Prosecco

LIFE'S A BEACH 12

Malibu Rum, Banana Liquer, Pineapple Juice

LIGHTNING MARGARITA 12

Don Julio Tequila, Midori Melon Liqueur, Sour Mix

Freshly prepared food is available for pick-up or delivery.
 Dial ext 4240 to order. \$10 service fee applies for delivery.

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
 18% Service Gratuity added for parties of 6 or more
 V vegetarian VGN vegan GF gluten free

STARTERS

NACHOS 12.50

Tortilla Chips, Cheddar Cheese Sauce, Pinto Beans, Pico de Gallo, Jalapenos **V**
 Add: Chicken Pastor 7
 Add: Skirt Steak 8

HUMMUS 10

Red Pepper and Classic Hummus, Olives, Fresh Vegetables, Lavosh **VGN**

BUFFALO CHICKEN WINGS 14

Deep Fried Wings Tossed in Franks Hot Sauce & Whole Butter, Celery & Carrot Sticks, Bleu Cheese Dressing

SOUPS & SALADS

CLASSIC CAESAR 11

Chopped Romaine Hearts, Key Lime Dressing, Garlic Crouton, Grated Parmesan
 Add: Shrimp 7 Seared Salmon 10 Skirt Steak 8 Chicken Breast 7 Tofu 4

CHICKEN TORTILLA SOUP 8.5

Chicken, Pico de Gallo, Avocado, Crispy Tortillas **GF**

BUTTERMILK FRIED CHICKEN TENDER SALAD 18

Fresh Buttermilk Fried Chicken Tenders with Chopped Romaine, Cheddar Cheese, Fresh Crispy Bacon, Tomato Medley, Pickled Red Onion, Ranch Dressing

STRAWBERRY BURRATA 12

Burrata, Artisan Greens, Fresh Strawberries, Dried Strawberries, Toasted Almonds, Basil, White Balsamic Vinaigrette, Crisp Baguette

HANDHELDS

“THIS IS IT” CHICKEN SANDWICH 15

Buttermilk Fried Chicken Sandwich, Men Paw Green Peppa Aioli, Sweet Hot Pickles, Lettuce, Tomatoes, American Cheese, Brioche Bun, French Fries

B.L.A.T.T CROISSANT SANDWICH 14

Bacon, Lettuce, Avocado, Tomato, Turkey on a Flaky Croissant

BEYOND BURGER 15.5

Plant Based Burger, Arugula, Guacamole, Tomato, Olive Oil Toasted Ciabatta Roll, Mixed Green Salad **VGN**

FISH TACOS 19.5

Seared Fresh Catch of the Day, Flour Tortilla, Lemon Coleslaw, Pineapple Salsa, Cilantro Cream

GRASS FED BURGER 16

Grilled Strauss Grass Fed Beef, Sliced Tomato, Lettuce, Choice of Cheddar, Swiss or Provolone, Brioche Bun, Pickle Chips, French Fries
 Additions: \$1 each: Bacon Jam, Crisp Bacon, Sautéed Mushrooms, Bleu Cheese

KIDS MENU

STRAUSS GRASS FED BURGER 8.5

Lettuce, Tomato, Ketchup, Pickle, with French Fries or Fruit

PEPPERONI OR CHEESE PIZZA 6.95

CHICKEN TENDERS 8.5

Choice of Honey Mustard, BBQ Sauce, or Ketchup, with French Fries or Fruit



DESSERTS

CRÈME BRULEE CHEESECAKE 7

Caramel Sauce, Fresh Strawberries

FLOURLESS CHOCOLATE CAKE 8

WHITE CHOCOLATE RASPBERRY CHEESECAKE 7

Raspberry Sauce, Fresh Mixed Berries

BEVERAGES

JUICE 5

Orange, Cranberry, Apple, Grapefruit

MILK 3

Whole, 2%, Skim, Almond, Soy

HOT BEVERAGES

Selection of Tazo Hot Teas 4
 Cappuccino, Latte, Espresso 6
 Freshly Brewed Coffee 4

COCKTAILS

MIMOSA 9

Sparkling Wine, OJ

BLOODY MARY 11

Titos Vodka

RASPBERRY DALY 12

Absolut Raspberri Vodka, Lemonade, Sweet Iced Tea

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STARTERS

HUMMUS 10
Red Pepper and Classic Hummus, Olives, Fresh Vegetables, Lavosh **VGN**

NACHOS 12.50
Tortilla Chips, Cheddar Cheese Sauce, Pinto Beans, Pico de Gallo, Jalapenos Add: Chicken Pastor 7 or Skirt Steak 8 **V**

BUFFALO CHICKEN WINGS 14
Deep Fried Wings Tossed in Franks Hot Sauce & Whole Butter, Celery & Carrot Sticks, Bleu Cheese Dressing

CHICKEN TORTILLA SOUP 8.50
Chicken, Pico de Gallo, Avocado, Crispy Tortillas **GF**

CRISPY FRIED CALAMARI 14
Lemon, Remoulade, Lakehouse Special Sauce

CHICKEN QUESADILLA 15.50
Grilled Flour Tortilla, Grilled Chicken, Jack and Cheddar Cheese, Cilantro Cream, Salsa, Guacamole

SHRIMP COCKTAIL 15
Shrimp, Lemon, Cocktail Sauce **GF**

SALADS

LAKEHOUSE WEDGE 9
Fresh Iceberg Lettuce Wedge, Warm Bacon Jam, Tomato, Cucumber, Blue Cheese, Ranch Dressing **GF**

CLASSIC CAESAR SALAD 11
Chopped Romaine Hearts, Key Lime Caesar Dressing, Garlic Crouton, Grated Parmesan

STRAWBERRY BURRATA SALAD 12
Burrata, Artisan Greens, Fresh Strawberries, Dried Strawberries, Toasted Almonds, Basil, White Balsamic Vinaigrette, Crisp Baguette **V**

SALAD ENHANCEMENTS
Shrimp 7 | Seared Salmon 10 | Skirt Steak 8
Chicken Breast 7 | Tofu 4

SALAD DRESSINGS
Ranch | Blue Cheese | Balsamic Vinaigrette | Lemon Dijon Vinaigrette | Honey Mustard | Pomegranate Blueberry

SIGNATURE ENTREE

ROASTED HALF-CHICKEN 24.50
Fresh Corn Succotash, Yuca, Chicken Au Jus **GF**

SEARED NORWEGIAN SALMON 26
Spicy Gazpacho Relish, Green Beans, Whipped Potatoes **GF**

RIB EYE STEAK 38
Smoked Paprika Roasted Potatoes, Asparagus, Avocado Chimichurri **GF**

BRAISED BEEF SHORT RIBS 30
Red Wine Braised, Truffle Whipped Potatoes, Roasted Mushrooms, Crispy Onion

STEAK FRITES 28
Grilled N.Y. Strip, Truffle Steak Fries, Black Garlic Butter

DIVER SCALLOPS 30
Seared Scallops, Balsamic Bacon Jam and Cannellini Bean, Tomato, Spinach Sautee

CHICKEN PAELLA 22
Grilled Chicken, Saffron Rice, Chorizo, Olives, Peppers, Green Beans, Peas

VEGAN SELECTIONS

BEYOND MEAT BURGER 15.50
Plant Based Burger, Arugula, Guacamole, Tomato, Olive Oil Toasted Ciabatta Roll, Mixed Green Salad **VGN**

LENTIL CHILI 9.50
Lentils, Tomato, Spices, Topped With Basil Marinated Tomatoes and Organic Gluten Free Chips **VGN**

PIZZA & PASTA

MARGHERITA 14.50
Crushed San Marzano Tomato Sauce, Basil, Heirloom Tomato, Fresh Mozzarella **V**

MEAT LOVERS 15
Crushed San Marzano Tomato Sauce, Pepperoni, Capicola, Mozzarella

SPINACH ARTICHOKE PASTA 19
Grilled Chicken Breast, Gemelli Pasta, Fresh Spinach, Artichoke Hearts, Alfredo Sauce

ROASTED MUSHROOM PIZZA 14.50
Mushroom Medley, Hummus, Red Pepper Coulis, Arugula, Tomato Medley EVOO **VGN** GF optional

BURGERS & SPECIALTY SANDWICHES

GRASS FED BURGER 16
Grilled Strauss Grass Fed Beef, Sliced Tomato, Shredded Lettuce, Choice of Cheddar, Swiss, or Provolone, Brioche Bun, Pickle Chips, French Fries

ADDITIONS 1
Bacon Jam, Crisp Bacon, Sautéed Mushrooms, Avocado, Blue Cheese, Extra Grass Fed Beef Patty 5

"THIS IS IT" CHICKEN SANDWICH 15
Buttermilk Fried Chicken Sandwich, Men Paw Green Peppa Aioli, Sweet Hot Pickles, Lettuce, Tomatoes, American Cheese, Brioche Bun, French Fries

DESSERTS

CHOCOLATE TURTLE MOLTEN BUNDT CAKE 8
FLOURLESS CHOCOLATE CAKE 8
ICE CREAM 6 - CHOCOLATE, STRAWBERRY OR VANILLA
CRÈME BRULEE CHEESECAKE 7
KEY LIME TART 7.50

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FROM THE SUSHI KITCHEN

SUSHI APPETIZER

SASHIMI* 18
Traditional Style of the Freshest Raw Fish, Three Varieties

EDAMAME 6
Green Soy Pods with Sea Salt

NICIRI 1 PC / SASHIMI 2 PC

MAGURO* TUNA GF 4 / 6

SAKE* SALMON GF 4 / 6

HAMACHI* YELLOWTAIL GF 5 / 7

MAKIMONO ROLLED SUSHI

CATERPILLAR* 16
Tuna, Salmon, Cream Cheese, Sliced Avocado, Spicy Mayo

VEGETABLE ROLL 9
Carrot, Avocado, Cucumber, Sesame Seeds

CALIFORNIA 14
Crab Salad, Avocado, Cucumber, Tobiko, Sesame Seeds on the outside

RAINBOW* 18
Crab Salad, Avocado, Cucumber, Wrapped in Tuna, Yellowtail, Salmon

SPICY TUNA* 14
Tuna with Hot Sesame Oil, Kimchee Sauce, Cucumber, Sesame Seeds and Green Onion on the outside

ISO MAKI* 19
Tuna, Salmon, Yellowtail, Avocado, Tobiko in White Seaweed Roll

SPICY KAGOSHIMA* 19
Spicy Tuna Wrapped Roll with Yellowtail and Jalapeño on top

SAKE:
Carafe of Hot or Cold Sake 10
Sake-tini 10

WHITE WINE

	GLS	CRF	BTL
BUBBLY			
Ruffino Prosecco, Tuscany, Italy	13	24	58.5
Canvas Brut, California	10	18	45
Moët & Chandon "Imperial", France			110
Tattinger Brut "La Française" France Veuve			98
Clicquot Brut "Yellow Label" France			120
Perrier-Jouët Brut "Grand" France			95
RIESLING			
Chateau Ste. Michelle, Colombia Valley, Washington	11	20	49.5
PINOT GRIGIO			
Canvas Venetie, Italy	11	20	49.5
Kris delle Venetie, Italy	13	24	58.5
Santa Margherita Valdadige, Veneto, Italy			60
SAUVIGNON BLANC			
Cakebread Cellars Napa Valley	17	32	76.5
Kim Crawford Marlborough, New Zealand			60
Loveblock Marlborough, New Zealand	15	28	67.5
CHARDONNAY			
Kendall Jackson "Vintner's Reserve", California	13	24	58.5
Canvas California	11	20	49.5
Hess Collection Napa Valley, California	15	28	67.5
Sonoma Cutrer Sonoma Coast, California			55
Groth Napa Valley, California			68
Cakebread Cellars Napa Valley, California			120
Ferrari-Carano Sonoma County, California			76.5
INTERESTING WHITES			
Fleur de Mar, Rosé, Provence, France	14	25	

RED WINE

	GLS	CRF	BTL
PINOT NOIR			
Canvas California	11	20	49.5
Joseph Wagner's BÖEN California	15	28	67
La Crema Sonoma Coast, California			65
ZD Wines Carneros, California			82
MERLOT			
Canvas California	11	20	49.5
Markham Napa Valley, California	17	32	76.5
Duckhorn Napa Valley, California			115
MALBEC			
Kaiken Mendoza, Argentina	12	22	54
Tamarí Reserva Mendoza, Argentina			45
CABERNET SAUVIGNON			
Canvas California	11	20	49.5
Caymus Bonanza, California	13	24	58.5
Daou Paso Robles, California	16	30	72
Louis M. Martini Napa Valley, California	16	30	72
Sequoia Grove Napa Valley, California			81
Groth Oakville, California			110
Cakebread Cellars Napa Valley, California			160
INTERESTING REDS			
Decoy Red Blend Sonoma County, California	13	24	58.5
Prisoner Napa Valley, California Tarima			90
Hill Monastrell, Alicante, Spain Triga			56
Monastrell, Alicante, Spain			94

JAPANESE SAKÉ

	GLS	BTL
Tozai Sno Maden Nigori	8	41
Kanbara Junmai Ginjo	9	69
Kikusui Junmai Ginjo	9	72
Dassai 45 Junmai Daiginjo	10	77

Saké Flight: 1 ounce pour of each (listed above) 13

SPECIALTY COCKTAILS \$15

FIREBERRY MARGARITA

Don Julio Tequila, Triple Sec, Blackberry-Jalapeño Syrup, Passionfruit Puree, Lime Juice

SO FRESH & SO CLEAN

Ketel One Cucumber & Mint Botanicals Vodka & Soda Water

SUNDAY VIBES

Hennessy VS, Peach Liqueur, Honey Simple, Lemon Juice, Prosecco

DANGEROUS DAIQUIRI

Tazo green tea infused Bacardi Rum, Orgeat Syrup, Coco Lopez, Lime Juice

HIBISCUS BLOSSOM

Hibiscus Infused Tito's Vodka, St. Germain Elderflower Liqueur, Raspberry-Ginger Syrup, Lemon Juice

MAIN SQUEEZE

Deep Eddy Lemon Vodka, Aperol Aperitif, Honey, Lemon Juice, Basil

ORANGE YOU SWEET

Beefeater Gin, Elderflower Liqueur, Blood Orange Syrup, Ginger ale, Lime

BLACKBERRY TENNESSEE TEA

Jack Daniels, Fresh Brewed Tea, Blackberries, Fresh Lemon, Simple Syrup

ROSE GARDEN

Hendricks Gin, Rose Liqueur, Rosemary Syrup, Lemon Juice, Strawberry



KNOB CREEK SINGLE BARREL EXPERIENCE

Handpicked by our staff, our Knob Creek Barrel was stored in Warehouse E, on the 5th floor, and was barreled on October 2, 2008. We chose our unique flavor profile on December 18, 2019 by determining what would best suite our guests.

Knob Creek Single Barrel Old Fashioned \$18

BEER

DOMESTIC 7

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Light
Yuengling

IMPORTED 8

Corona
Heineken
Heineken o.o
(N/A) Stella 6

CRAFT/SPECIALTY 8

Blue Moon
Coppertail Night Swim Porter
Space Dust Elysian IPA
Terrapin Hopsecutioner IPA
Lagunitas IPA
Fat Tire

JAPANESE 8

Coedo Ruri Pilsner
Coedo Shiro Hefeweizen



– hand crafted cocktails –

Grand Cypress Old Fashioned \$18

Featuring a Single Barrel Kentucky Straight Bourbon made specifically for Hyatt Regency Grand Cypress. The intense caramel and vanilla note are layered with two dashes of bitters and rounded out with citrus notes to create this time-honored classic.

Hemingway's Classic Daiquiri \$13

Hemingway's rum-soaked, raucous life-story from his days living in Key West, Florida have served as the inspiration for our potable nod to the literary legend. Bacardi White Rum is mixed with Lime Juice and sweetened just right.

Spicy Mezcal Paloma \$13

This is the sensory-experience cocktail that travel adventures are made from. The smoky mescal mixed with lime juice and topped with sparkling grapefruit is served in a rocks glass rimmed with Red Chili Salt and garnished with a slice of grapefruit.

Boozy Booch \$14

To anyone who has ever raised a glass and toasted "to your health," this is the drink you should have been holding. Peach & Pineapple Kombucha paired with Ketel One Peach & Orange Blossom Botanicals.

Hibiscus Gin Fizz \$13

Vibrant Islamorada Hibiscus Gin, that is proudly made right here in Florida, is mixed with lemon juice and egg white—shaken to create a luscious foam head to crown this lavender libation and garnished with tropical flowers.

Birthday Cake Martini \$15

Tito's Vodka mixed with Amaretto and Godiva White Chocolate Liqueur served in a sprinkle-rimmed martini glass that is garnished with a small cupcake so you can have your cake and drink it too.

– draft beer –

\$8 for 16oz

Orlando Brewing Blonde Ale, Orlando, FL
Crooked Can High Stepper IPA, Winter Garden, FL
3 Daughters Orange Seltzer, St. Petersburg, FL

– canned beer –

Domestic \$7

Budweiser, Bud Light, Coors Light
Michelob Ultra, Miller Light, Yuengling

Imported \$8

Heinekin, Corona, Stella
Heinekin 0.0 N/A \$6

Specialty Beer \$8

Blue Moon, Hakuna Matata Tropical IPA,
Coppertail Night Swim Porter, Florida Swamp Ape IPA
Terrapin Hopsecutioner IPA, Lagunitas IPA, Fat Tire
Channel Marker IPA

– sparkling –

Moet & Chandon Rose Imperial, France Split \$17
Moet & Chandon Imperial, France Split \$17

– white wine –

Chateau St. Michelle, Chardonnay, Washington \$11
Erath, Pinot Gris, Oregon \$11
Nobilo, Sauvignon Blanc, New Zealand \$12
Chateau St. Michelle, Riesling, Washington \$11
Chateau Miraval, Rose, Provence \$12

– red wine –

L'ecole, Syrah, Washington \$12
Drumheller, Cabernet Sauvignon, Washington \$12
Bonanza, Cabernet Sauvignon, California \$13
McBride Sisters, Red Blend, California \$14



the lobby bar
& GRILLE

Happy Hour 6pm - 8pm

Roll the Dice for the
discount % off total bill.



- towers -

Chicken Tender Tower \$22

Fresh Crispy Fried Chicken Tenders, French Fries, Cole Slaw accompanied with Honey Mustard, Ranch and Honey Sriracha Dipping Sauces

Nacho Tower \$12.50

Piled High with Tortilla Chips, Con Queso, Pinto Beans and Fresh Cilantro. Accompanied with Pico de Gallo, Cilantro Crema and Guacamole
with *Chicken Pastore \$7 | Skirt Steak \$8*

- snacks & salads -

Soft Pretzels \$10

2 Giant Pretzels, Brewpub Mustard

The Atrium Wedge \$9

Baby Iceberg, Heirloom Tomato, Cucumber, Bacon Jam, Blue Cheese, Ranch

Enhancements: *Chicken Breast \$7 | Skirt Steak \$8*
Seared Salmon 10 | Tofu \$4

- bowls -

Fajita Rice Bowl \$18

Steamed Rice, Grilled Chicken Breast, Fajita Onions & Peppers, Guacamole, Cilantro Sour Cream, Pinto Beans, Pico de Gallo, Lime

Tuna Rice Bowl \$17.50

Steamed Rice, Seared Sliced Tuna, Mango, Kimchi Sauce, Pickled Ginger, Pickled Red Onions, Julienne Carrots, Wasabi Peas

- flatbreads -

Margherita \$12.50

Crushed San Marzano Tomato Sauce, Basil, Heirloom Tomato, Fresh Burrata

Meat Lovers \$13

Crushed San Marzano Tomato Sauce, Pepperoni, Capicola, Mozzarella

Roasted Mushroom \$12.50

Roasted Mushrooms, Basil Pesto Cream, Mozzarella, Parmesan Cheese

 - kids menu - 

Strauss Grass Fed Beef Burger \$8.50

Lettuce, Tomato, Ketchup and Pickle, with French Fries or Fruit

Pepperoni or Cheese Pizza \$6.95

Chicken or Salmon \$8.50

Grilled with Roasted Potatoes and Vegetables

Chicken Tenders \$8.50

Choice of Honey Mustard, BBQ Sauce or Ketchup with French Fries or Fruit

- burgers -

Atrium Burger \$18.50

2 Grass Fed Beef, Cheddar Cheese, Swiss Cheese, Wild Mushrooms, Bacon Jam, Bibb Lettuce, Tomato, Brioche Bun, Spicy Pickles

Bison Burger \$18

Bison Patty, Fried Egg, Pickled Onions, Horseradish Cheese, Drunken Mustard Aioli, Bibb lettuce, Tomato, Pretzel Bun

Jalapeño Popper Burger \$17

Grass Fed Beef Blended With Jalapeños and Shredded Cheddar Cheese, Chipotle Aioli, Bibb Lettuce, Sliced Tomato, Pretzel Bun

Basic Burger \$16

Grass-fed Beef Patty, Pretzel Bun, Tomato, Arugula, Horseradish Cheddar Spread

Beyond Burger \$15.50

Plant Based Burger, Toasted Ciabatta Bread, Tomato Jam, Crispy Onion Rings, Arugula, VEGAN

All burgers and hand helds served with choice of Fries, Potato Chips or Mixed Salad

- hand helds -

The Ultimate B.A.T. Grilled Cheese \$15

Grilled Parmesan Crust Sourdough, Bacon, Avocado, Tomato, Smoked Cheddar, Provolone, Gruyere

Fish Tacos \$19.50

Seared Fresh Catch of the Day, Flour Tortilla, Lemon Coleslaw, Pineapple Salsa, and Cilantro Cream

"This is It" Chicken Sandwich \$15

Buttermilk Fried Chicken Sandwich, Men Paw Green Peppa Aioli, Sweet Hot Pickles, Lettuce, Tomatoes, American Cheese, Brioche Bun

- dessert jars -

Summer Berries \$9

Fresh Strawberries and Blueberries Layered with Vanilla Cheesecake, Lemon Curd, Berry Sauce, Whipped Cream

Oreo Blast \$9

Stack of Creamy Cheesecake and All things Oreo: Cookie, Crumbles and Bar, finished with Whipped Cream

Reese's Peanut Butter Parfait \$9

Cheesecake, Reese's Cups, Whipped Cream, Peanut Butter Sauce, Reese's Pieces

Turtle Brownie \$9

Decadent Chocolate Brownie with Pecans and Caramel, warm, with Vanilla Pecan Ball

Bag of Bones \$2

Pup Cup Complimentary with Purchase



BREAKFAST MENU

CEREAL 4.95

choice of cereal with whole milk cheerios, frosted flakes, rice krispies, cornflakes, froot loops, lucky charms

PANCAKES 6.95

plain or chocolate chips, syrup and powdered sugar

SCRAMBLED EGGS 6.95

cage free scrambled eggs, chicken sausage

DRINKS

SODAS & SUCH 1.50

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mt. Dew, lemonade, iced tea

MILK 1.50

whole, skim, 2%, soy, almond

JUICE 1.50

orange, apple, grapefruit, apple, cranberry

Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness



GAMES & ACTIVITIES
for young travelers



DINNER

STRAUSS FREE RAISED GRASS FED

BEEF BURGER 8.50

lettuce, tomato, pickle,
with french fries or fruit

CHICKEN TENDERS 8.50

choice of honey mustard, BBQ sauce
or ketchup, with french fries or fruit

APPLEGATE ALL NATURAL

BEEF HOT DOG 6.95

served with french fries or fruit

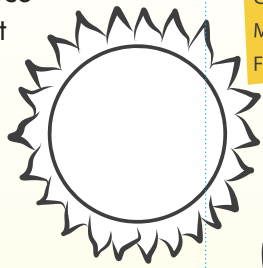
PASTA TWISTS 7.95

choice of alfredo sauce
or meatballs in tomato sauce

PEPPERONI OR CHEESE PIZZA 6.95

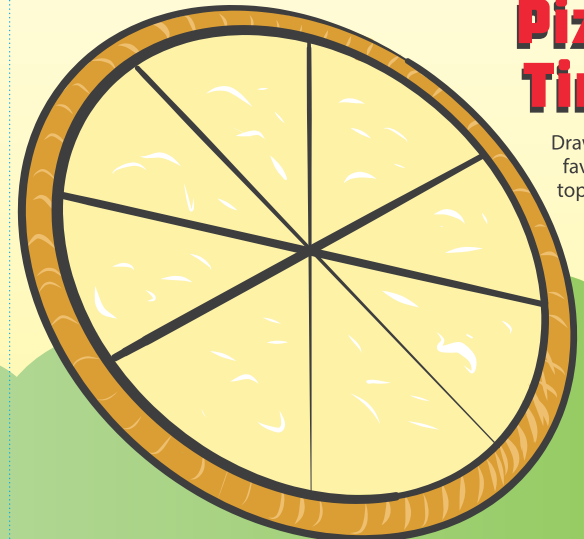
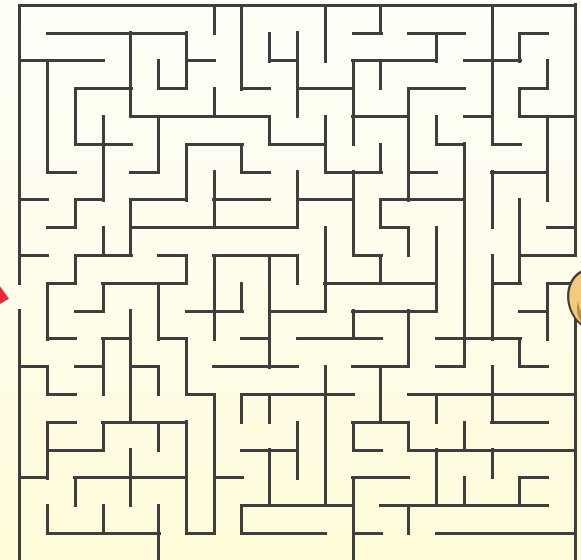
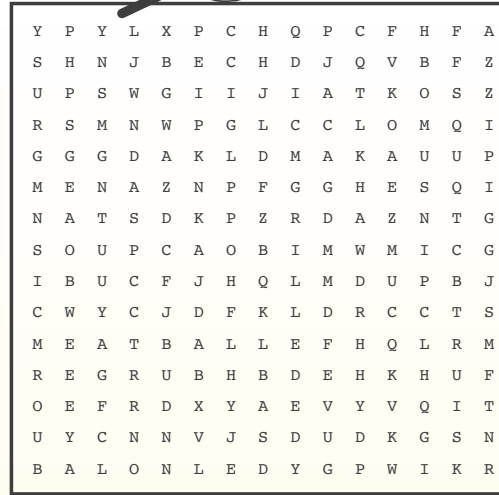
CHICKEN OR SALMON 8.50

grilled with
roasted potatoes
and vegetables



WORD SEARCH

- CHEESE
- BURGER
- SALAD
- PIZZA
- SOUP
- SANDWICH
- CHICKEN
- GRILLED
- MEATBALL
- FRUIT



Pizza Time!

Draw your favorite toppings.

All mixed Up
Can you unscramble the word below?
D T O G H O

