

IN-ROOM DINING MENU

HOURS:
SUN - THURS 6AM - 10PM | FRI - SAT 6AM - 12 MIDNIGHT
TOUCH 2020 FROM YOUR ROOM PHONE TO ORDER

BEVERAGES

BY THE POT	\$11.99
Hot Chocolate, Fresh Brewed Coffee (Regular or Decaffeinated)	
FRESH-SQUEEZED ORANGE JUICE	\$7 GLASS \$12.99 HALF LITER \$22.99 LITER
Perrine Farms	
FRUIT JUICE	\$7 GLASS \$12.99 HALF LITER \$22.99 LITER
Pineapple, Apple, Grapefruit, Cranberry, V8	
MILK	\$7 GLASS \$12.99 HALF LITER \$22.99 LITER
Skim, 2%, Whole, Oat	
SELECTION OF HERBAL TEAS	\$9
ICED TEA	\$6
Lipton Black Tea	
SOFT DRINKS	\$6
Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Root Beer, Ginger Ale, Club Soda, Tonic	
BOTTLED WATER	
Acqua Panna, San Pellegrino	\$9.99
Fiji, Evian	\$6
Aquafina	\$5

BREAKFAST

SERVED ALL DAY

Served with Toast, Butter, and Jam

Crispy Hash Browns or Potatoes O'Brien | Sub Fresh Fruit \$1.99

ALL-AMERICAN BREAKFAST	\$18.49
Two Eggs any style; Bacon, Sausage Links, or Ham	
NEW YORK STEAK AND EGGS*	\$28.49
Two Eggs any style	
JUMBO BUTTERMILK BISCUIT WITH COUNTRY GRAVY	\$17.29
Two Eggs any style; Bacon, Sausage Links, or Ham	
EGGS BENEDICT	\$18.99
Poached Eggs, Canadian Bacon, Hollandaise Sauce, English Muffin Add Bacon \$3.99 Add Florentine \$1.99 Add Smoked Salmon \$4.99	
THREE-EGG OMELET	\$17.99
Choice of any three items below: Meats: Ham, Sausage, Bacon, Smoked Salmon Cheese: Cheddar, Swiss, Provolone, American Vegetables: Bell Peppers, Onions, Spinach, Mushrooms Additional Add-Ons \$1	
COUNTRY FRIED STEAK	\$23.99
Hand-Battered Top Sirloin, Sausage Gravy, Two Eggs any style	

BREAKFAST BURRITO	\$17.99
Scrambled Eggs, choice of Ham, Bacon, or Chorizo, Cheddar Cheese in a Flour Tortilla served with Salsa. Egg whites available.	

FROM THE GRIDDLE

SERVED ALL DAY

Housemade Compotes: Seasonal Fruits, Berries, or Maple Syrup

Served with Fresh Fruit

FLUFFY BUTTERMILK PANCAKES	\$16.99
CHOCOLATE OR BLUEBERRY PANCAKES	\$17.49
BRIOCHE FRENCH TOAST	\$17.99
Cornflake-crusting Egg Bread, Tahitian Vanilla Bean Batter	
BELGIAN WAFFLE	\$16.29

ADDITIONAL SIDE ORDERS

\$7.29 EACH | Bacon, Sausage, Turkey Bacon, Turkey Sausage, Crispy Hash Browns, Potatoes O'Brien, Fresh Fruit Cup, Buttermilk Biscuit with Country Gravy, French Fries, Onion Rings, Vegan Breakfast Sausage, one Pancake
Country Gravy **\$2.99** | Jam **\$2.49** | Cheese **\$1.99**

ON THE LIGHTER SIDE

SERVED ALL DAY

CONTINENTAL BREAKFAST	\$18.99
Our bakery's basket of handmade Pastries with Fruit Cup; Juice, Tea, or Coffee	
AVOCADO TOAST	\$14.99
Toasted Country Sourdough, Pickled Red Onions, Cherry Tomatoes, Goat Cheese, Microgreens, Balsamic Drizzle, Flake Salt	
LOX & BAGEL	\$16.99
Freshly Baked Warm Bagel, Cream Cheese, Smoked Salmon, Sliced Egg, Mediterranean Capers, Beefsteak Tomato, Cucumber, Sliced Red Onion	
SEASONAL FRESH FRUITS AND BERRIES PLATTER	\$16.49
Muffin, Vanilla Yogurt	
YOGURT PARFAIT	\$11.99
Vanilla Yogurt layered with Fresh Berries and Granola	
OATMEAL	\$10.99
Organic Raisins, Brown Sugar, choice of Milk Add Banana, Strawberries, or Mixed Berries \$3	
SELECTION OF COLD CEREALS	\$9.99
Skim, 2%, Whole Milk or Oat Milk Add Banana, Strawberries, or Mixed Berries \$3	

FROM OUR BAKERY

Butter, Jam, or Cream Cheese

\$6.29 EACH | Two Slices of Toast, English Muffin, Plain Bagel, Freshly Baked Pastry, Muffin, or Croissant

APPETIZERS

Blue Cheese, Ranch, BBQ, Mild, or Hot Buffalo Sauce

BUFFALO CHICKEN WINGS	\$18.49
Mild or Hot	
SALT & PEPPER CHICKEN WINGS	\$17.99
CRISPY CHICKEN TENDERS	\$16.49
PARMESAN DUSTED CALAMARI	\$17.99
Lemon Aioli and Marinara	
THUNDER NACHOS	\$18.49 FULL \$12.49 HALF
Beef or Chicken, Beans, Cheese, Tomato, Jalapeños, Castelvetrano Olives, Guacamole, Sour Cream, Salsa	
PLANT-BASED TENDERS	\$15.99
Beyond Meat Plant-Based Tenders	

SOUP

SOUP OF THE DAY	\$8.99
Freshly Baked Roll	
VELVETY TOMATO SOUP AND GRILLED CHEESE	\$12.99
Sourdough with Aged Cheddar	

SALAD

Entrées served with Freshly Baked Roll and Butter

CAESAR	\$12.49 FULL \$9.49 HALF
Parmigiano-Reggiano Cheese, Housemade Herb Croutons, Caesar Dressing Add Chicken \$6.99 Add Salmon \$12.99 Add 8oz. New York Steak \$13.99	
COBB	\$21.49
Grilled Chicken Breast, Hard Boiled Egg, Castelvetrano Olives, Tomato, Avocado, Gorgonzola, Bacon, Dressing	
SIDE HOUSE SALAD	\$9.49
Cherry Tomatoes, Cucumber, Carrot, Dressing	

SANDWICHES

French Fries or Onion Rings | Sub Fresh Fruit \$1.99 | Add: Smoked Bacon \$3.99
Add: Cheese \$1.99

TRIPLE 7 CLUB	\$19.29
3 Layers of Smoked Turkey, Bacon, Avocado, Lettuce, Tomato, Choice of Bread	
NEW YORK STEAK SANDWICH	\$25.49
Caramelized Onions, Tomato Confit, Swiss Cheese on Baguette	
ALLEN BROTHERS 1/2 LB. ANGUS BURGER*	\$18.99
Lettuce, Tomato, Red Onions, Pickle, Housemade Bun	
CRISPY CHICKEN SANDWICH	\$16.29
Crispy Chicken Breast, Tomato, Onion, Lettuce, Stone Ground Mustard Aioli on Housemade Bun	
PLANT-BASED BURGER	\$18.49
Plant-Based Patty, Lettuce, Tomato, Red Onions, Pickle, Gluten Free Bun	

EASTERN DISHES

PORK POT STICKERS	\$12.99
Pan-fried, Soy Ginger Dipping Sauce	
SPRING ROLL	\$14.99
Chicken or Vegetarian, Sweet & Sour Sauce	
KUNG PAO CHICKEN	\$23.99
Stir-fry Vegetables, Jasmine Rice	
SWEET & SOUR CHICKEN	\$23.99
Breaded Chicken, Pineapple, Onion, Bell Pepper, Jasmine Rice	

ENTRÉES

Served with Seasonal Vegetables and Freshly Baked Rolls
Choice of Mashed Potatoes, Baked Russet Potato, Steamed Jasmine Rice or Loaded Baked Potato add \$1.99

PAN-ROASTED CHICKEN	\$29.99
Chicken Breast Supreme, Silky Velouté Sauce Pairs well with Stag's Leap Chardonnay	
14 OZ. RIB-EYE*	\$56.99
Wet-aged, Chimichurri Sauce Pairs well with Silver Oak Cabernet	
8 OZ. FILET MIGNON*	\$52.99
Béarnaise Sauce Pairs well with Stag's Leap Cabernet Sauvignon	
12 OZ. NEW YORK STEAK*	\$48.99
Wet-aged, Green Peppercorn Demi Sauce Pairs well with Beringer Cabernet Sauvignon	
SALMON*	\$32.99
Creamy Lemon Velouté Sauce Pairs well with Rombauer Chardonnay	

HAND-TOSSED PIZZA & PASTA

Add 4-pack of beer for \$18.99

THREE CHEESE	\$19.99
MARGHERITA	\$22.49
Fresh Buffalo Mozzarella, Tomato Confit, Basil Pesto	
MEAT LOVER'S	\$24.49
Pepperoni, Italian Sausage, Herb-Grilled Chicken	
BBQ CHICKEN	\$23.99
Herb-grilled Chicken, Bacon, Caramelized Onions, Pineapple, BBQ Sauce	
MACARONI & CHEESE	\$12.99
FETTUCINE	\$16.99
Alfredo Sauce, Seasonal Vegetables, Garlic Bread Add Chicken \$6.99 Add Salmon \$12.99 Add Shrimp \$9.99 Pairs well with Santa Cristina Pinot Grigio	
TUSCAN SHRIMP PASTA	\$31
White Wine Cream Sauce, Spinach, Sun-dried Tomatoes, Artichoke Hearts, Basil, Linguine, Garlic Bread	

DESSERTS

NEW YORK TRIPLE-CREAM CHEESECAKE	\$9.99
Strawberry Compote	
VALRHONA CHOCOLATE LAVA CAKE	\$12.49
Fresh Berries, Chantilly Cream Add Vanilla Ice Cream \$1.99	
BANANA SPLIT	\$10.99
Assorted Gelato, Banana, Ghirardelli Chocolate Sauce, Strawberry Sauce, Caramel Sauce, Toasted Nuts, Whipped Cream	
MILKSHAKE	\$9.49
Vanilla, Chocolate, Strawberry	
ORIENTAL SPHERE	\$10.29
Green Tea Chocolate, Milk Cake, Lychee Mousse, Fruit	
SEMIFREDDO	\$9.49
Berry Soufflé, Shortbread, Berry Compote	

FROM THE BAR

DOMESTIC BEER	\$6
IMPORT BEER	\$6.50
BLOODY MARY	\$7.50
MIMOSA	\$7.50
Fresh-Squeezed Orange Juice, Bouvet Signature, Brut	

SPARKLING WINE

BOUVET SIGNATURE, BRUT	\$11 GLASS \$32 BOTTLE
MUMM NAPA CUVÉE	\$59
MOËT & CHANDON, IMPERIAL, BRUT	\$68
VEUVE CLICQUOT YELLOW LABEL, BRUT	\$135
MOËT & CHANDON DOM PERIGNON	\$250

WHITE WINE

BERINGER, WHITE ZINFANDEL	\$9 GLASS \$32 BOTTLE
SANTA CRISTINA, PINOT GRIGIO	\$11 GLASS \$38 BOTTLE
BOGLE, CHARDONNAY	\$9 GLASS \$38 BOTTLE
STAGS' LEAP WINERY, NAPA, CHARDONNAY	\$14 GLASS \$49 BOTTLE
CHATEAU STE. MICHELLE, COLUMBIA VALLEY, RIESLING	\$34 BOTTLE
ROMBAUER, CHARDONNAY	\$85 BOTTLE

RED WINE

BOGLE, CLARKSBURG, MERLOT	\$9 GLASS \$38 BOTTLE
BERINGER, KNIGHTS VALLEY, SONOMA, CABERNET	\$14 GLASS \$52 BOTTLE
COPPOLA, CENTRAL COAST, DIAMOND PINOT NOIR	\$14 GLASS \$49 BOTTLE
GNARLY HEAD, OLD VINE ZINFANDEL	\$48
STAGS' LEAP WINE CELLARS, NAPA, ARTEMIS CABERNET	\$98
SILVER OAK, ALEXANDER VALLEY, CABERNET	\$165
CAYMUS, NAPA, CABERNET	\$150

*All In-Room Dining orders are subject to a \$5 delivery charge and a 20% gratuity. All menu items are cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs increases your risk of foodborne illness, especially if you have certain medical conditions. Individual restaurant and In-Room Dining hours of operation may vary.

For more information, visit www.thundervalleyresort.com.

Allergy Notice: Menu items may contain wheat, eggs, milk, peanuts, shellfish, tree nuts, soy, and fish. Please inquire for more details.