

# IN-ROOM DINING MENU

## HOURS:

SUN - THURS 6AM - 10PM | FRI - SAT 6AM - 12 MIDNIGHT  
TOUCH 20020 FROM YOUR ROOM PHONE TO ORDER

## BEVERAGES

<b>BY THE POT</b>	<b>\$10.99</b>
Hot Chocolate, Fresh Brewed Coffee (Regular or Decaffeinated)	
<b>FRESH-SQUEEZED ORANGE JUICE</b>	<b>\$6.99</b> GLASS   <b>\$12.99</b> HALF LITER   <b>\$22.99</b> LITER
Perrine Farms	
<b>FRUIT JUICE</b>	<b>\$6.99</b> GLASS   <b>\$12.99</b> HALF LITER   <b>\$22.99</b> LITER
Pineapple, Apple, Grapefruit, Cranberry, V8	
<b>MILK</b>	<b>\$6.99</b> GLASS   <b>\$12.99</b> HALF LITER   <b>\$22.99</b> LITER
Skim, 2%, Whole, Oat	
<b>SELECTION OF HERBAL TEAS</b>	<b>\$8.99</b>
<b>ICED TEA</b>	<b>\$5.99</b>
Lipton Black Tea	
<b>SOFT DRINKS</b>	<b>\$5.99</b>
Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Root Beer, Ginger Ale, Club Soda, Tonic	
<b>BOTTLED WATER</b>	
Acqua Panna, San Pellegrino	<b>\$9.99</b>
Fiji, Evian, Vitamin Water	<b>\$5.99</b>
Aquafina	<b>\$5</b>

## BREAKFAST

SERVED ALL DAY

Served with Toast, Sweet Butter, and Jam

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

<b>ALL-AMERICAN BREAKFAST</b>	<b>\$17.99</b>
Two Eggs any style; Bacon, Sausage Links, or Ham	
<b>NEW YORK STEAK AND EGGS*</b>	<b>\$27.99</b>
Two Eggs any style	
<b>BUTTERMILK BISCUIT WITH COUNTRY GRAVY</b>	<b>\$15.99</b>
Two Eggs any style; Bacon, Sausage Links, or Ham	
<b>EGGS BENEDICT</b>	<b>\$18.99</b>
Poached Eggs, Canadian Bacon, Hollandaise Sauce, English Muffin	
Add Lump Crab \$9.99   Add Smoked Salmon \$4.99	
<b>THREE-EGG OMELET</b>	<b>\$17.99</b>
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	
<b>COUNTRY FRIED STEAK</b>	<b>\$23.99</b>
Hand-Battered Top Sirloin, Sausage Gravy, Two Eggs any style	
<b>BREAKFAST BURRITO</b>	<b>\$17.99</b>
Scrambled Eggs, Ham, Cheddar Cheese in a Flour Tortilla served with Salsa. Egg whites available.	

## FROM THE GRIDDLE

SERVED ALL DAY

Housemade Compotes: Seasonal Fruits, Blueberry, or Maple Syrup

Served with Fresh Fruit

<b>FLUFFY BUTTERMILK PANCAKES</b>	<b>\$16.99</b>
<b>CHOCOLATE OR BLUEBERRY PANCAKES</b>	<b>\$17.49</b>
<b>BRIOCHE FRENCH TOAST</b>	<b>\$17.99</b>
Cornflake-crusting Egg Bread, Tahitian Vanilla Bean Batter	
<b>BELGIAN WAFFLE</b>	<b>\$15.99</b>

## ON THE LIGHTER SIDE

SERVED ALL DAY

<b>CONTINENTAL BREAKFAST</b>	<b>\$18.49</b>
Our Bakery's Basket of Hand-made Pastries; Juice, Tea, or Coffee	
<b>SEASONAL FRESH FRUITS AND BERRIES PLATTER</b>	<b>\$16.49</b>
Muffin, Vanilla Yogurt	
<b>YOGURT PARFAIT</b>	<b>\$11.99</b>
Vanilla Yogurt layered with Fresh Berries and Granola	
<b>OATMEAL</b>	<b>\$10.99</b>
Organic Raisins, Brown Sugar, Choice of Milk	
Add Banana, Strawberries, or Mixed Berries \$3	
<b>SELECTION OF COLD CEREALS</b>	<b>\$9.99</b>
Skim, 2%, Whole Milk or Oat Milk	
Add Banana, Strawberries, or Mixed Berries \$3	

## ADDITIONAL SIDE ORDERS

**\$6.99** EACH | Bacon, Sausage, Turkey Bacon, Turkey Sausage, Crispy Hash Browns, Potatoes O'Brien, Fresh Fruit Cup, Two Eggs any style, Buttermilk Biscuit with Country Gravy, French Fries, Onion Rings, Vegan Breakfast Sausage, One Pancake  
Country Gravy **\$2.99** | Jam **\$2.49** | Cheese **\$1.99**

## FROM OUR BAKERY

Sweet Butter, Jam, or Cream Cheese

**\$5.99** EACH | Two Slices of Toast, English Muffin, Plain or Wheat Bagel, Freshly Baked Pastry, Muffin, or Croissant

## APPETIZERS

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

<b>BUFFALO CHICKEN WINGS</b>	<b>\$17.99</b>
Mild or Hot	
<b>SALT &amp; PEPPER CHICKEN WINGS</b>	<b>\$17.99</b>
<b>CRISPY CHICKEN TENDERS</b>	<b>\$15.99</b>
<b>PARMESAN DUSTED CALAMARI</b>	<b>\$16.99</b>
Lemon Aioli and Marinara	
<b>THUNDER NACHOS</b>	<b>\$17.99</b> FULL   <b>\$10.99</b> HALF
Beef or Chicken, Beans, Cheese, Tomato, Jalapeños, Castelvetrano Olives, Guacamole, Sour Cream, Salsa	
<b>PLANT-BASED TENDERS</b>	<b>\$15.99</b>
Beyond Meat Plant-Based Tenders	

## SOUP

<b>SOUP OF THE DAY</b>	<b>\$8.99</b>
Fresh-Baked Roll	
<b>VELVETY TOMATO SOUP AND GRILLED CHEESE</b>	<b>\$12.99</b>
Sourdough with Aged Cheddar	

## SALAD

Entrées served with Fresh-Baked Roll and Sweet Butter

<b>CAESAR</b>	<b>\$11.99</b> FULL   <b>\$8.99</b> HALF
Parmigiano-Reggiano Cheese, Housemade Herb Croutons, Caesar Dressing	
Add Chicken \$6.99   Add Salmon \$12.99   Add 8oz. New York Steak \$13.99	
<b>COBB</b>	<b>\$18.99</b>
Grilled Chicken Breast, Hard Boiled Egg, Castelvetrano Olives, Tomato, Avocado, Gorgonzola, Bacon, Dressing	
<b>SIDE HOUSE SALAD</b>	<b>\$8.99</b>
Cherry Tomatoes, Cucumber, Carrot, Dressing	

\*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.thundervalleysresort.com](http://www.thundervalleysresort.com).

SANDWICHES

French Fries or Onion Rings   Sub Fresh Fruit \$1.99	
TRIPLE 7 CLUB	\$17.99
3 Layers of Smoked Turkey, Bacon, Avocado, Lettuce, Tomato, Choice of Bread	
NEW YORK STEAK SANDWICH	\$24.99
Caramelized Onions, Tomato Confit, Swiss Cheese on Baguette	
ALLEN BROTHERS 1/2 LB. ANGUS BURGER*	\$18.99
Smoked Bacon, Cheddar Cheese, Lettuce, Tomato, Red Onions, Pickle, Housemade Bun	
CRISPY CHICKEN SANDWICH	\$15.99
Crispy Chicken Breast, Tomato, Onion, Lettuce, Stone Ground Mustard Aioli on Housemade Bun	
PLANT-BASED BURGER	\$17.99
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 Fresh-Baked Rolls	
Choice of Mashed Potatoes, Baked Russet Potato, or Steamed Jasmine Rice	
PAN-ROASTED CHICKEN	\$29.99
Chicken Breast Supreme, Silky Velouté Sauce	
Pairs well with Stag's Leap Chardonnay	
14 OZ. RIB-EYE*	\$56
Wet-aged, Chimichurri Sauce	
8 OZ. FILET MIGNON*	\$48
Béarnaise Sauce	
Pairs well with Stag's Leap Cabernet Sauvignon	
12 OZ. NEW YORK STEAK*	\$46
Wet-aged, Green Peppercorn Demi Sauce	
Pairs well with Beringer Cabernet Sauvignon	
MISO-GLAZED CHILEAN SEA BASS*	\$42
7 oz., Shoyu Sauce	
Pairs well with Chateau Ste. Michelle Reisling	
SALMON*	\$32
Creamy Lemon Velouté Sauce	
Pairs well with Chateau St. Jean Chardonnay	

HAND-TOSSED PIZZA & PASTA

Add 4-pack of beer for \$18.99	
THREE CHEESE	\$19.99
MARGHERITA	\$21.99
Fresh Buffalo Mozzarella, Tomato Confit, Basil Pesto	
MEAT LOVER'S	\$23.99
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	

DESSERTS

NEW YORK TRIPLE-CREAM CHEESECAKE	\$8.99
Strawberry Compote	
VALRHONA CHOCOLATE LAVA CAKE	\$9.99
Fresh Berries, Chantilly Cream	
Add Vanilla Gelato \$1.99	
BANANA SPLIT	\$9.99
Assorted Gelato, Banana, Ghirardelli Chocolate Sauce, Strawberry Sauce, Caramel Sauce, Toasted Nuts, Whipped Cream	
MILKSHAKE	\$8.99
Vanilla, Chocolate, Strawberry	
DULCE DE LECHE CAKE	\$11.99
Dulce de Leche Vanilla Cake, Fresh Berries.	

FROM THE BAR

DOMESTIC BEER	\$5
IMPORT BEER	\$6
BLOODY MARY	\$7
MIMOSA	\$7
Fresh-Squeezed Orange Juice, Domaine Ste. Michelle Brut	

SPARKLING WINE

DOMAINE STE. MICHELLE, BRUT	\$11 GLASS   \$26 BOTTLE
MUMM NAPA CUVÉE	\$58
MOËT & CHANDON, IMPERIAL, BRUT	\$67
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   \$34 BOTTLE
STAGS' LEAP WINERY, NAPA, CHARDONNAY	\$14 GLASS   \$49 BOTTLE
BOEGER, EL DORADO, SAUVIGNON BLANC	\$38
CHATEAU STE. MICHELLE, COLUMBIA VALLEY, RIESLING	\$33
ROMBAUER, CHARDONNAY	\$85 BOTTLE

RED WINE

BOGLE, CLARKSBURG, MERLOT	\$10 GLASS   \$38 BOTTLE
BERINGER, KNIGHTS VALLEY, SONOMA, CABERNET	\$14 GLASS   \$49 BOTTLE
COPPOLA, CENTRAL COAST, DIAMOND PINOT NOIR	\$14 GLASS   \$48 BOTTLE
ACACIA, CARNEROS, PINOT NOIR	\$42
GNARLY HEAD, OLD VINE ZINFANDEL	\$48
STAGS' LEAP WINE CELLARS, NAPA, ARTEMIS CABERNET	\$98
SILVER OAK, NAPA, CABERNET	\$160

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