

IN-ROOM DINING MENU

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

BEVERAGES

BY THE POT Hot Chocolate Fresh Brewed Coffee (Regular or Decaffeinated)	\$9.99
FRESH-SQUEEZED ORANGE JUICE Perrine Farms	\$6 GLASS \$12 HALF LITER \$18 LITER
FRUIT JUICE Pineapple, Apple, Grapefruit, Cranberry, V8	\$6 GLASS \$12 HALF LITER \$18 LITER
MILK Skim, 2%, Whole, Oat	\$6 GLASS \$12 HALF LITER \$18 LITER
SELECTION OF HERBAL TEAS	\$8.49
ICED TEA Lipton Black Tea	\$4.49
SOFT DRINKS Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Root Beer, Ginger Ale, Club Soda, Tonic	\$4.49
BOTTLED WATER Acqua Panna, San Pellegrino Fiji, Evian, Vitamin Water Aquafina, Calistoga	\$9.99 \$5 \$4

BREAKFAST

SERVED ALL DAY

Served with Toast, Sweet Butter and Jam.
Choice of Crispy Hash Browns or Potatoes O'Brien | Sub Fresh Fruit \$1.99

ALL-AMERICAN BREAKFAST Two Eggs any style, choice of Bacon, Sausage Links, or Ham	\$15.99
NEW YORK STEAK AND EGGS* Two Eggs any style	\$23.99
BUTTERMILK BISCUIT WITH COUNTRY GRAVY Two Eggs any style, choice of Bacon, Sausage Links, or Ham	\$15.49
EGGS BENEDICT Poached Eggs, Canadian Bacon, Hollandaise Sauce, English Muffin Add on Lump Crab \$9.99, Smoked Salmon \$4.99	\$15.99
THREE-EGG OMELET 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	\$15.99
BREAKFAST BURRITO Scrambled Eggs, Ham, Cheddar Cheese in a Flour Tortilla served with Salsa Egg whites available upon request.	\$14.49

FROM THE GRIDDLE

SERVED ALL DAY

Housemade Compotes: Seasonal Fruits, Blueberry, or Maple Syrup
Served with Fresh Fruit

FLUFFY BUTTERMILK PANCAKES	\$15.49
CHOCOLATE OR BLUEBERRY PANCAKES	\$15.99
BRIOCHE FRENCH TOAST Cornflake-crust ed Egg Bread, Tahitian Vanilla Bean Batter	\$15.49
BELGIAN WAFFLE	\$15.49

ON THE LIGHTER SIDE

SERVED ALL DAY

CONTINENTAL BREAKFAST Our Bakery's Basket of Hand-made Pastries, Choice of Juice, Tea, or Coffee	\$17.49
SEASONAL FRESH FRUITS AND BERRIES PLATTER Muffin, Vanilla Yogurt	\$15.99
YOGURT PARFAIT Vanilla Yogurt layered with Fresh Berries and Granola	\$11.49
OATMEAL Organic Raisins, Brown Sugar, Choice of Milk Add Banana, Strawberries, or Mixed Berries \$3	\$10.49
SELECTION OF COLD CEREALS With Skim, 2%, Whole Milk or Oat Milk Add Banana, Strawberries, or Mixed Berries \$3	\$9.49

ADDITIONAL SIDE ORDERS

\$6 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

\$1.99 EACH | Country Gravy, Jam, or Cheese

FROM OUR BAKERY

Served with Sweet Butter, Jam, or Cream Cheese

\$5.49 EACH | Two Slices of Toast, English Muffin, Plain or Wheat Bagel, Freshly Baked Pastry,
Muffin, or Croissant

APPETIZERS

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

BUFFALO CHICKEN WINGS Mild or Hot	\$15.99
SALT & PEPPER CHICKEN WINGS	\$15.99
CRISPY CHICKEN TENDERS	\$14.99
PARMESAN DUSTED CALAMARI Served with Lemon Aioli and Marinara	\$15.99

THUNDER NACHOS **\$16.99 FULL | \$9.99 HALF**
Beef or Chicken, Beans, Cheese, Tomato,
Jalapeños, Castelvetrano Olives, Guacamole, Sour Cream, Salsa

SOUP

SOUP OF THE DAY Served with Fresh-Baked Roll	\$7.49
VELVETY TOMATO SOUP AND GRILLED CHEESE Sourdough with Aged Cheddar	\$11.99

SALAD

Entrées served with Fresh-Baked Roll and Sweet Butter

CAESAR \$9.99 FULL \$6.99 HALF Parmigiano-Reggiano Cheese, Housemade Herb Croutons and Caesar Dressing Add Chicken \$6.99 Add Salmon \$12.99 Add 8oz. New York Steak \$13.99	
COBB \$16.49 Grilled Chicken Breast, Hard Boiled Egg, Castelvetrano Olives, Tomato, Avocado, Gorgonzola, Bacon, with Choice of Housemade Dressing	
SIDE HOUSE SALAD \$6.99 Cherry Tomatoes, Cucumber, Carrot, Choice of Dressing	

HAND-TOSSED PIZZA & PASTA

Add 4-pack of beer for \$18.99

THREE CHEESE \$18.49	
MARGHERITA \$19.99 Fresh Buffalo Mozzarella, Tomato Confit, Basil Pesto	
MEAT LOVER'S \$21.99 Pepperoni, Italian Sausage, Herb-Grilled Chicken	
BBQ CHICKEN \$21.99 Herb-grilled Chicken, Bacon, Caramelized Onions, Pineapple, BBQ Sauce	
MACARONI & CHEESE \$11.99	
FETTUCINE \$15.49 Alfredo Sauce, Seasonal Vegetables, Garlic Bread Add Chicken \$6.99 Add Salmon \$12.99 Pairs well with Santa Cristina Pinot Grigio	

**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.thundervalleysort.com.*

SANDWICHES

Served with choice of French Fries or Onion Rings | Sub Fresh Fruit \$1.99

TRIPLE 7 CLUB 3 Layers of Smoked Turkey, Bacon, Avocado, Lettuce, Tomato, Choice of Bread	\$15.49
NEW YORK STEAK SANDWICH Caramelized Onions, Tomato Confit, Swiss Cheese on Baguette	\$21.99
ALLEN BROTHERS 1/2 lb. ANGUS BURGER* Smoked Bacon, Cheddar Cheese, Lettuce, Tomato, Red Onions, Pickle, Housemade Sesame Bun	\$16.99
GRILLED CHICKEN PESTO SANDWICH Herb-grilled Chicken Breast, Caramelized Onion, Lettuce, Tomato, Pickle, Fresh-Baked Focaccia Bread	\$15.49

EASTERN DISHES

PORK POT STICKERS Pan-fried, served with Soy Ginger Dipping Sauce	\$11.99
SPRING ROLL Chicken or Vegetarian Lettuce, Coriander, Carrots, Cucumber Served with Sweet & Sour Sauce	\$14.49
KUNG PAO CHICKEN Stir-fry Vegetables Served with Steamed Jasmine Rice	\$21.49
GREEN CURRY Chicken, Bell Pepper, Onions, Bamboo Shoot, Snow Peas Served with Steamed Jasmine Rice	\$19.99

ENTRÉES

Served with Seasonal Vegetables and Fresh-Baked Rolls
Choice of Mashed Potatoes, Baked Russet Potato, or Steamed Jasmine Rice

PAN-ROASTED CHICKEN Chicken Breast Supreme, Silky Velouté Sauce <i>Pairs well with Stag's Leap Chardonnay</i>	\$27.99
8 OZ. FILET MIGNON* Served with Béarnaise Sauce <i>Pairs well with Stag's Leap Cabernet Sauvignon</i>	\$40.49
12 OZ. NEW YORK STEAK* Wet-aged, served with Green Peppercorn Demi Sauce <i>Pairs well with Beringer Cabernet Sauvignon</i>	\$41.99
MISO-GLAZED CHILEAN SEA BASS* 7 oz., served with Shoyu Sauce <i>Pairs well with Chateau Ste. Michelle Reisling</i>	\$38.99
SALMON* Served with Creamy Lemon Velouté Sauce <i>Pairs well with Chateau St. Jean Chardonnay</i>	\$29.99

DESSERTS

NEW YORK TRIPLE-CREAM CHEESECAKE Strawberry Compote	\$7.99
VALRHONA CHOCOLATE LAVA CAKE Fresh Berries, Chantilly Cream <i>Add Vanilla Gelato \$1.99</i>	\$8.49
BANANA SPLIT Assorted Gelato, Banana, Ghirardelli Chocolate Sauce, Strawberry Sauce, Caramel Sauce, Toasted Nuts, Whipped Cream	\$8.49
MILKSHAKE Vanilla, Chocolate, Strawberry	\$7.49

FROM THE BAR

BOTTLED BEER Budweiser, Bud Light, Coors Light Heineken, Corona, Sierra Nevada Pale Ale <i>Add 4-pack of beer for \$18.99</i>	\$5
BLOODY MARY	\$6
MIMOSA Fresh-Squeezed Orange Juice, Domaine Ste. Michelle Brut	\$6

SPARKLING WINE

DOMAINE STE. MICHELLE, BRUT	\$10 GLASS \$35 BOTTLE
MUMM NAPA CUVÉE	\$47
MOËT & CHANDON, IMPERIAL, BRUT	\$59
VEUVE CLICQUOT YELLOW LABEL, BRUT	\$88
MOËT & CHANDON DOM PERIGNON	\$250

WHITE WINE

BERINGER, WHITE ZINFANDEL	\$8 GLASS \$29 BOTTLE
SANTA CRISTINA, PINOT GRIGIO	\$10 GLASS \$35 BOTTLE
CHATEAU ST. JEAN, SONOMA, CHARDONNAY	\$9 GLASS \$36 BOTTLE
STAGS' LEAP WINERY, NAPA, CHARDONNAY	\$12 GLASS \$44 BOTTLE
BOEGER, EL DORADO, SAUVIGNON BLANC	\$32
CHATEAU STE. MICHELLE, COLUMBIA VALLEY, RIESLING	\$33

RED WINE

BOGLE, CLARKSBURG, MERLOT	\$9 GLASS \$34 BOTTLE
BERINGER, KNIGHTS VALLEY, SONOMA, CABERNET	\$12 GLASS \$45 BOTTLE
COPPOLA, CENTRAL COAST, DIAMOND PINOT NOIR	\$12 GLASS \$48 BOTTLE
FRANCISCAN, NAPA, CABERNET	\$47
DYNAMITE VINEYARDS, NORTH COAST, MERLOT	\$32
ACACIA, CARNEROS, PINOT NOIR	\$39
GNARLY HEAD, OLD VINE ZINFANDEL	\$35
STAGS' LEAP WINE CELLARS, NAPA, ARTEMIS CABERNET	\$89
SILVER OAK, NAPA, CABERNET	\$145

**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.*