

ROOM SERVICE MENU DIAL #1

Breakfast 6AM-10:30AM

HOUSE MADE GRANOLA 12

served with Greek yogurt and almond slivers, fresh berries or banana

STEEL CUT OATMEAL 7

2% milk, raisins and brown sugar Add berries or banana 9

BUTTERMILK PANCAKES 11

full stack (3) scratch recipe served with whipped butter and warm maple syrup - short stack (2) 8

BRIOCHE FRENCH TOAST 12

topped with cinnamon and powdered sugar, served with sausage links or bacon

Lunch & Dinner 11AM-8:30PM

WARRIOR WINGS BONE IN/ BONELESS 15

served with ranch and celery sticks

plain	traditional hot	sweet hot
teriyaki	garlic parmesan	bbq
		bbq ranch

SMOKED SALMON FLATBREAD PIZZA 16

flatbread pizza with smoked salmon, red onion, cream cheese and fresh dill

SPINACH DIP 15

artichokes, spinach, garlic and cheese. served with toasted crostini

CLUB HOUSE 15

turkey, ham, bacon, lettuce, cheddar, tomato, avocado & mayonnaise on toasted sourdough bread. Choice of fries or scratch soup

ANGUS BEEF DIP 15

certified angus beef served on toasted french roll with cougar gold cheddar & au jus. Choice of fries or scratch soup

SMOKED BRISKET 15

house smoked brisket with cherry chipotle sauce, smoked cheddar and crispy onions on a rustic roll. Choice of fries or scratch soup

BURGERS served with house fries

WHOLLY COW "Build Your Burger" 14

6oz. Certified Angus Beef grilled and served with lettuce, tomato, onion, mayonnaise & pickle spear

add: blue, cheddar, pepper jack swiss, or cougar gold. 1

add: bacon, grilled onion, mushroom, avocado or egg. 2

COUGAR GOLD BURGER 15

6oz. Certified Angus Beef grilled with Cougar Gold cheddar, caramelized onion, lettuce, tomato on a toasted split top bun with a pickle spear

BIG BBQ RANCH BURGER 15

6oz. Certified Angus Beef grilled with bbq sauce, cheddar cheese, onion ring, bacon, lettuce, and tomato with a pickle spear

BEAST BURGER 15

6oz. blend of elk, bison, and wagyu boar topped with lettuce tomato, onion, smoked cheddar and jalapeno jelly served with tater tops

FISH AND CHIPS 19

three pieces of breaded wild cod served with french fries, house made cole slaw and tarter sauce

TWO EGG BREAKFAST 14

two eggs any style, with choice of ham, bacon, sausage links, and choice of toast

DENVER OMELET 14

lean diced ham, bell peppers, onion, topped with cheddar jack cheese and choice of toast

MERIWETHERS SCRAMBLE 14

Applewood bacon, avocado, onion, tomato, Cougar Gold cheddar with two eggs, scrambled. Served with hashbrowns and biscuits

STEAK AND EGGS 17

8oz char grilled flat iron steak, two eggs any style, hash browns and choice of toast

CHICKEN CAESAR SALAD 15

grilled chicken, romaine hearts tossed in our homemade caesar dressing, shaved parmesan and house made croutons **add:** shrimp or bite size steak 8

BISTRO COBB SALAD 16

diced grilled chicken, sliced olives, tomatoes, hard boiled eggs, bleu cheese, bacon, avocado, with your choice of dressing

WARM STEAK SALAD 18

grilled flat iron steak thinly sliced tossed with roasted peppers, onions, hearts of romaine, bleu cheese crumbles, diced tomatoes, and walnuts served with our house balsamic vinaigrette dressing

12" SIGNATURE CHEESE PIZZA 16

PEPPERONI & MUSHROOM - tomato sauce, fresh mozzarella cheese, fresh parmesan with pepperoni and mushrooms

MEAT LOVERS - Canadian bacon, bacon, pepperoni, sausage, bell pepper, onions with red sauce and mozzarella cheese

ROASTED VEGGIE - olive oil, roasted garlic, mozzarella, zucchini & yellow squash with grated parmesan

CHICKEN BACON RANCH - grilled chicken, bacon, tomato & ranch dressing with mozzarella & parmesan

FOUR CHEESE - red sauce with mozzarella, cheddar, jack and freshly grated parmesan

HAWAIIAN - red sauce with Canadian bacon, pineapple and mozzarella cheese

TACO PIZZA - ground beef, salsa, jack & cheddar cheeses, refried beans, tomato, onions & jalapenos, topped with lettuce

Dinner 5PM-8:30PM

8OZ FLAT IRON STEAK 32

topped with caramelized onion and served with choice of potato and seasonal vegetable

10 OZ BITE SIZE STEAK 32

char grilled sirloin with topped with demi glaze, tomato and green onion served with choice of potato with seasonal vegetable

SIRLOIN STROGANOFF 24

with red wine sauce, portabello mushrooms, demi sauce, and buttered parmesan pappardelle noodles

KING SALMON FILET 28

grilled on a cedar plank with citrus butter served with choice of house potato and seasonal vegetable

WILD ALASKAN COD 26

parmesan and herb crusted with lemon aioli and wild mushroom risotto with seasonal vegetable



ROOM SERVICE MENU CONT.

Coffee

CARAFE WITH CREAM & SUGAR 20

Hot Tea

VARIETY OF FLAVORS 15

DESSERT

CHEESECAKE - NEW YORK STYLE CHEESECAKE WITH YOUR CHOICE OF TOPPINGS
caramel, chocolate, raspberry or strawberry 8

BROWNIE SUNDAE - TWO DOUBLE FUDGE BROWNIES, SCOOP OF VANILLA ICE CREAM,
CHOCOLATE SYRUP AND WHIPPED CREAM 6

CARROT CAKE - WITH CREAM CHEESE FROSTING 6

CHOCOLATE CAKE- WITH DOUBLE FUDGE FROSTING 6

SKILLET COOKIE- JUMBO CHOCOLATE CHIP COOKIE, TOPPED WITH A SCOOP OF
VANILLA ICE CREAM, CHOCOLATE SYRUP, WHIPPED CREAM AND CRUSHED NUTS.
SERVED IN A CAST IRON SKILLET 6

ICE CREAM - CHOICE OF CHOCOLATE, VANILLA OR HUCKLEBERRY 2

