

ROOM SERVICE

5PM - 10PM

STARTERS

CALAMARI \$8
Lightly dusted and fried, served with sweet chili sauce

CHICKEN QUESADILLA \$11
Flour tortilla layered with chicken, Monterey Jack cheese, green onion, tomatoes. Served with salsa & sour cream

BUFFALO CHICKEN WINGS \$11
Served with celery sticks and ranch dressing

SOUP & SALADS

SOUP du JOUR \$5
Featured Soup of the Day

GRILLED CHICKEN CAESAR SALAD \$12
Traditional Caesar salad with grilled chicken & diced tomatoes

FRESH FRUIT PLATE \$9
Seasonal fruit served with yogurt and baked banana bread

PIZZA \$17

SIGNATURE 14" CHEESE PIZZA

Additional toppings \$1.50 each: pepperoni, sausage, ground beef, peppers, onions, pineapple, ham, bacon, black olives, mushrooms (Half pizza additional toppings \$.75 each)

PIZZA SUPREME
Fully loaded pizza with all the toppings
\$23

SPECIALTY - GLUTEN FREE
Fully loaded pizza with all the toppings
\$17

PIZZA ALFREDO BIANCA (WHITE PIZZA)
Olive oil, fresh garlic, Alfredo sauce, and our special cheese blend
\$17

PIZZA MARGHERITA
Fresh Mozzarella and tomatoes, garlic, olive oil and basil
\$18

SANDWICHES

All sandwiches served with terra chips

GRILLED BURGER \$11
Lettuce, tomato, onion, pickles served on our Challah burger bun add cheese \$.75 add bacon \$1.00

CUBAN SANDWICH \$11
Roasted pork, ham, Swiss cheese topped with mustard and pickles.

PORTABELLA MUSHROOM SANDWICH \$11
Portabella mushroom, grilled tomatoes, caramelized onions, micro greens and a red pepper mayonnaise served with a side of fresh fruit

TURKEY BLT CROISSANT \$11
Sliced turkey, bacon, lettuce and tomato

ENTREES

All entrees served with mashed potatoes & green beans

12 OZ. RIB EYE STEAK \$21
Char-grilled as you like it

8 OZ. FILET MIGNON \$23
Grilled to perfection Served with Hollandaise Sauce

SPAGHETTI WITH MEAT SAUCE \$18

12 OZ. MANGINO'S CHICKEN \$19
Smothered with BBQ sauce, Jack Cheese, green onions and bacon

PAN SEARED SALMON \$21
With Dill sauce

PORK SCHNITZEL \$19
Lightly breaded Pork over a bed of Spaetzle with Hunter's Sauce

JUNIOR MENU \$8 (ages 9 and under)

CHICKEN TENDERS & FRUIT
GRILLED CHEESE & FRUIT

SPAGHETTI WITH MEAT SAUCE
KID'S BURGER WITH FRUIT

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

BEVERAGE MENU

FROM THE BAR...



SPARKLING

Ruffino Prosecco (Veneto, Italy) Split \$10
 Benvolio Prosecco (Italy) \$32
 Korbel, Brut (California) \$32
 Avive, Pink Grapefruit (France) \$23
 Zonin, Brut Rose (Italy) Split \$9

ROSÉ

Meiomi Rose', (California) \$36
 Georges Duboeuf Beaujolais Nouveau Rose', (France) \$7 \$28

HOUSE

COPPERIDGE VINEYARDS

White Zinfandel / Pinot Grigio \$6.5
 Chardonnay / Merlot / Cabernet Sauvignon

WHITE

Stemmari, Moscato (Sicily, Italy) \$8
 Fess Parker, Riesling (Santa Barbara, California) \$9
 Antinori "Santa Cristina" Bianco (Umbria, Italy) \$9
 McBride Sisters, Sauvignon Blanc (Marlborough, New Zealand) \$10
 Tommasi, Pinot Grigio (Veneto, Italy) \$10
 Bulletin Place Chardonnay "Unoaked" (Australia) \$9
 Rodney Strong 'Chalk Hill', Chardonnay (California) \$11



\$8
\$9
\$9
\$10
\$10
\$9
\$11



\$30
\$32
\$32
\$36
\$36
\$32
\$38

RED

Mottura Primativo, Zinfandel (Apulia, Italy) \$8
 Erath 'Resplendent' Pinot Noir (Oregon) \$11
 Antinori 'Santa Christina' Rosso (Tuscany, Italy) \$8
 Caparzo Sangiovese (Tuscany, Italy) \$8
 Querceto Chianti Classico (Tuscany, Italy) \$10
 Grayson, Cabernet Sauvignon (California) \$9
 Spellbound Cabernet Sauvignon (California) \$10
 Ruffino 'Modus' Red Blend (Tuscany, Italy) \$48



\$8
\$11
\$8
\$8
\$10
\$9
\$10



\$30
\$42
\$34
\$30
\$36
\$32
\$38



COCKTAILS

SHADES OF GREEN COCKTAIL \$9
 Midori / Vodka / Pineapple Juice / Orange Juice

BREEZE IN THE SHADE \$9
 Light Rum / Triple Sec / Pineapple Juice /
 Orange Juice / Grenadine

OLD FASHIONED \$10
 Jim Beam / Simple Syrup / Angostura Bitters
 Maraschino Cherry / Orange

SIEMPRE MARGARITA \$10.5
 Rocks or Frozen
 100% Agave Siempre Tequila Plata / Grand Marnier

G'S BRAZILIAN LEMONADE \$10.5
 Rum / Peach Schnapps / Apple Pucker / Margarita Mix

LONG ISLAND ICE TEA \$10
 Vodka / Gin / Rum / Tequila / Triple Sec / Sweet-n-Sour /
 Coca-Cola

SUMMER JAM \$9
 Citrus Vodka / Razzmatazz / Simple Syrup /
 Lime Juice

PARLE-VOUS FROSE \$10.5
 Beaujolais Nouveau Rose / Vodka / Strawberry

WHITE SANGRIA \$10.5
 Spanish Albarino White Wine / Peach Schnapps / Malibu-
 Pineapple Juice / Mixed Fruit.

BEER/CIDER

BOTTLE SELECTION \$6.5
 Bud light Red Bridge (Gluten Free)
 Budweiser Odoul's
 Coors light Heineken
 Miller lite Corona
 Angry Orchid

ON TAP 16 oz

3 Wise Guys Porter \$7
 Yuengling Amber Lager \$6.5
 Caribe Pineapple Cider \$7
 Alcatraz 2x IPA \$7

MIMOSA \$10 BLOODY MARY \$9



FROZEN COCKTAILS

Strawberry / Banana / Pina Colada
 Mango / Mudslide \$8.50
 Available alcohol free for \$4.95

WE PROUDLY SERVE
COKE PRODUCTS