In-Room Dining

Enjoy a fine dining experience within the comfort and convenience of your room or suite.

Dial 7050 for in-room dining service.

Monday - Thursday • 4pm - 10pm | Friday - Saturday • 3pm - 11pm \$20 minimum for all in-room dining orders.

Dinner

Filet Mignon - 52

Enjoy a taste from the resort's signature 1875: The Steakhouse: a 7 oz. filet accompanied with Yukon Gold mashed potatoes and a seasonal vegetable.

Cedar Plank Salmon - 40

9 oz. wood-grilled Alaskan salmon fillet with balsamic reduction, served with wild rice and a seasonal vegetable.

Duroc Pork Chop - 38

9 oz. Duroc pork chop with sauteed sweet and sour peppers, served with Yukon Gold mashed potatoes and a seasonal vegetable.

Crab Cake Sandwich - 32

House-made crab cake with remoulade sauce, lettuce and tomato on a toasted brioche bun with a side of fries.

Fischer Farms Prime Steak Burger - 29

12 oz. ground Angus burger smothered with cheddar cheese and topped with caramelized onions and lettuce. Served with a side of fries. *Add bacon* - **1.50**

Fish & Chips - 29

White fish fried to a golden brown with a side of tartar sauce, accompanied with french fries and coleslaw.

Fried Chicken Tenders - 22

Golden fried chicken tenders with your choice of barbecue sauce, ranch, buffalo or honey mustard. Served with a side of french fries.

Chicken Wings - 18

Eight hearty wings, tossed in your flavor of choice: buffalo, barbecue, sweet chili, lemon pepper or Jamaican jerk. Served with celery sticks and your choice of ranch or blue cheese dressing.

Soft Pretzel Sticks - 15

Warm, pillowy and salty pretzel sticks accompanied with our homemade seasonal craft beer cheese sauce.

Beef & Black Bean Chili - 16

A hearty cup of our house-made chili, topped with cheddar jack cheese, red onions and crackers.

Onion Rings - 15

A full-size order of crispy gourmet onion rings kicked up with our house-made Cajun ranch dipping sauce.

Kid's Meals

Includes beverage and choice of sides: fries, coleslaw or applesauce

Cheeseburger - 14

6 oz. burger with melted American cheese

Grilled Cheese - 14

Texas toast with melty American cheese

Sides

French Fries - 10 Seasonal Vegetables - 10

Onion Rings - 10 Mashed Potatoes - 10

House Salad - 10 Coleslaw - 8

Desserts

New York Cheesecake - 12

Rich and creamy house-made classic cheesecake topped with strawberry coulis.

Snickerdoodle Crème Brûlée -14

A house favorite: classic custard with a kick of cinnamon sugar and a caramelized sugar crown, served in a cast iron bowl.

Beverages

Fresh Brewed Coffee - Cup 6 | Pot 18

Regular or decaf

Juice - 6

Orange, Grapefruit or Tomato

Bottled Iced Tea - 5

Canned Soda with a Glass of Ice - 5

Coke, Diet Coke, Coke Zero, Caffeine Free Diet Coke, Sprite, Sprite Zero

Ginger Ale - 5

For all food and beverage service, a 15% service charge and applicable taxes and a \$5 delivery charge will be added to your check.

From the Bar

Domestic Beer - 4.75

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light

Imported & Specialty Beer

Heineken - 6 Sam Adams - 6 Corona - 6 Guinness Draught - 8 Newcastle - 6

House Wines

10 glass • 36 bottle

Cabernet, Pinot Noir, Merlot, Chardonnay, Pinot Grigio, Moscato, Chateau Ste. Michelle Riesling

French Lick Winery Selections

10 glass • 36 bottle

French Lick Red or White

Cocktails

Bloody Mary (Priced on vodka choice)

Your choice of vodka and tomato juice blended with our signature mix of spices.

Mimosa - 13

Fresh orange juice and Champagne.

Lemon Drop - 18

Absolut Citron, Cointreau, lemon juice and sweet-and-sour blend.

Justify - 13

French Lick Personal Select Woodford Reserve, Grand Marnier, sweet vermouth and ginger ale.

