

In-Room Dining

Breakfast menu served daily from 7am-11am • Please call extension 5500 to order

Light Breakfast

Smoked Salmon Bagel 21

Ducktrap Smoked Salmon with Sliced Tomato, Shaved Red Onion, Soft Boiled Egg, Fresh Dill, Capers and a Toasted Everything Bagel.

Continental 15

Choice of Warm Fresh-Baked Breakfast Pastry with Fresh Diced Fruit and Berries and Choice of Plain or Strawberry Chobani Yogurt.

Bircher Muesli Parfait 15 GF

Mixed Grains, Nuts and Fresh Berries layered with Your Choice of Plain or Strawberry Chobani Yogurt.

Steel Cut Oatmeal 15 GF

With Fresh Blueberries, Strawberries, Toasted Pecans, Coconut and Clover Honey.

House-Made Granola 11 GF

Filled with Seeds, Coconut, Dried Orchard Fruit and served with Your Choice of Milk.

Cereal 7

Froot Loops, Cheerios, Frosted Flakes, or Cocoa Krispies with Your Choice of Milk.

Hearty Eye-Openers

Country Biscuits and Gravy | Full Order 17 Half Order 10

House-Made Buttermilk Biscuits with Sausage Gravy.

Belgian Waffle 17

With Fresh Sliced Strawberries and Bananas, Powdered Sugar, Fresh Whipped Cream and Pure Maple Syrup.

Buttermilk Pancakes 16

A Stack of Fluffy Pancakes with Powdered Sugar, Fresh Whipped Cream and Pure Maple Syrup.

Blueberry Pancakes - Add 2

Morning Favorites

Served with Your Choice of Potato Casserole or Fresh Fruit Cup.

Steak and Eggs 29

Grilled Club Cut New York Strip Steak, Two Eggs and Choice of Toast.

Classic Eggs Benedict 20

Grilled English Muffin, Canadian Bacon, Soft Poached Eggs and Hollandaise Sauce.

Vegetarian Option: *Sautéed Spinach and Mushrooms*

Rolled Omelet 20

Ham, Applewood Smoked Bacon, Tomatoes, Bell Peppers, Mushrooms, Onions, Spinach, Cheddar Cheese, Swiss Cheese, and Choice of Toast.

Sprudel's Choice 18

Two Eggs Any Style, Your Choice of Applewood Smoked Bacon or Maple Blueberry Sausage Links, and Choice of Toast.

À La Carte Breakfast

Two Eggs Cooked Your Way 8

Applewood Smoked Bacon 7

Maple Blueberry Sausage Links 7

Breakfast Potato Casserole 7

Fresh Fruit Cup 7

Croissant, Bagel, Muffin or Danish 7

Sourdough, Wheat or Rye Toast 5

Beverages

Juices: Orange, Cranberry, Tomato, V8, Grapefruit, Apple 7

Fresh-Brewed Coffee Pot 20

Regular or Decaf

Espresso 7

Caffè Latte 7

Cappuccino 7

Tea Forte Hot Teas 6

Soft Drinks 6

Ice Cold Milk or Chocolate Milk 5



Bottled Beer

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra 7 (Pint Bottles)

Corona, Heineken, Samuel Adams, Upland Wheat Ale, Upland Dragonfly IPA (12 oz. Classic), Yuengling Lager, Heineken 0.0 (non-alcoholic) 6

3 Floyds Robert the Bruce, Bell's Two Hearted IPA 7

3 Floyds Zombie Dust 7.50

House Wines

Cabernet Sauvignon, Merlot, Pinot Noir, Red Blend, Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Moscato 10 Glass | 36 Bottle

Champagne & Sparkling Wines

Korbel Natural (Russian River Valley, California) 51

Mumm Rosé Brut (Napa Valley, California) NV 60

Mumm Cuvée (Napa Valley, California) NV 60

La Grande Dame; Veuve Clicquot (Reims, France) NV 291

Dom Perignon (Champagne, France) 416

Cristal; Louis Roederer (Reims, France) 495

The hotel, as an alcohol beverage licensee, is subject to regulations of the State Alcohol Beverage Commission. Indiana liquor laws regulate the times that alcoholic beverages can be served.

We offer alcoholic beverages from 7am – 11pm



In-Room Dining

Lunch and dinner menu served daily from 11am - 11pm • Please call extension 5500 to order

Appetizers

Colossal Shrimp Cocktail 23 GF

Poached Black Tiger Shrimp with Fresh Grated Horseradish and Lemon Chili Sauce.

Traditional Chicken Wings 19 GF

Crispy Chicken Wings in Your Choice of Sauce (Buffalo, House BBQ or Bourbon Sriracha) with Celery, Carrots and Blue Cheese or Ranch Dressing.

French Onion Soup 15

Mélange of Caramelized Onions slow simmered in Veal Stock and Sherry, topped with Gruyere Cheese Crostini.

Soup du Jour 14

Ask about today's house-made selection.

Salads

Signature House Salad 13

Mixed Baby Greens and Chopped Romaine Lettuce with Feta Cheese, Sliced Strawberries, Honey Almonds and Dried Cranberries with Poppy Seed Raspberry Vinaigrette. **With Chicken - 23 | With Salmon - 26**

Classic Caesar Salad 13

Chopped Hearts of Romaine, Shaved Pecorino Cheese and Garlic Croutons tossed in a Traditional Caesar Dressing.

With Chicken - 23 | With Salmon - 26

Sandwiches

Served with Your Choice of Fries, House-Made Chips or Fresh Fruit Cup. Substitute Udi's Gluten Free Bread on Any Sandwich.

Classic Wagyu Beef Burger 24

8 oz. Wagyu Beef Patty or Beyond Burger with Lettuce, Tomato, Onion, House Pickles and Choice of American, Cheddar or Swiss Cheese on a Toasted Challah Bun. **Add Bacon - 2**

Ballard's Club 20

Boar's Head Turkey and Ham, Crispy Bacon, Tomato, Lettuce, Cheddar Cheese and Basil Aioli on Toasted House-Made Roasted Red Pepper and Herb Focaccia.

West Baden Tuna or Chicken Salad Croissant 19

House-Made Albacore Tuna Salad or Grape and Toasted Pecan Chicken Salad on a Flaky, Buttery Croissant.

Artisan Pizzas

Pulled Pork BBQ 18

Smoked Pulled Pork, House Barbecue Sauce, Provolone Cheese and Smoked Gouda topped with Crispy Onions.

Margherita 16

Marinated Roma Tomatoes, Basil Pesto and Fresh Mozzarella.

Rustic Cheese 16

With Roasted Tomato Sauce and Fresh Mozzarella Cheese.

Add Pepperoni - 2

Entrées

Steak Frites - 6 oz. 49 | 8 oz. 61 GF

Grilled 6 or 8 oz. Filet with Truffle Fries, Herb Butter and Cabernet Demi-Glace.

Pan-Seared Salmon 41 GF

Blackened Salmon with Red Pepper Coulis and Roasted Poblano and Sweet Corn Risotto.

Steak and Eggs 29

Grilled Club Cut New York Strip Steak and Two Eggs with Your Choice of Potato Casserole or Fresh Fruit Cup and Choice of Toast.

Rolled Omelet 20

Ham, Applewood Smoked Bacon, Tomatoes, Bell Peppers, Mushrooms, Onions, Spinach, Cheddar Cheese and Swiss Cheese. Includes Your Choice of Potato Casserole or Fresh Fruit Cup and Choice of Toast.

Sprudel's Choice 18

Two Eggs, Your Choice of Applewood Smoked Bacon or Maple Blueberry Sausage Links, Choice of Potato Casserole or Fresh Fruit Cup, and Choice of Toast.

Desserts

West Baden Signature Chocolate Dome 16

Rich Chocolate Mousse and Spongy Chocolate Cake cloaked in a Soft Ganache Shell.

Mocha Cheesecake 15

Creamy White Chocolate and Coffee Cheesecake on a Crunchy, Sweet Graham Cracker and Espresso Crust with Whipped Cream and Fresh Berries.

Zax Creamery Homemade Local Ice Cream 15 GF

One Pint of Chocolate, Vanilla or Dairy-Free Strawberry.

Brownie Sundae 11

With Zax Creamery Vanilla Bean Ice Cream and Chocolate Sauce.

Hot From the Oven Cookie 7

Ask about today's selection. Served with Ice Cold Milk.

All items marked **GF** are gluten-free as prepared.

Nuts, shellfish, gluten products, dairy and eggs are used in this kitchen. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of foodborne illness.

