

➤ BREAKFAST ◀

Available 6 a.m. to 11 a.m.

BAKERY SELECTIONS

Choose Two (2): Apple Spice Muffin, Banana Nut Muffin,
Cheese Danish, Butter Croissant or Sticky Bun.....6

ASSORTED CEREALS

Corn Flakes, Cheerios, Raisin Bran, Rice Krispies or
Housemade Granola.....7

IRISH OATMEAL

Warm Milk, Brown Sugar, California Raisins and Sliced Fruit.....8

BREAKFAST PARFAIT

Granola, Berries, Low-Fat Yogurt and Honey.....9

BOWL OF MIXED BERRIES

Best of the Season.....11

HALF GRAPEFRUIT

Honey Glazed.....8

SEASONAL FRUIT PLATE

Whole & Sliced Fruits with Cottage Cheese.....11

EGGS

Includes Hash Brown Potatoes and Toast

THREE EGGS ANY STYLE

Choice of Bacon, Sausage or Ham.....14

OMELET

Choice of Three Fillings: Cheddar, Swiss, Provolone, American, Mushroom, Bacon, Ham,
Sausage, Tomato, Onion, Spinach or Roasted Pepper.....16

EGG WHITE SCRAMBLE

Egg Whites, Spinach, Mushroom, Tomato and Swiss Cheese.....14

STEAK AND EGGS

Grilled New York Steak and Two Eggs.....20

SPECIALTIES

EGGS BENEDICT

With Hash Browns.....Traditional.....16 Smoked Salmon.....18 Lump Crab.....20

COUNTRY-FRIED STEAK

Breaded Steak, Country Gravy, Two Eggs, Biscuit and Hash Browns.....18

BISCUITS AND GRAVY

Buttered Biscuits, Country Gravy, Two Eggs and Hash Browns.....14

HUEVOS RANCHEROS

Two Eggs, Tortillas, Refried Beans, Spanish Rice, Oaxaca Cheese, Roasted Jalapeño and Ranchero Sauce.....16

HOUSE-SMOKED SALMON

Toasted Bagel, Cream Cheese, Capers, Onion and Tomato.....15

FROM THE GRIDDLE

BUTTERMILK PANCAKES

Maple Syrup, Powdered Sugar and Butter.....12

BELGIAN WAFFLE

Maple Syrup, Powdered Sugar and Butter.....12

THICK-SLICED FRENCH TOAST

Maple Syrup, Powdered Sugar and Butter.....12

ADD STRAWBERRIES OR BLUEBERRIES.....4

SIDES

Smoked Bacon.....6 Turkey Bacon.....6 Ham Steak.....6 Pork Sausage.....6

Hash Browns.....4 Home Fries.....4 Biscuit & Gravy.....5 Pancakes.....6

French Toast.....6



➤ LUNCH & DINNER ◀

Available 11 a.m. to 11 p.m.

LATE RISERS

<i>THREE EGGS ANY STYLE</i>	
Choice of Bacon, Sausage or Ham with Hash Browns and Toast.....	14
<i>BISCUITS AND GRAVY</i>	
Buttered Biscuits, Country Gravy, Two Eggs and Hash Browns.....	14
<i>STEAK AND EGGS</i>	
Grilled New York Steak, Two Eggs, Hash Browns and Toast.....	20
<i>BUTTERMILK PANCAKES</i>	
Maple Syrup, Powdered Sugar and Butter.....	12
<i>BELGIAN WAFFLE</i>	
Maple Syrup, Powdered Sugar and Butter.....	12

APPETIZERS

<i>FRIED CALAMARI</i>	
Chipotle Aioli.....	12
<i>CHICKEN WINGS OR FINGERS</i>	
Choice of Plain, Buffalo or BBQ with Blue Cheese or Ranch Dressing.....	10
<i>SHRIMP COCKTAIL</i>	
Chilled Steamed Shrimp and Spicy Cocktail Sauce.....	15
<i>NACHOS</i>	
Corn Tortilla Chips, Refried Beans, Beef Chili, Cheddar & Oaxaca Cheese, Jalapeño, Black Olive, Sour Cream & Salsa.....	11
<i>CHICKEN QUESADILLA</i>	
Flour Tortilla, Pulled Roasted Chicken, Cheddar and Oaxaca Cheese, Cilantro and Chipotle Creams.....	13
<i>TEXAS CHILI</i>	
Sour Cream, Cheddar Cheese, Onion and Cornbread.....	8
<i>BASKET OF ONION RINGS</i>	8
<i>POTATO SKINS</i>	
Bacon, Cheddar Cheese, Sour Cream and Green Onion.....	8

SOUPS & SALADS

<i>BEEF BARLEY</i>	CUP.....4	BOWL.....7
<i>CHICKEN NOODLE</i>	CUP.....4	BOWL.....7
<i>SOUP OF THE DAY</i>	CUP.....4	BOWL.....7
<i>“VETTRO”</i>		
Mixed Baby Lettuces, Carrot, Cucumber, Tomato, Croutons and Choice of Dressing.....		12
<i>ICEBERG WEDGE</i>		
Tomato, Crispy Bacon and Blue Cheese Dressing.....		11
<i>GREEK SALAD</i>		
Romaine Lettuce, Kalamata Olive, Tomato, Roasted Red Pepper, Red Onion, Cucumber, Feta and Lemon Vinaigrette.....		14
<i>CHOPPED VEGETABLE SALAD</i>		
Romaine Lettuce and Napa Cabbage, Carrots, Green Beans, Beets, Kidney Beans, Tomato, Radishes and Goat Cheese.....		14
<i>ASIAN CHICKEN SALAD</i>		
Grilled Chicken, Napa Cabbage, Romaine Lettuce, Mandarin Orange, Crispy Noodles, Sesame Seeds and Ginger Honey Dressing.....		16
<i>CAESAR SALAD</i>		
Romaine Lettuce, Parmesan, Garlic Croutons and Caesar Dressing.....		12
<i>COBB SALAD</i>		
Mixed Greens, Tomato, Avocado, Bacon, Blue Cheese and Hard-Cooked Egg.....		16
<i>SPINACH SALAD</i>		
Roasted Pecans, Caramelized Onion and Warm Bacon Vinaigrette.....		12

➔ LUNCH & DINNER ⇐

Available 11 a.m. to 11 p.m.

PIZZAS

<i>MARGHERITA PIZZA</i>	
Tomato, Basil and Mozzarella.....	15
<i>GRILLED VEGETABLE PIZZA</i>	
Sun-Dried Tomato Pesto, Grilled Vegetables and Mozzarella.....	15
<i>“THE GREEK” PIZZA</i>	
Tzatziki, Gyro Meat, Garlic, Olive Oil, Pepperoncini and Mozzarella.....	15
<i>MEAT LOVER PIZZA</i>	
Pepperoni, Sausage, Ham and Mozzarella.....	15

SANDWICHES & BURGERS

Served with Choice of French Fries, Potato Salad, Coleslaw or Potato Chips

<i>TUNA OR CHICKEN SALAD</i>	
Lettuce, Tomato and Choice of Bread.....	12
<i>BLT</i>	
Smoked Bacon, Tomato, Greenleaf Lettuce and Mayonnaise on White Bread.....	12
<i>TURKEY CLUB</i>	
Sliced Roasted Turkey, Dijon Mayonnaise, Swiss Cheese, Smoked Bacon, Tomato and Greenleaf Lettuce on Sourdough.....	15
<i>GRILLED CHEESE</i>	
American Cheese on White Bread.....	12
<i>TUNA MELT</i>	
Tuna Salad with Swiss Cheese on Sourdough.....	14
<i>PATTY MELT</i>	
Angus Steak Burger, Grilled Onion and Swiss Cheese on Rye.....	16
<i>GRILLED CHICKEN BREAST</i>	
Marinated Chicken Breast, Mayonnaise, Lettuce and Tomato on Potato Bun.....	15
<i>ANGUS BURGER</i>	
Half-Pound Angus Steak Burger, Lettuce, Tomato and Onion.....	14
<i>TURKEY BURGER</i>	
Lettuce, Tomato, Onion and Dijon Mayo.....	15
<i>CHILI BURGER</i>	
Half-Pound Angus Burger and Housemade Chili.....	16
<i>BBQ WESTERN BURGER</i>	
Half-Pound Angus Steak Burger, BBQ Sauce and Onion Rings.....	16

TOPPINGS

Blue Cheese, Cheddar, Swiss, Provolone, American Cheese, Bacon, Avocado, Grilled Peppers, Mushrooms.....	1.50 Each
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SPECIALTY SANDWICHES

<i>HOT DOG</i>	
All-Beef Foot-Long Dog with Mustard, Relish and Ketchup.....	10
<i>FRENCH DIP</i>	
Sliced Roast Beef with Au Jus on a French Roll.....	16
<i>PHILLY CHEESE STEAK</i>	
Grilled Shaved Beef, American Cheese, Onion and Peppers on a French Roll.....	16
<i>HOT PASTRAMI</i>	
Lean Pastrami, Marbled Rye Bread, Spicy Mustard, Sauerkraut and Swiss Cheese.....	18
<i>REUBEN</i>	
Corned Beef Brisket, Sauerkraut, Swiss Cheese, Russian Dressing on Rye.....	16
<i>GRILLED CHICKEN WRAP</i>	
Wheat Tortilla, Pesto Mayo, Grilled Chicken Breast, Bacon, Avocado, Lettuce and Tomato.....	15
<i>GRILLED VEGETABLE BURRITO</i>	
Wheat Tortilla, Spanish Rice, Grilled Zucchini, Eggplant, Peppers, Squash, Salsa and Oaxaca Cheese.....	14

➤ MAIN COURSES ◀

Available 11 a.m. to 11 p.m.

<i>NY STEAK & SHRIMP</i>	
12-oz. NY Steak with Skewered Shrimp and Mashed Potatoes.....	31
<i>GRILLED RIB-EYE STEAK</i>	
12-oz. Rib-Eye Steak, with Savory Steak Butter and Sweet Potato Fries.....	34
<i>GRILLED MARINATED SKIRT STEAK</i>	
Shoestring Potatoes and Chimichurri Sauce	22
<i>CLASSIC MEATLOAF</i>	
Ground Beef, Herbs and Seasonings, Burgundy Demi Sauce and Mashed Potatoes.....	19
<i>GRILLED PORK CHOP</i>	
12-oz. Pork Chop with Mashed Potatoes, Apple Ancho Jus and Seasonal Vegetables	22
<i>ROTISSERIE CHICKEN</i>	
Tossed Salad, South American Spices and Spicy Dipping Sauce	19
<i>FISH & CHIPS</i>	
Battered Cod, Fries, Tartar Sauce and Lemon.....	22
<i>SEARED FRESH TROUT</i>	
Toasted Almonds, Brown Butter, Green Beans and Lemon.....	22
<i>BBQ GRILLED SALMON</i>	
Roasted Pepper Polenta and Crispy Fried Onions.....	24
<i>SCALLOP & FONTINA PASTA</i>	
Fresh Bay Scallops, Bacon, Cream, Fontina Cheese, Snow Peas and Rotini.....	22
<i>JAMBALAYA PASTA</i>	
Grilled Chicken, Spicy Sausage, Shrimp, Cajun Cream and Penne.....	22

SIDES

Guacamole.....	4	Fries.....	6	Vegetables.....	6	Onion Rings.....	7	Mashed Potatoes.....	6
Polenta.....	6	Shoestring Potatoes.....	6	Sweet Potato Fries.....	8	Shrimp Skewer.....	12		



➤ DESSERTS ◀

<i>APPLE CRUMBLE PIE</i>		<i>GRAHAM CRACKER CHEESECAKE</i>	
Vanilla Ice Cream	7	Pomegranate Coulis.....	7
<i>FUDGE CAKE</i>		<i>SUGAR-FREE MOLTEN CAKE</i>	
Vanilla Crème Anglaise and Caramel Fudge Ganache ..	7	Sugar-Free Coffee Ice Cream and Chocolate Sauce.....	7
<i>BANANA CREAM PIE</i>		<i>CARROT CAKE</i>	
Vanilla Whipped Cream and Peanut Brittle.....	7	Vanilla Cream Cheese Frosting and Coconut Crunch...	7

➤ BEVERAGES & COCKTAILS ◀

SOFT DRINKS

Coke, Diet Coke, Sprite, Root Beer, Fanta Orange, Lemonade.....4.50

FRESH FRUIT JUICES

Freshly Squeezed Orange, Grapefruit, Watermelon, Carrot, Apple.....7.50

BOTTLED WATER

Fiji Water, San Pellegrino, Smart Water4.50

COFFEE AND TEA

Hot or Iced Tea.....4.50

Coffee, Espresso, Decaffeinated, Americano.....4

Cappuccino, Latte, Mocha.....5

ADDITIONAL

Milk.....4

Hot Chocolate.....4.50

ARIA CLASSIC SIPS

Handpicked Timeless Classics with an ARIA Touch.....10

MARGARITA Sauza Silver Tequila, Cointreau, Agave Nectar, Fresh Lime and Sour, Served over Ice

MOJITO Bacardi Silver Rum, Fresh Lime, Mint, Served over Ice

COSMOPOLITAN Absolut Vodka, Cointreau, Cranberry Juice, Fresh Lime, Shaken and Served Up

MANHATTAN Woodford Reserve Kentucky Bourbon, Sweet Vermouth, Bitters, Shaken and Served Up

MARTINI Bombay Gin, Dry Vermouth, Shaken or Stirred and Served Up

TEQUILA SUNRISE Herradura Silver Tequila, Fresh Orange, Grenadine, Served over Ice

IRISH COFFEE Jameson Irish Whiskey, Brown Sugar, Fresh Hot Coffee, Topped with Heavy Cream

BLOODY MARY SELECTIONS

10

CLASSIC BLOODY MARY Absolut Vodka, Housemade Bloody Mary Mix, Veggie Skewer

BLOODY CAESAR Crop Organic Tomato Vodka, Housemade Bloody Mary Mix, Clamato Juice

BLOODY BULL Skyy Vodka, Housemade Bloody Mary Mix, Beef Bouillon

SPICY BLOODY MARY Absolut Peppar, Housemade Bloody Mary Mix, Chipotle Pepper Purée

BEER & DRAFTS

DOMESTIC

Bud Light

Budweiser

Coors Light

Michelob Ultra

MGD

Miller Lite

O'Doul's Non-Alcoholic

6

IMPORT & CRAFT

Amstel Light

Asahi

Corona

Dos Equis Ambar

Fat Tire

Newcastle

Samuel Adams

Sapporo

Sierra Nevada

Stella Artois

Widmer Hefeweizen

Yanjing

7

DRAFT

Bud Light

Heineken

Stella Artois

8

MIMOSAS

Sparkling Wine with
Your Choice of Fresh Juice
Orange, Guava, Grapefruit

12

BELLINIS

Sparkling Wine with
Your Choice of Purée
Green Apple, White Peach or
Caramelized Pineapple

12

⇒ WINES ⇐

GLASS

Sparkling, Chateau Ste. Michelle <i>Washington</i>	8
Sparkling, Chandon, Blanc de Noirs <i>California</i>	11
Champagne, Perrier-Jouët, Grand Brut <i>Epernay</i>	17
White Zinfandel, Beringer <i>California</i>	8
Pinot Grigio, Ariosa <i>Delle Venezie</i>	10
Sauvignon Blanc, Villa Maria, Private Bin <i>Marlborough</i>	10
Riesling, Chateau Ste. Michelle <i>Columbia Valley</i>	9
Chardonnay, William Hill <i>Napa Valley</i>	11
Pinot Noir, MacMurray Ranch <i>Sonoma Coast</i>	11
Merlot, St. Francis <i>Sonoma County</i>	12
Cabernet Sauvignon, Louis Martini <i>Sonoma Valley</i>	11
Malbec, Layer Cake <i>Mendoza</i>	11
Syrah, Chateau Ste. Michelle <i>Columbia Valley</i>	10

WHITE

Pinot Grigio, Ariosa <i>Delle Venezie</i>	<i>bottle</i> 38
Riesling, Chateau Ste. Michelle <i>Columbia Valley</i>	34
Sauvignon Blanc, Villa Maria, Private Bin <i>Marlborough</i>	38
Sauvignon Blanc, Brancott, Reserve <i>Marlborough</i>	48
Chardonnay, A by Acacia <i>California</i>	34
Chardonnay, William Hill <i>Napa Valley</i>	42
Chardonnay, Whitehall Lane <i>Napa Valley</i>	44
Chardonnay, Ferrari-Carano <i>Sonoma County</i>	62
Chardonnay, Cakebread <i>Napa Valley</i>	79

PINK

White Zinfandel, Beringer <i>California</i>	<i>bottle</i> 32
Rosé, Domaines Ott, Les Domaniers <i>Côtes de Provence</i>	48
Rosé, Bonaccorsi, Pink Monkey <i>Santa Rita Hills</i>	50

BUBBLES

Sparkling, Chateau Ste. Michelle <i>Washington</i>	<i>bottle</i> 37
Sparkling, Chandon, Blanc de Noirs <i>California</i>	47
Champagne, Perrier-Jouët, Grand Brut <i>Epernay</i>	79
Champagne, Veuve Clicquot, Yellow Label Brut <i>Reims</i>	99

RED

Malbec, Layer Cake <i>Mendoza</i>	<i>bottle</i> 42
Pinot Noir, MacMurray Ranch <i>Sonoma Coast</i>	42
Pinot Noir, Cono Sur <i>Casablanca Valley</i>	38
Pinot Noir, Sokol Blosser <i>Willamette Valley</i>	65
Pinot Noir, Flowers <i>Sonoma Coast</i>	106
Chianti Classico Riserva, Nozzole <i>Tuscany</i>	54
Merlot, Columbia Crest, Grand Estates <i>Columbia Valley</i>	42
Merlot, St. Francis <i>Sonoma County</i>	44
Merlot, Ferrari-Carano <i>Sonoma County</i>	48
Merlot, Duckhorn <i>Napa Valley</i>	115
Cabernet Sauvignon, Louis Martini <i>Sonoma Valley</i>	42
Cabernet Sauvignon, Oberon <i>Napa Valley</i>	52
Cabernet Sauvignon, Caymus <i>Napa Valley</i>	110
Cabernet Sauvignon, Silver Oak <i>Alexander Valley</i>	144
Syrah, Chateau Ste. Michelle <i>Columbia Valley</i>	38
Syrah, Qupe <i>Central Coast</i>	42
Shiraz, Layer Cake <i>Barossa Valley</i>	42
The Prisoner, Orin Swift <i>Napa Valley</i>	79