

Breakfast

Served 7:00 a.m. - 10:00 p.m.

Lite & Healthy Options

Yogurt Parfait

Vanilla Yogurt, Seasonal Berries, Granola \$8

House Made Granola V

Seasonal Berries, Banana, Vanilla Yogurt or Almond Milk \$8

Farmer's Market Seasonal Fruits & Melon V | GFR

Served With Bakery Fresh Banana Walnut Muffin \$9

Oatmeal VG | GF

Brown Sugar, Golden Raisin Compote, Toasted Almonds \$7

Breakfast Specialties

New York Steak & Eggs* GFR \$15

8-oz. New York Steak, Three Eggs, Hash Browns

Two Eggs Freestyle* GFR \$11

Bacon or Sausage Links, Hash Browns

Cinnamon Roll French Toast V \$11

Vanilla Butter, Seasonal Fruit Compote

Corned Beef Hash* GFR \$13

House Made Hash, Two Eggs Freestyle

Chicken Fried Steak & Eggs* \$12

Sausage Gravy, Two Eggs, Hash Browns

BYO Omelet* GFR \$10

Choose 3: Ham, Bacon, Sausage, Spinach, Mushrooms, Onions, Peppers, Tomatoes, American, Cheddar Or Swiss Shrimp, Crab Or Hollandaise, Add \$1 Each

Buttermilk Pancakes V \$9

Three High, Whipped Vanilla Butter, Maple Syrup

The Bertha* \$10

2 Pancakes, 2 Sausage Links, 2 Bacon Strips, 1 Egg

Belgian Waffle V \$9

Whipped Vanilla Butter, Berries, Maple Syrup

French Toast V \$9

Whipped Vanilla Butter, Berries, Maple Syrup

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at high risk if these foods are consumed raw or undercooked.

Lunch & Dinner

Served 11:00 a.m. - 10:00 p.m. Sunday-Thursday

11:00 a.m. - Midnight Friday-Saturday

Soups & Salads

New England Clam Chowder \$8

Chicken Noodle \$7

Grilled Chicken Caesar \$14

Romaine, Caesar Dressing, Parmesan, Croutons

Cobb Salad \$12 GF

Mixed Greens, Grilled Chicken, Bacon, Avocado, Egg, Tomatoes, Bleu Cheese, House Buttermilk Dressing

Greek Salad \$13 GF

Greens, Grilled Chicken, Tomato, Cucumber, Red Onion

Feta Cheese, Herb Vinaigrette

Berry Salad \$13 GF

Greens, Grilled Chicken, Seasonal Berries, Candied Walnuts,

Feta Cheese, Raspberry Vinaigrette

Starters

Chicken Wings or Tenders \$10 Add Fries or Tots \$14

Totchos \$10

Tots, House Chili, Jalapeños, Guacamole, Sour Cream, Salsa

Favorites

Choice of Fries, Rings or Tots

Rosie's Club

Triple Decker, Turkey, Bacon, Lettuce, Tomato \$14

Tuna Melt

Tuna Salad, Swiss Cheese, Sourdough \$9

Beef Dip

Swiss Cheese, Horseradish, Mayo, Hoagie Roll, Au Jus \$12

Classic Reuben

Corned Beef, Sauerkraut, Swiss, Thousand Island \$13

New York Steak Sandwich

Bleu Cheese Crumbles, Onion Rings, Horseradish Mayo, Hoagie Roll \$16

Grilled Cheese

Cheddar, American, Bacon, Tomato \$10

California Chicken Sandwich

lettuce, tomato, red onion, avocado, bacon, mayo \$13

Pizza & Burgers

Hand Tossed Pizza

Pepperoni, BBQ Chicken, Cheese, Vegetarian or Margherita \$13

BYO Burger

Choice of One: Bacon, Caramelized Onions, Cheese, Over Easy Egg, Additional Toppings \$1 Each \$10

Dinner

Available After 5:00 p.m.

Pan Seared Salmon* GF

Rice Pilaf, Seasonal Vegetables, Citrus Gremolata Butter \$17

Shrimp Scampi* GF

Rice Pilaf, Seasonal Vegetables \$16

Spaghetti & Meatballs

\$13

Chicken or Shrimp Fettucine Alfredo*

Spinach, Cherry Tomatoes, Garlic Parmesan Cream \$15 | \$17

Grilled Rib Eye* GF

14-oz., Smashed Fingerlings, Seasonal Vegetables \$23

Smothered Burrito

Seasoned Beef, Black Beans, Rice, Pork Chile Verde, Jack & Cheddar Cheese, Avocado Salsa, Cilantro Crema \$16

Roast Turkey Dinner

Mashed Potatoes, Herbed Mushroom Gravy \$14

VG-Vegan | V-Vegetarian | GF-Gluten Free

GFR-Gluten Free on Request

\$5.00 minimum order, \$4.00 in-room dining charge. 18% gratuity and tax will be added.

Please dial 3 for Room Service.

Please inquire with your room service associate for further selections of fine wines and spirits, including mixed drink cocktails, full bottle sales and complete hospitality bar service.

Wine & Beer

White Wine

<i>Chardonnay</i>			
Kendall Jackson	375ml	\$14	
	750ml	\$26	
Trefethen	375ml	\$35	

White Zinfandel

Beringer	750ml	\$14	
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Red Wine

<i>Mertlot</i>			
Kendall Jackson	750ml	\$22	

Pinot Noir

King Estate	375ml	\$25	
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Cabernet Sauvignon

Justin	375ml	\$23	
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Sparkling

J. Roget Champagne Split		\$8	
Domaine Chandon Brut	750ml	\$43	

Please inquire with your room service associate for further selections of fine wines and spirits, including mixed drink cocktails, full bottle sales and complete hospitality bar service.

Beer

Budweiser, Bud Light, Coors, Coors Light	\$5
O'Doul's (Non Alcoholic)	\$5
Corona, Heineken, Sierra Nevada Pale Ale, Great Basin "Icky" IPA	\$6

Beverages

Assorted Soda	\$3	Selection of Hot Teas	\$5
Assorted Juices	\$3.50	Milk or Chocolate Milk	\$4
Iced Tea	\$3	Bottled Water	\$3
Coffee	\$5		

Keurig Coffee Cups

French Roast	\$2
French Roast Decaf	\$2
Green Tea	\$2

Sweets

Red Velvet Waffle Sundae

<i>Chocolate Ice Cream, White Chocolate Sauce, Whipped Cream, Cocoa Krispies</i>	\$9
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Brownie Waffle Sundae

<i>Salted Caramel Ice Cream, Dark Chocolate Sauce Whipped Cream</i>	\$9
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Banana Split

<i>Vanilla, Chocolate & Strawberry Ice Cream, All the Toppings</i>	\$8
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New York Style Cheesecake

<i>Strawberry Sauce</i>	\$7
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Rosie's Pie

<i>Apple, Blueberry, Cherry, Chocolate Cream or Lemon Meringue</i>	\$7
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DINING TO DOOR DELIVERY

Sunday through Thursday 7:00 a.m. to 10:00 p.m.
Friday & Saturday 7:00 a.m. - Midnight

Please dial 3 to order.

Nugget
CASINO RESORT

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