

# BEVERAGES

## breakfast drinks

### sunrise revival

<b>bloody mary</b> spicy tomato juice with svedka vodka	\$10
<b>greyhound</b> fresh squeezed grapefruit juice with deep eddy vodka	\$10
<b>screwdriver</b> fresh squeezed orange juice with skyy vodka	\$10
<b>mimosa</b> fresh squeezed orange juice with sparkling wine	\$12
<b>espresso, cappuccino or latte</b> single shot / double shot	\$4 / \$6
<b>add a liqueur of your choice</b> baileys, kahlua, grand marnier, myers's dark rum	add \$10
<b>flavored syrup</b>	add \$2
<b>coffee, decaffeinated coffee, tea or hot chocolate</b> small pot (three cups) / large pot (six cups)	\$8 / \$12
<b>whole, fat free, soy, chocolate milk or almond</b>	\$4
<b>fresh orange, grapefruit, carrot, cranberry, tomato, v-8, apple, prune or pineapple juice</b>	\$7
<b>fresh pressed juices</b> spinach, grape, kale grapefruit, cayenne orange, ginger, carrot	\$8
<b>panna or pellegrino bottled water</b> small bottle / large bottle	\$5 / \$8
<b>smoothie</b> blueberry pomegranate	\$9
<b>add a nutritional supplement</b> protein blend	add \$3

prices subject to dining charge, gratuity and state sales tax

# BREAKFAST

## breakfast starters

<b>fresh fruit</b>	plate \$17 / bowl \$10
assorted seasonal fresh fruit, berries, yogurt, banana bread	
<b>greek yogurt parfait</b>	\$11
mixed berries, strawberries, honey, house-made granola	
<b>steel cut irish oatmeal</b>	\$9
raisins, brown sugar, milk add fresh berries or fruit \$3	
<b>house-made granola</b>	\$7
add fresh berries or fruit \$3	
<b>the bakery basket</b>	\$9
buttery croissant, assorted muffins, fresh danish with sweet butter, marmalade, fruit preserves	

## red rock signature breakfast

egg whites or egg beaters \$3

**build-your-own omelet\*** \$15

choose any two

spinach, onions, tomato, mushrooms, jalapeños, asparagus, bell peppers  
each additional item \$1

ham, bacon, pork or chicken sausage, all-natural chicken, american, swiss,  
cheddar, pepperjack, provolone cheese  
each additional item \$2

**ham & cheese omelet\*** \$16

smoked ham, cheddar cheese, breakfast potatoes, toast

**denver\*** \$18

cheddar cheese, smoked ham, bell peppers, onions, breakfast potatoes, toast

**energy\*** \$19

egg whites, chicken, wild mushrooms, spinach, onions, avocado, breakfast potatoes, toast

**two eggs\*** \$15

eggs any style, breakfast potatoes, toast

**breakfast croissant sandwich\*** \$16

two eggs, bacon, cheddar cheese, tomato, avocado

**traditional eggs benedict\*** \$18

poached eggs, canadian bacon, hollandaise, hash browns, toasted english muffin

**smoked salmon & bagel breakfast\*** \$20

smoked salmon, cream cheese, capers, red onions, tomato, egg caviar, toasted bagel

**chilaquiles de carnitas\*** \$19

corn tortillas, refried beans, pork carnitas, eggs, sour cream, avocado, salsa fresca,  
salsa verde, pico de gallo

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# BREAKFAST

## the classics

**red rock continental** small pot **\$22** / large pot **\$24**

basket of freshly baked croissant, danish, muffin with sweet butter, marmalade, fruit preserves, glass of fresh juice, freshly brewed coffee, harney & sons premium hot teas

**traditional american breakfast\*** small pot **\$25** / large pot **\$27**

two eggs any style, choice of link sausage, applewood smoked bacon or fresh sliced fruit, toasted white, rye, wheat, sourdough, multigrain or english muffin with sweet butter, marmalade, fruit preserves, glass of fresh juice, freshly brewed coffee, harney & sons premium hot teas

## the griddle

**classic french toast** **\$16**

maple syrup, powdered sugar

**belgian waffle** **\$15**

maple syrup, strawberries, chantilly cream

**buttermilk pancakes** **\$16**

whipped butter, maple syrup, blueberries, chocolate shaving

**bread pudding french toast\*** **\$18**

bourbon caramel sauce, crème anglaise, powdered sugar on the side

## on the side

**breakfast bread** **\$6**

white, rye, wheat, sourdough, multigrain, bagel or english muffin with sweet butter, cream cheese, marmalade or honey

**breakfast protein** **\$8**

smoked bacon, turkey bacon, chicken apple sausage, country ham steak, canadian bacon, pork sausage links

**breakfast potatoes** **\$6**

choice of hash browns or country style

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# DINNER

## appetizers

### seafood platter

maine lobster, shrimp, oyster, crab cocktail, king crab  
served with cocktail sauce, mignonette, lemon

1-3 people **\$85** 4-6 people **\$135**

### chilled jumbo shrimp cocktail

signature cocktail sauce

**\$22**

### nachos

tortilla chips, zesty cheese sauce, black beans, tomatoes, jalapeños, black olives,  
green onions, sour cream, guacamole, salsa fresca  
add chicken \$5

**\$13**

### chicken wings

traditional buffalo style, crudité, ranch dressing

**\$14**

### three cheese quesadilla

oaxaca & jack cheeses, sour cream, guacamole, pico de gallo  
add chicken \$5

**\$16**

### chicken fingers

buffalo style or plain, crudité, ranch dressing

**\$16**

## soups

cup **\$6** bowl **\$9**

### chicken noodle soup

### soup of the day

## salads

### caesar salad

add chicken \$5 / add shrimp \$6

**\$14**

### cobb salad

baby iceberg lettuce, roasted chicken, chives, applewood smoked bacon, tomato,  
avocado, bleu cheese, hard-boiled eggs, white french dressing

**\$18**

### thai peanut chicken salad

grilled chicken breast, napa cabbage, cilantro, scallion, snap peas, bean sprouts,  
carrots, thai peanut dressing

**\$17**

### grilled shrimp salad

butter lettuce, avocado, hearts of palm, green goddess dressing

**\$18**

### caprese salad

heirloom tomatoes, buffalo mozzarella, fresh basil, white balsamic dressing

**\$18**

### root vegetable garden salad

romaine and iceberg lettuce, shaved baby rainbow carrots, roma tomato,  
chive & mint ranch dressing

**\$14**

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# DINNER

## sandwiches

choice of french fries, potato salad or kettle chips

**jerk grilled chicken** \$18

marinated grilled chicken breast, lettuce, tomato, avocado, pepper jack, ciabatta roll

**roast beef sandwich\*** \$19

shaved beef & gravy, salted caraway seed bun

**grilled cheese sandwich** \$14

brioche, cheddar, provolone & parmesan cheeses with a cup of tomato soup

**red rock blta** \$17

applewood smoked bacon, garlic aioli, avocado, sourdough bread

**turkey club sandwich** \$17

turkey, smoked bacon, lettuce, tomato, mayo

## pizza

**4 cheese pizza** \$18

mozzarella, ricotta, monterey jack & fontina cheeses

**pepperoni** \$20

fresh basil tomato, mozzarella, pepperoni

**meat lover** \$24

fresh tomato, mozzarella, pepperoni, spicy sausage, prosciutto

## burgers

choice of french fries, potato salad, or kettle chips

**the red rock\*** \$22

create your own:

fresh ground beef, turkey patty, or veggie patty

lettuce, tomato, pickle, onion, butter toasted bun

add cheddar cheese, american cheese, pepper jack cheese,

swiss cheese, bacon, avocado \$1

**smokehouse\*** \$24

applewood smoked bacon, smokey bbq sauce, cheddar cheese, onion straws

**t-bones prime burger\*** \$34

prime rib eye of beef burger, fresh maine lobster

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# DINNER

## entrees

<b>short rib</b>	\$28
beef short rib, mashed potatoes, seasonal vegetable	
<b>prime new york steak*</b>	\$38
12 oz. ny strip loin, roasted potatoes, red wine reduction, seasonal vegetable	
<b>rotisserie chicken</b>	\$29
rotisserie half chicken, mashed potatoes, seasonal vegetable	
<b>grilled salmon*</b>	\$32
quinoa, grilled vegetables, lemon, olive oil, tomato pistou	
<b>filet mignon*</b>	\$48
8 oz. prime filet, roasted potatoes, red wine reduction, seasonal vegetable	
<b>baked rigatoni</b>	\$24
bolognese sauce, mozzarella cheese, garlic bread	
<b>vegetable risotto</b>	\$22
barley and sweet potato risotto, roasted tomato and chervil broth	
<b>sides</b>	\$8
baked potato	
mashed potatoes	
steamed jasmine rice	
french fries	
sweet potato fries	
fresh vegetables	

## kids menu

<b>silver dollar pancakes</b>	\$8
<b>grilled cheese sandwich</b>	\$9
<b>chicken fingers</b>	\$12
<b>pasta marinara</b>	\$12

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# DINNER

## desserts

\$10

### yuzu meringue cake

light yuzu mousse, exotic center, crispy meringue, raspberry sauce

### dark chocolate hazelnut

chocolate mousse, hazelnut sponge, praline crisp, vanilla salted caramel sauce

### peanut butter kit kat bar

peanut butter mousse, strawberry, vanilla cream, mint chocolate

### white chocolate cheesecake

graham cracker snap, passion fruit, whipped vanilla cream

### banana brownie cake

caramelized banana, brownie bite, banana sponge cake, chocolate

### ice cream & chocolate chips cookie

choice of vanilla, chocolate and strawberry ice cream

house-made chocolate chips cookie, whipped vanilla cream

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# DRINKS

## soft drinks & waters

### soft drinks and mixers

pepsi / diet pepsi / mist twst / ginger ale / soda / tonic

\$5

### panna or pellegrino bottled water

small \$5 / large \$8

## beer

### import/craft

corona / heineken / amstel light / guinness / stone ipa / ballast point sculpin  
blue moon / sam adams

\$8

### domestic

coors light / miller lite / mgd / buckler n/a

\$6

## cocktails (50 ml)

belvedere / johnnie walker black / bombay sapphire / jack daniel's / crown royal  
fireball / bacardi light / captain morgan / patron silver / baileys

\$8

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# DRINKS

## bottled spirits

### vodka

skyy...\$75 / absolut...\$110 / belvedere...\$130 / chopin...\$130  
grey goose...\$130 / ketel one...\$110 / stoli elite...\$375

### gin

beefeater...\$75 / bombay sapphire...\$130  
tanqueray...\$100 / tanqueray 10...\$130

### rum

bacardi light...\$75 / captain morgan...\$75  
malibu...\$75

### tequila

patron silver...\$130 / patron platinum...\$500  
casamigos reposado...\$200 / casamigos anejo...\$250

### bourbon / whiskey

wild turkey 80 proof...\$75 / jack daniel's...\$100  
maker's mark...\$130 / crown royal...\$110

### scotch / single malts

chivas regal...\$130 / johnnie walker black...\$130  
johnnie walker blue...\$600 / macallan 18 year old...\$300  
macallan 12 year old...\$130

### brandy / cognac

martell cordon bleu...\$270 / remy martin xo...\$400  
hennessy vs...\$140 / hennessy xo...\$400

### liqueur / cordial

amaretto disaronno...\$85 / baileys irish cream...\$75 / campari...\$75  
cointreau...\$75 / frangelico...\$75 / goldschlager...\$75  
jagermeister...\$85 / grand marnier...\$130 / kahlua...\$85

# WINES

## champagne

dom perignon, brut, eprenay, france	\$450
louis roederer cristal, brut, reims france	\$900
perrier-joüet grand brut, eprenay, france	\$99
veuve clicquot yellow label, brut, reims, france	\$125

## sparkling wines

domaine chandon brut, ca	\$50
korbel brut, ca (187ml)	glass \$10

## white wines

chardonnay, cambria, santa barbara, ca	\$45
chardonnay, chalk hill estate, sonoma, ca	\$75
chardonnay, far niente, napa valley, ca	\$120
chardonnay, sonoma-cutrer, russian river, ca	\$60
pinot grigio, santa margherita, valdadige, italy	\$60
pinot gris, j vineyards, ca	\$45
riesling kabinet, dr. thanisch, mosel-germany	\$52
sauvignon blanc, cloudy bay, new zealand	\$70
sauvignon blanc, matanzas creek, sonoma, ca	\$45
white zinfandel, beringer vineyards, ca	\$36

## red wines

cabernet sauvignon, joel gott 815, ca	\$45
cabernet sauvignon, jordan vineyards, sonoma, ca	\$120
cabernet sauvignon, justin vineyards, paso robles, ca	\$60
cabernet sauvignon, lancaster estate, sonoma, ca	\$75
opus one, robert mondavi-baron rothschild, napa valley, ca	\$475
merlot, duckhorn, napa valley, ca	\$120
merlot, napa cellars, napa valley, ca	\$45
pinot noir, la crema, sonoma, ca	\$52

## wines by the glass

cabernet sauvignon, merlot, pinot noir, chardonnay, or pinot grigio	\$11
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