



Welcome Back

Breakfast @ **Chop N' Room**

Monday - Friday 6:30am - 10:30am | Saturday - Sunday 7:00am - 11:00am

Proudly Serve Starbucks® Café

Monday - Friday 6:30am - 10:30am | Saturday - Sunday 7:00am - 11:00am

Dinner & Cocktail @ **Blu Bar + Lounge**

Monday - Sunday 5:00pm - 11:00pm

* Hours may be subject to change. See front desk for details.



DINNER MENU

Appetizers

OLD BAY SHRIMP COCKTAIL 15

Four jumbo shrimp, traditional cocktail sauce

JUMBO LUMP BLUE CRAB CAKE 15

Maryland style crab cake, micro-greens, lemon aioli

HUMMUS + PITA 13

House-made hummus dip, crumbled feta cheese, carrot and celery sticks, warm pita triangles

WINGS 12

Traditional Buffalo hot wings | Korean char siu

FLATBREAD

Barbecued chicken 13 | Margarita 11

Signature Salads

CAPRESE SALAD *gf* 14

Vine ripe heirloom tomatoes, fresh mozzarella, frisée, balsamic syrup and olive oil

HARVEST SALAD *gf* 10

Garden greens, pecans, oranges and roasted red peppers, ranch, balsamic vinaigrette or blue cheese dressing

CAESAR SALAD 10

Farm fresh romaine lettuce, shaved parmesan, rustic bread croutons, Caesar dressing

**add protein to any salad:*

6oz. steak* 14 | 6oz. salmon 11 | jumbo shrimp 10
grilled chicken 6

Sandwiches

SHORT RIB SANDWICH 15

Provolone, tomato, roasted peppers & onions, fresh herb aioli, toasted ciabatta bread

ANGUS BEEF BURGER 14

Well-cooked quarter pound angus beef burger with sliced tomato, onions and lettuce on toasted brioche bun

Sandwiches cont.

CAPRESE PANINI 14

Fresh mozzarella cheese, sliced tomato, garden greens, aged balsamic vinegar, toasted ciabatta bread

GRILLED CHICKEN PANINI 13

Ciabatta panini, fire roasted chicken, grilled peppers & onions, tomato, provolone, fresh herb aioli

Entrees

FLAT IRON STEAK * 25

Creamy polenta, market vegetables, red wine demi

*Surf & Turf: + shrimp 10 | + salmon 11

SHORT RIB MAC & CHEESE 24

6oz. boneless short rib, Cavatappi pasta and seven cheeses

JUMBO CRAB CAKE & SHRIMP 26

Maryland style crab cake, jumbo garlic butter shrimp, chipotle ranch sauce, market vegetables

ALASKA WILD SALMON 24

Oven roasted, creamy polenta, market vegetables

CREAMY SHRIMP SCAMPI 22

Linguine pasta, Chardonnay cream sauce, shaved Asiago cheese, arugula

HERB ROASTED HALF CHICKEN 23

Market vegetables, red wine demi

GRILLED CHICKEN MARSALA 21

Creamy polenta, market vegetables, mushroom marsala sauce

LINGUINE PASTA & GRILLED CHICKEN 20

Chardonnay herb cream sauce, asparagus

Sides

Mac & Cheese 9 | Market Vegetables 5

Creamy Grits 6 | Warm Pita 5

*May contain raw or under cooked meats, seafood, shellfish or eggs. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



Red Wines

MAGNOLIA GROVE BY CHATEAU ST. JEAN Cabernet Sauvignon, California	7/26
14 HANDS Cabernet Sauvignon, Washington	10/36
CHATEAU ST. JEAN Cabernet Sauvignon, California	12/46
CHATEAU STE. MICHELLE Cabernet Sauvignon, Columbia Valley, Washington	15/56
J. LOHR "SEVEN OAKS" Cabernet Sauvignon, California	15/56
STAGS' LEAP Cabernet Sauvignon, Napa Valley	22/84
BERINGER FOUNDERS' ESTATE Merlot, California	10/36
MAGNOLIA GROVE BY CHATEAU ST. JEAN Merlot, California	7/26
DELOACH Pinot Noir, California	12/44
MACMURRAY ESTATE Pinot Noir, California	17/64
ALAMOS Malbec, Mendoza, Argentina	10/36
PIATTELLI Malbec, Argentina	14/54
YANGARRA "MCLAREN VALE" Shiraz, South Australia	15/56
ALAMOS Red Blend, Mendoza, Argentina	10/36
MARTIN CODAX, "ERGO" Tempranillo, Spain	11/40
7 DEADLY ZINS Zinfandel, California	11/40

Sparkling

CHANDON CLASSIC Brut, California	15/56
MUMM NAPA PRESTIGE Brut, California	18/62
RUFFINO Prosecco, Italy	11 40

*must be 21 year of age to purchase alcoholic beverages.
Valid government ID is required. Please drink responsibly

White Wines

MAGNOLIA GROVE BY CHATEAU ST. JEAN Chardonnay, California	7/26
CHATEAU STE. MICHELLE "INDIAN WELLS" Chardonnay, Washington	15/56
LA CREMA "MONTEREY" Chardonnay, Central Coast	15/56
STAGS' LEAP Chardonnay, Napa Valley	16/60
MAGNOLIA GROVE BY CHATEAU ST. JEAN Pinot Grigio, California	7/26
BOLLINI Pinot Grigio, Italy	10/36
CHATEAU STE. MICHELLE Sauvignon Blanc, Marlborough, NZ	14/52
ECHO BAY Sauvignon Blanc, Marlborough, New Zealand	10/36
KIM CRAWFORD Sauvignon Blanc, Marlborough, New Zealand	14/52
KUNGFU GIRL Riesling, Washington	11/40
MINUTY M Rosé, Provence, France	12/44
14 HANDS HOT TO TROT White Blend, Washington	10/36
BERINGER White Zinfandel, California	7/24
SARACCO Moscato di Asti, Italy	10/36

Bottle Beer

Budweiser Bud Light Miller Lite	5
Heineken Heineken Light Corona Extra Corona Light Angry Orchard Hard Cider Blue Moon Samuel Adams Boston Lager St. Pauli Girl N.A	6
Stella Artois Guinness	7

