

## **B R E A K F A S T**

### **FRESH FRUITS**

Half Grapefruit 5

Seasonal Melon Plate 8

Fresh Fruit Plate (serves two) 17

Seasonal Berries with Brown Sugar and Cream 8

### **FROM THE BAKERY OR TOASTER**

All Selections 6

Croissant, Danish, Sticky Bun, Cinnamon Roll, Blueberry, Apple-Bran or Low-Fat Chocolate Muffin, English Muffin, Bagel, White, Wheat, Rye or Whole Grain Bread

### **CONTINENTAL BREAKFAST 16**

Freshly Squeezed Orange Juice or Grapefruit Juice. Choice of Croissant, Cheese Danish, Apple-Bran Muffin, Blueberry Muffin or Toast. Regular or Decaffeinated Coffee, Tea or Milk

### **FITNESS BREAKFAST 18**

Our Breakfast Parfait, Freshly Squeezed Orange or Grapefruit Juice. Apple-Bran or Low-Fat Chocolate Muffin. Regular or Decaffeinated Coffee, Tea or Milk

### **CEREALS 7**

Selection of Breakfast Cereals: Special K, Frosted Flakes, Raisin Bran, Complete Bran Flakes, Shredded Wheat with Sliced Banana or Strawberries 9

### **OATMEAL 10**

### **BREAKFAST PARFAIT 8**

Crunchy Granola and Low-Fat Yogurt Layered with Fresh Fruit and Seasonal Berries

Available 5 a.m. – 10 p.m. Room Service charge 3.00 per person. All prices subject to state sales tax.

### **THE AMERICAN BREAKFAST 20**

Freshly Squeezed Orange or Grapefruit Juice, Two Eggs Any Style, Choice of Ham Steak, Bacon or Sausage Links, Breakfast Potatoes and a Short Stack of Pancakes. Regular or Decaffeinated Coffee, Tea or Milk

### **THE SOUTHWESTERN 20**

Freshly Squeezed Orange or Grapefruit Juice. Huevos Rancheros: Two Eggs, Flour Tortillas, Refried Beans and Chorizo Topped with Monterey Jack Cheese. Regular or Decaffeinated Coffee, Tea or Milk

### **EGGS & OMELETS**

Breakfast Potatoes, Home-Made Biscuits or Toast,  
Egg Whites or Cholesterol-Free Eggs Available Upon Request

### **TWO EGGS, ANY STYLE 14**

with Ham Steak, Bacon or Sausage Links

### **THREE EGG OMELET 16**

Choice of Three Fillings: Mushroom, Ham, Bacon, Sausage, Fine Herbs, Monterey Jack or Cheddar Cheese, Bell Pepper, Tomato, Spinach, Onion or Avocado

### **CORNED BEEF HASH WITH TWO EGGS, ANY STYLE 16**

### **CLASSIC EGGS BENEDICT 15**

## **FROM THE GRIDDLE**

### **BELGIAN WAFFLE 12**

with Sliced Banana 14

### **FRENCH TOAST 13**

with Sticky Pecans and Sliced Banana 15

### **BUTTERMILK PANCAKES 12**

with Blueberries or Chocolate Chips 14

## **BREAKFAST SPECIALTIES**

### **6 OZ. NEW YORK STEAK AND TWO EGGS, ANY STYLE 24**

Grilled Tomato, Breakfast Potatoes and Hollandaise Sauce

### **CONGEE 11**

Add Chicken 15 Add Beef 20 Add Abalone 40

### **JAPANESE BREAKFAST 22**

Choice of Juice, Seasoned Salmon, Nishiki Rice, Miso Soup, Assorted Pickled Vegetables

### **SMOKED SALMON 20**

Sliced Tomato, Red Onion, Capers, Cream Cheese with a Toasted Bagel

## A P P E T I Z E R S

### SHRIMP COCKTAIL 20

Cocktail Sauce and Lemon

### CRAB CAKES 15

Tomato Chutney and Remoulade

### BUFFALO CHICKEN WINGS 12

Celery and Carrot Sticks, Bleu Cheese Dip

### PACIFIC RIM COMBO PLATTER 24

Egg Rolls, Pot Stickers, Chicken Satays, Shrimp Tempura and Dipping Sauces

### QUESADILLAS 14

Griddled Flour Tortillas, Jack and Cheddar Cheese, Salsa, Guacamole and Sour Cream

Add Chicken 16

### CHICKEN FINGERS 12

BBQ Sauce and Ranch Dip

### BLUE CHIP NACHOS 15

Chili, Jalapeños, Tomatoes, Olives, Scallions, Jack and Cheddar Cheese, Salsa and Sour Cream

### STUFFED POTATO SKINS 14

Sausage, Bacon, Cheddar Cheese, Scallions and Sour Cream

Available 5 a.m. – 10 p.m. Room Service charge 3.00 per person. All prices subject to state sales tax.

## P I Z Z A S

FRESH TOMATO AND BASIL 15

Goat Cheese 17

VEGETARIAN PIZZA 16

Grilled Vegetables, Tomato Sauce and Mozzarella Cheese

HAWAIIAN PIZZA 16

Canadian Bacon and Pineapple

NEAPOLITAN 18

Pepperoni, Sausage, Mushroom, Onion and Tomato

## S O U P S

COUNTRY CHICKEN NOODLE SOUP 8

NEW ENGLAND CLAM CHOWDER 10

FRENCH ONION AU GRATIN 9

Available 5 a.m. – 10 p.m. Room Service charge 3.00 per person. All prices subject to state sales tax.

## S A L A D S

### GARDEN SALAD 12

Mixed Greens, Tomatoes, Cucumbers, Carrots and Choice of Dressing

### ORIENTAL CHICKEN SALAD 16

Shredded Lettuce and Napa Cabbage, Carrots, Peanuts, Scallions, Crispy Noodles and Peanut Dressing

### THE CLASSIC CAESAR SALAD 14

Romaine Lettuce, Parmesan Cheese and Garlic Croûtons

Add Chicken 16    Add Shrimp 18

### COBB SALAD 16

Iceberg Lettuce, Turkey, Bacon, Bleu Cheese, Tomato, Avocado and Hard-Boiled Egg

## S A N D W I C H E S

served with French Fries, Veggie Chips or Potato Salad

### DELI SANDWICHES 15

Turkey, Ham, Tuna Salad or Chicken Salad with American, Cheddar or Swiss Cheese, Lettuce, Tomato and Onion

### CLUB 14

Turkey, Bacon, Lettuce and Tomato

### TRIPLE DECKER 16

Pastrami, Corned Beef and Turkey with Swiss Cheese and Russian Dressing

### HOME-MADE TURKEY BURGER 15

Grilled with Swiss Cheese and Sautéed Mushrooms

### CHAR-GRILLED CHICKEN BREAST SANDWICH 17

Lettuce, Tomato, Onion and Pickle

Smothered with Grilled Onions, Mushrooms and Swiss Cheese 19

### THE MIRAGE BURGER 15

Lettuce, Tomato, Onion and Pickle

Additional Toppings: American, Swiss, Cheddar Cheese, Bacon or Mushrooms 2 (each)

### MILE-HIGH REUBEN 14

Corned Beef, Swiss Cheese, Sauerkraut and Russian Dressing, Cooked on Rye Bread

### PATTY MELT 16

Burger Patty, Caramelized Onions and Swiss Cheese on Rye Bread

### HAM AND TURKEY MELT 15

Shaved Ham, Turkey, Melted American Cheese and Bacon on Focaccia Bread

Available 5 a.m. – 10 p.m. Room Service charge 3.00 per person. All prices subject to state sales tax.

## ENTRÉES

### ROTISSERIE OR SOUTHERN FRIED CHICKEN 20

Mashed Potatoes, Fresh Vegetables and Traditional Dressings

### VEGETABLE FRIED RICE 14

BBQ Pork or Chicken 16 Shrimp 18

### 12 OZ. NEW YORK STEAK 34

### 8 OZ. FILET MIGNON 39

Topped with Sautéed Mushrooms with Fresh Vegetables and Baked Potato

### FISH AND CHIPS 22

Battered Cod and Crispy Wedge Fries, Tartar Sauce, Lemon and Malt Vinegar

### SINGAPORE NOODLES 16

Curried Rice Noodles Stir-Fried with Shrimp, Pork and Vegetables

### CRISPY JUMBO FRIED SHRIMP 25

French Fries, Lemon and Cocktail Sauce

### HALIBUT KATSU CURRY 32

Breaded Halibut Deep Fried with Curry Sauce on a Bed of Jasmine Rice

### 12 OZ. BROILED AUSTRALIAN LOBSTER TAIL 95

Fresh Vegetables, Choice of Baked Potato or Steamed Rice, Drawn Butter and Lemon

Available 5 a.m. – 10 p.m. Room Service charge 3.00 per person. All prices subject to state sales tax.

## P A S T A

FETTUCCINE ALFREDO 15

Add Chicken 19   Add Shrimp 23

SPAGHETTI MARINARA 15

Add Meatball 20

PENNE WITH PRIMAVERA 17

## DESSERTS

All selections 10

DEEP DISH APPLE PIE À LA MODE

CHOCOLATE SEVEN LAYER CAKE

FLORIDA KEY LIME PIE

TIRAMISÚ CAKE

NEW YORK-STYLE CHEESECAKE WITH STRAWBERRY SAUCE

ICE CREAM AND SORBET

## SNACKS AND MUNCHIES

TORTILLA CHIPS WITH SALSA AND GUACAMOLE 16

BIG BOWL OF PRETZELS 12

POTATO CHIPS WITH ONION DIP 14

ROASTED PEANUTS OR MIXED NUTS 15

WALNUT FUDGE BROWNIE 6

CHOCOLATE TRUFFLES (6 PC.) 14

JUMBO CHOCOLATE CHIP COOKIE 6

Available 5 a.m. – 10 p.m. Room Service charge 3.00 per person. All prices subject to state sales tax.

## B E V E R A G E S

### CHILLED JUICES

Freshly Squeezed Orange, Grapefruit, Carrot or Watermelon 7

Tomato, V-8, Apple, Cranberry or Pineapple 6

### COFFEE

Small Pot (Serves 3 Cups) 9

Large Pot (Serves 6 Cups) 12

### SELECTION OF HOT BEVERAGES:

Green Tea, Earl Grey, English Breakfast, Chamomile, Darjeeling or Decaffeinated

Small Pot (Serves 3 Cups) 8

Large Pot (Serves 6 Cups) 11

Hot Chocolate 4

### SOFT DRINKS

Coke, Diet Coke, 7-Up, Diet 7-Up, Ginger Ale, Dr. Pepper, Tonic Water, Club Soda 4

Red Bull 6

### MINERAL WATERS

Evian (1 L.) 8

Fiji (1 L.) 9

Perrier (6.5 oz.) 5

San Pellegrino (1 L.) 10

### MORNING COCKTAILS

Bloody Mary 8

Mimosa 9

Screwdriver 9

Available 5 a.m. – 10 p.m. Room Service charge 3.00 per person. All prices subject to state sales tax.

## H O R S   D ' O E U V R E S

Please allow us to assist you with entertaining guests in the comfort of your room. A two hour advance notice is required for preparation of your selections. All Hors d'Oeuvres are priced per dozen.

### C O L D

SHRIMP WITH COCKTAIL SAUCE AND LEMON 48

PROSCIUTTO-WRAPPED GRISSINI 38

TOMATO AND FRESH MOZZARELLA BRUSCHETTA 34

SMOKED SALMON AND CHIVE CREAM ON BRIOCHE 45

DOMESTIC AND IMPORTED CHEESE 40

with Fresh Grapes, Dried Fruits, Nuts, Baguette and Crackers. Serves two.

## **HOT**

### **BUFFALO CHICKEN WINGS 24**

Bleu Cheese Dip

### **PORK POT STICKERS, SOY DIPPING SAUCE 36**

### **CHICKEN SATAY, PEANUT SAUCE 42**

### **EGG ROLLS 36**

Sweet and Sour Dipping Sauce

### **MINI BEEF TENDERLOIN 54**

Teriyaki or Black Bean Sauce

### **MINI CRAB CAKES 52**

Louisiana Remoulade

### **VEGETABLE CRUDITÉ 20**

Crisp Vegetables with Ranch, Balsamic and Bleu Cheese Dips. Serves two.

## B R E A K F A S T

### CONTINENTAL BREAKFAST 16

Freshly Squeezed Orange Juice or Grapefruit Juice. Choice of Croissant, Cheese Danish, Apple-Bran Muffin, Blueberry Muffin or Toast. Regular or Decaffeinated Coffee, Tea or Milk

### AMERICAN BREAKFAST 18

Freshly Squeezed Orange Juice or Grapefruit Juice, Two Eggs Any Style, Choice of Pancakes or French Toast, Ham or Sausage Links and Toast, Served with Breakfast Potatoes, Regular or Decaffeinated Coffee, Tea or Milk

## S O U P S & S A L A D S

### COUNTRY CHICKEN NOODLE SOUP 8

Hearty Vegetables, Chicken and Egg Noodles Simmered in Herb Broth

### FRENCH ONION AU GRATIN 9

Rich Onion Broth, Croûtons and Melted Gruyère Cheese

### GARDEN SALAD 12

Mixed Greens, Tomato, Carrots, Beets and Cucumbers

### THE CLASSIC CAESAR SALAD 14

Romaine Lettuce, Parmesan Cheese and Garlic Croûtons

Add Chicken 16 Add Shrimp 18

Available 10 p.m. – 5 a.m. Room Service charge 3.00 per person. All prices subject to state sales tax.

## A P P E T I Z E R S

### SHRIMP COCKTAIL 20

Cocktail Sauce and Lemon

### BUFFALO CHICKEN WINGS 12

Celery and Carrot Sticks, Bleu Cheese Dip

### CHICKEN FINGERS 12

BBQ Sauce and Ranch Dip

### STUFFED POTATO SKINS 14

Sausage, Bacon, Cheddar Cheese, Scallions and Sour Cream

## P I Z Z A S

### FRESH TOMATO AND BASIL 15

Goat Cheese 17

### VEGETARIAN PIZZA 16

Grilled Vegetables, Tomato Sauce and Mozzarella Cheese

### HAWAIIAN PIZZA 16

Canadian Bacon and Pineapple

### NEAPOLITAN 18

Choice of Three Toppings: Pepperoni, Sausage, Mushroom, Tomato or Red Onion

Available 10 p.m. – 5 a.m. Room Service charge 3.00 per person. All prices subject to state sales tax.

## S A N D W I C H E S

### THE CLUB 14

Turkey, Bacon, Lettuce and Tomato

### CHAR-GRILLED CHICKEN BREAST SANDWICH 17

Lettuce, Tomato, Onion and Pickle

Smothered with Grilled Onions, Mushrooms, and Swiss Cheese 19

### THE MIRAGE BURGER 15

Lettuce, Tomato, Onion and Pickle

Additional Toppings: American, Swiss, Cheddar Cheese, Bacon or Mushrooms 2 (each)

## S I D E S

All Selections 6

### COLESLAW

### FRENCH FRIES

### POTATO SALAD

## E N T R É E S

### VEGETABLE FRIED RICE 14

BBQ Pork or Chicken 16 Shrimp 18

### STEAK FRITES 30

8 oz. Sirloin, Shallot-Red Wine Sauce and Crispy Fries

### SOUTHERN FRIED CHICKEN 20

Mashed Potatoes, Fresh Vegetables and Traditional Dressing

## D E S S E R T S

All selections 10

DEEP DISH APPLE PIE À LA MODE

CHOCOLATE SEVEN LAYER CAKE

FLORIDA KEY LIME PIE

TIRAMISÚ CAKE

NEW YORK-STYLE CHEESECAKE WITH STRAWBERRY SAUCE

ICE CREAM AND SHERBET

Available 10 p.m. – 5 a.m. Room Service charge 3.00 per person. All prices subject to state sales tax.

## BOTTLED SPIRITS

### AMERICAN WHISKEY AND BOURBON

Jim Beam	60
Wild Turkey 101	75
Jack Daniel's	85
Makers Mark	90
Bookers	170

### CANADIAN

Seagram's 7	60
Seagram's V.O.	64
Canadian Club	65
Crown Royal	94
Crown Royal Special Reserve	125

### GIN

Beefeater	75
Tanqueray	80
Bombay	85
Bombay Sapphire	95

### RUM

Bacardi Light	60
Mount Gay Eclipse	65
Myers's Dark	75
Montecristo	75
Bacardi 151	90

### TEQUILA

José Cuervo 1800	90
Patrón Silver	130
Herradura Silver	145
Patrón Añejo	157
Don Julio 1942	350

### VODKA

Skyy	80
Stolichnaya	80
Absolut	85
Ketel One	115
Belvedere	130
Grey Goose	145

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## BLENDDED SCOTCH

J & B	90
Johnny Walker Red	90
Dewar's White Label	100
Chivas Regal	130
Johnny Walker Black	135
Johnny Walker Blue	565

## SINGLE MALT SCOTCH

The Glenlivet 12 year	130
Macallan 12 year	145
Knockando 18 year	145
Oban 14 year	165
Macallan 18 year	400

## COGNAC

Martell V.S.	135
Rémy Martin V.S.O.P.	180
Hennessy V.S.O.P.	190
Martell X.O.	375
Hennessy X.O.	400
Rémy Martin Louis XIII	2,500

## CORDIALS

Sambuca Romana	70
Campari	75
Goldschläger	75
Jägermeister	75
Southern Comfort	75
Bailey's Irish Cream	80
Frangelico	80
Kahlúa	80
Amaretto Disaronno	85
Chambord	95
Cointreau	125
B & B	140
Grand Marnier	140

## BEERS

### DOMESTIC

Budweiser, Bud Light, Coors, Coors Light, Miller Lite, Miller Genuine Draft, Sharp's (non-alcoholic)	5.50
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### IMPORTED

Heineken, Tsingtao, Corona, Beck's	6.50
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## MIXERS AND MINERAL WATER

Tonic Water	4
Club Soda	4
Ginger Ale	4
Coke	4
Diet Coke	4
7-Up	4
Diet 7-Up	4
Dr. Pepper	4
Perrier	5
Mountain Valley (10 oz.)	5
Bloody Mary Mix (6 oz.)	6
Orange Juice (6 oz.)	6
Grapefruit Juice (6 oz.)	6
Cranberry Juice (6 oz.)	6
Mountain Valley (1 L.)	8
Evian (1 L.)	8
Fiji (1 L.)	9
San Pellegrino (1 L.)	10

## COCKTAILS

Call brands	8
Premium brands	9 and up

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# WINE AND SPIRITS

## CHAMPAGNES AND SPARKLING WINE

Asti Spumante	34
Veuve Clicquot, Brut, France, half bottle	37
Domaine Chandon Brut	45
“J” Jordan	66
Mumm Cordon Rouge	76
Moët et Chandon White Star	88
Veuve Clicquot Brut	100
Dom Pérignon	366
Louis Roederer Cristal	850

## CALIFORNIA WHITE WINE

Robert Mondavi Chardonnay, Napa Valley	44
Franciscan Chardonnay	45
Grgich Hills Chardonnay, Napa Valley	91
Cakebread Chardonnay	92
Kistler Chardonnay	123

## FINE WINE BY THE GLASS

Beringer White Zinfandel, Napa Valley	8
J. Lohr Cabernet	9
Red Diamond Merlot	9
Wild Horse Pinot Noir, California	10

## IMPORTED WHITE WINE

Santa Margherita Pinot Grigio, Italy, half bottle	24
Santa Margherita Pinot Grigio, Italy	49
Cloudy Bay Sauvignon Blanc, New Zealand	58

## ROSE AND BLUSH WINE

Beringer White Zinfandel, Napa Valley	30
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## RED WINE

Concannon Merlot	37
Canoe Ridge Merlot, Washington	44
Wild Horse Pinot Noir, Central Coast	52
Frog’s Leap Zinfandel, Napa Valley	53
Ferrari-Carano Merlot, Sonoma County	56
Robert Mondavi Cabernet Sauvignon, Napa Valley	68
Jordan Cabernet Sauvignon	120
Silver Oak Cabernet Sauvignon	120

## IMPORTED RED WINE

Penfolds Bin 28 Shiraz	51
Ruffino Riserva Ducale Chianti Classico Sangiovese	81
Gevrey-Chambertin Joseph Drouhin, France	84
Château de Pez	100
Antinori Tignanello	156

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