

THE CLIFF  
— LODGE SPA —

ROOM SERVICE MENU

# BREAKFAST

Served from 6 - 11 am, Ext. 5400

## CEREALS, FRUIT & YOGURT

<b>Fresh Fruit &amp; Berries Bowl</b> . . . . .	.16
<b>Nature Plate</b> . . . . .	.18
Granola, yogurt and fresh berries.	
<b>Oatmeal</b> . . . . .	.15
Brown sugar and raisins.	
<b>Assorted Cold Cereals</b> . . . . .	.12
Add bananas for \$1.50.	

## HOT OFF THE GRIDDLE

<b>Belgian Waffle</b> . . . . .	.22
Honey butter, fresh strawberries.	
<b>Buttermilk Pancakes</b> . . . . .	.22
Three buttermilk pancakes served with butter and maple-flavored syrup.	
Add chocolate chips, bananas or blueberries for \$1.50.	
<b>French Toast with Fresh Berries</b> . . . . .	.24
Served with powdered sugar and maple-flavored syrup.	

## EGG DISHES

<b>Mountain Breakfast*</b> . . . . .	.22
Two eggs any style with choice of bacon, sausage or ham.	
Served with breakfast potatoes and toast or English muffin.	
<b>Chile Verde Huevos Rancheros*</b> . . . . .	.24
Two fried eggs, tortilla, black beans, pork chile verde and cheese.	
<b>Build Your Own Omelet*</b> (choose up to three ingredients) . . . . .	.25
Three-egg omelet filled with onions, mushrooms, peppers, tomatoes, ham, bacon, sausage or cheese.	
Served with breakfast potatoes and toast or English muffin.	
<b>Eggs Benedict*</b> . . . . .	.26
Two poached eggs, grilled Canadian bacon and house hollandaise sauce.	
Served on an English muffin with breakfast potatoes. Tomato slices may be substituted for Canadian bacon.	

## SIDE ORDERS

<b>Crisp Bacon or Sausage or Canadian Bacon*</b> . . . . .	8
<b>Breakfast Potatoes</b> . . . . .	8
<b>Two Eggs* Any Style</b> . . . . .	.12
<b>One Pancake</b> . . . . .	6

## BEVERAGES

<b>Regular &amp; Decaffeinated Coffee</b>		<b>Skim, 2% or Whole Milk</b>	
Full Pot, 20 oz. . . . .	9	20 oz. . . . .	8
Jumbo Pot, 40 oz. . . . .	15	40 oz. . . . .	13
<b>Hot Chocolate</b>		<b>Juice</b>	
Full Pot, 20 oz. . . . .	9	Apple, Cranberry, Grapefruit, Orange, Pineapple, V8™ . . . . .	6
Jumbo Pot, 40 oz. . . . .	15	<b>Soft Drinks</b>	
<b>Selection of Imported or Herbal Teas</b>		Assorted Pepsi® Products . . . . .	5
Full Pot, 20 oz. . . . .	8	<b>Mineral Water, Sparkling or Still</b>	
Jumbo Pot, 40 oz. . . . .	13	Small . . . . .	7
		Large . . . . .	11

A 19% gratuity, \$5 delivery charge and sales tax will be added to all room service orders. (V) Vegetarian (N) Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

# LUNCH

Served from 11 am - 5 pm, Ext. 5400

## SOUP, SALADS & APPETIZERS

<b>Pizza Ensalada (V, N)</b> . . . . .	<b>.14</b>
Oven-Baked Garlic Shell, Fresh Burrata, Heirloom Tomato, Pesto, Lemon Dressed Arugula, Balsamic Reduction	
<b>Kung Pao Cauliflower (V, N)</b> . . . . .	<b>.16</b>
Crushed Sriracha-Salted Peanuts, Toasted Sesame, Scallions, Lime, Mint, Gochujang Sauce	
<b>Shrimp Cocktail*</b> . . . . .	<b>.18</b>
Classic Tartar & Cocktail Sauces, Lemon	
<b>Southwest Chicken Wings*</b> . . . . .	<b>.16</b>
Smoked, Grilled & Tossed with Signature Sauce, Fried Garlic, Cilantro; side of Smoked Bleu Cheese Dipping Sauce	
<b>Deviled Eggs*</b> . . . . .	<b>.12</b>
Black Tobiko, Truffle Oil, Chives	
<b>Ahi Nachos*</b> . . . . .	<b>.22</b>
Sesame Seasoned Tuna Over Crispy Wonton Chips, Teriyaki, Wasabi Cream, Chili Mayo, Wakame, Micro Cilantro	
<b>Loaded Potato Wedge*</b> . . . . .	<b>.16</b>
Classic Crispy Potato, Melted Raclette Cheese, Scallions, Bacon Jam	
<b>Tomato Bisque (V)</b> . . . . .	<b>.12</b>
Slow Simmered San Marzano Tomato, Vegetables, Basil, Garlic Gruyère Crostini	
<b>Classic Chicken Noodle*</b> . . . . .	<b>.11</b>
Braised Chicken Breast, Mirepoix, Garlic, Thyme, Parsley	
<b>Crispy Chicken Ginger Salad*</b> . . . . .	<b>.19</b>
Crispy Fried Chicken, Artisan Lettuce, Napa Cabbage, Bell Pepper, Carrot, Mandarin Orange, Fried Garlic, Ginger-Hoisin-Sesame Vinaigrette	
<b>The Wedge*</b> . . . . .	<b>.15</b>
Baby Iceberg Lettuce, Bleu Cheese, Bacon, Heirloom Tomato, Crispy Shallots, Smoked Bleu Cheese Dressing	

## SANDWICHES

Served with your choice of wedge cut fries or artisan greens.

<b>Peruvian Burger*</b> . . . . .	<b>.25</b>
Thick-Cut Bacon, White Cheddar, Crispy Onion, Arugula, Tomato, House-Made BBQ Sauce	
<b>Baldy Burger*</b> . . . . .	<b>.25</b>
Melted Raclette Cheese, Pickled Onions & Jalapeños, Arugula, Tomato	
<b>Porta "Betta" Bello (V, N)</b> . . . . .	<b>.22</b>
Marinated Mushroom, Roasted Pepper, Sundried Tomato, Vegan Cashew Pesto, Arugula	
<b>Chicken Bacon Club*</b> . . . . .	<b>.23</b>
Thick-Cut Bacon, Grilled Chicken, Swiss Cheese, Hot-House Tomato, Arugula, Avocado Green Goddess Dressing	
<b>Fish &amp; Chips*</b> . . . . .	<b>.24</b>
Crispy-Fried, Beer-Battered Cod, Potato Wedges, Slaw, Cocktail & Tartar Sauce	
<b>Lobster Roll*</b> . . . . .	<b>.26</b>
Chopped Lobster, Mayonnaise, Lemon, Scallions; served with Kettle Chips	

## 12-INCH PIZZAS

<b>Margarita (V)</b> . . . . .	<b>.15</b>
Buffalo Mozzarella, Marinara, Parmesan, Fresh Basil	
<b>Ham &amp; Pineapple*</b> . . . . .	<b>.16</b>
Charred Pineapple, Roasted Jalapeño, Thyme, Cured Ham, Fried Garlic	
<b>BBQ Chicken*</b> . . . . .	<b>.16</b>
Red Onion, Thick-Cut Bacon, Scallions	
<b>Pepperoni*</b> . . . . .	<b>.16</b>
Three Cheese, Marinara, Basil	

## DESSERTS

<b>Strawberry Rose</b> . . . . .	<b>.12</b>
Layer Cake	
<b>Mud Pie</b> . . . . .	<b>.16</b>
Chocolate Brownie, Chocolate Pastry Cream	
<b>Banoffee Cake</b> . . . . .	<b>.14</b>
Layer Cake, Banana Toffee Crunchies	
<b>Seasonal Pie</b> . . . . .	<b>.12</b>
Chef's Choice	
<b>Not Yo Mamma's Jello</b> . . . . .	<b>.10</b>
Layered Panna Cotta, Mango, Coconut, Tangerine, Spiced Passion Fruit Sauce, Fresh Fruit	
<b>Gelato</b> . . . . .	<b>.8</b>
Seasonal Flavors	

## BEVERAGES

<b>Soft Drinks</b>	
Assorted Pepsi® Products . . . . .	<b>.5</b>
<b>Mineral Water, Sparkling or Still</b>	
Small . . . . .	<b>.7</b>
Large . . . . .	<b>11</b>
<b>Skim, 2% or Whole Milk</b>	
20 oz. . . . .	<b>.8</b>
40 oz. . . . .	<b>13</b>
<b>Regular &amp; Decaffeinated Coffee</b>	
Full Pot, 20 oz. . . . .	<b>.9</b>
Jumbo Pot, 40 oz. . . . .	<b>15</b>
<b>Juice</b>	
Apple, Cranberry, Grapefruit, Orange, Pineapple, V8™. . . . .	<b>.6</b>
<b>Hot Chocolate</b>	
Full Pot, 20 oz. . . . .	<b>.9</b>
Jumbo Pot, 40 oz. . . . .	<b>15</b>
<b>Selection of Imported or Herbal Teas</b>	
Full Pot, 20 oz. . . . .	<b>.8</b>
Jumbo Pot, 40 oz. . . . .	<b>13</b>

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# DINNER

Served from 5 - 10 pm, Ext. 5400

## SOUP, SALADS & APPETIZERS

<b>Pizza Ensalada</b> (V, N) . . . . .	.14
Oven-Baked Garlic Shell, Fresh Burrata, Heirloom Tomato, Pesto, Lemon Dressed Arugula, Balsamic Reduction	
<b>Kung Pao Cauliflower</b> (V, N) . . . . .	.16
Crushed Sriracha-Salted Peanuts, Toasted Sesame, Scallions, Lime, Mint, Gochujang Sauce	
<b>Shrimp Cocktail*</b> . . . . .	.18
Classic Tartar & Cocktail Sauces, Lemon	
<b>Southwest Chicken Wings*</b> . . . . .	.16
Smoked, Grilled & Tossed with Signature Sauce, Fried Garlic, Cilantro; side of Smoked Bleu Cheese Dipping Sauce	
<b>Deviled Eggs*</b> . . . . .	.12
Black Tobiko, Truffle Oil, Chives	
<b>Ahi Nachos*</b> . . . . .	.22
Sesame Seasoned Tuna Over Crispy Wonton Chips, Teriyaki, Wasabi Cream, Chili Mayo, Wakame, Micro Cilantro	
<b>Loaded Potato Wedge*</b> . . . . .	.16
Classic Crispy Potato, Melted Raclette Cheese, Scallions, Bacon Jam	
<b>Tomato Bisque</b> (V) . . . . .	.12
Slow Simmered San Marzano Tomato, Vegetables, Basil, Garlic Gruyère Crostini	
<b>Classic Chicken Noodle*</b> . . . . .	.11
Braised Chicken Breast, Mirepoix, Garlic, Thyme, Parsley	
<b>Crispy Chicken Ginger Salad*</b> . . . . .	.19
Crispy Fried Chicken, Artisan Lettuce, Napa Cabbage, Bell Pepper, Carrot, Mandarin Orange, Fried Garlic, Ginger-Hoisin-Sesame Vinaigrette	
<b>The Wedge*</b> . . . . .	.15
Baby Iceberg Lettuce, Bleu Cheese, Bacon, Heirloom Tomato, Crispy Shallots, Smoked Bleu Cheese Dressing	

## SANDWICHES

Served with your choice of wedge cut fries or artisan greens.

<b>Peruvian Burger*</b> . . . . .	.25
Thick-Cut Bacon, White Cheddar, Crispy Onion, Arugula, Tomato, House-Made BBQ Sauce	
<b>Baldy Burger*</b> . . . . .	.25
Melted Raclette Cheese, Pickled Onions & Jalapeños, Arugula, Tomato	
<b>Porta "Betta" Bello</b> (V, N) . . . . .	.22
Marinated Mushroom, Roasted Pepper, Sundried Tomato, Vegan Cashew Pesto, Arugula	
<b>Chicken Bacon Club*</b> . . . . .	.23
Thick-Cut Bacon, Grilled Chicken, Swiss Cheese, Hot-House Tomato, Arugula, Avocado Green Goddess Dressing	

## ENTREES

<b>Fish &amp; Chips*</b> . . . . .	.24
Crispy-Fried, Beer-Battered Cod, Potato Wedges, Slaw, Cocktail & Tartar Sauce	
<b>Lobster Roll*</b> . . . . .	.26
Chopped Lobster, Mayonnaise, Lemon, Scallions; served with Kettle Chips	
<b>Pork Chop*</b> . . . . .	.37
Smoked Iberian Pork, Roasted Brussels Sprouts, Baby Carrots, Mashed Potatoes, Peach Sauce, Madeira Pork Jus	
<b>Filet Mignon*</b> . . . . .	.35
6 oz. Angus Beef, Roasted Carrots, Broccolini, Mashed Yukon Gold Potatoes, Green Pepper Demi Glace, Bourbon, Garlic Butter	
<b>Stuffed Peppers</b> (V) . . . . .	.26
Wild Rice, Cremini Mushrooms, Vegetables, Braised Greens, Corn Relish, Tomato Broth	
<b>"Southern Comfort" Fried Chicken &amp; Waffles*</b> . . . . .	.33
Pickle Brine, Sweet & Spicy Glaze, Micro Cilantro, Caraway Waffle, Crispy Garlic	
<b>Cedar Plank Salmon*</b> . . . . .	.35
10 oz. Seared Wild Salmon, Wild Rice Pilaf, Roasted Bell Pepper, Preserved Lemon-Dill Beurre Blanc	
<b>Eggplant Parmigiana</b> (V) . . . . .	.29
Breaded, Fried & Baked with House-Made Tomato Sauce, Pecorino, Mozzarella, Fresh Spinach Pasta	
<b>Classic Meatloaf*</b> . . . . .	.29
Cheddar & Spring Vegetable Filled, Grilled Asparagus, Mashed Potatoes, Tomato Reduction, Bacon Jam	

Continued on next page.

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**12-INCH PIZZAS**

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Buffalo Mozzarella, Marinara, Parmesan, Fresh Basil	
<b>Ham &amp; Pineapple*</b> . . . . .	<b>.16</b>
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Red Onion, Thick-Cut Bacon, Scallions	
<b>Pepperoni*</b> . . . . .	<b>.16</b>
Three Cheese, Marinara, Basil	

**DESSERTS**

<b>Strawberry Rose</b> . . . . .	<b>.12</b>
Layer Cake	
<b>Mud Pie</b> . . . . .	<b>.16</b>
Chocolate Brownie, Chocolate Pastry Cream	
<b>Banoffee Cake</b> . . . . .	<b>.14</b>
Layer Cake, Banana Toffee Crunchies	
<b>Seasonal Pie</b> . . . . .	<b>.12</b>
Chef's Choice	
<b>Not Yo Mamma's Jello</b> . . . . .	<b>.10</b>
Layered Panna Cotta, Mango, Coconut, Tangerine, Spiced Passion Fruit Sauce, Fresh Fruit	
<b>Gelato</b> . . . . .	<b>8</b>
Seasonal Flavors	

**BEVERAGES**

<b>Soft Drinks</b>		<b>Juice</b>	
Assorted Pepsi® Products . . . . .	<b>.5</b>	Apple, Cranberry, Grapefruit, Orange, Pineapple, V8™ . . . . .	<b>.6</b>
<b>Mineral Water, Sparkling or Still</b>		<b>Hot Chocolate</b>	
Small . . . . .	<b>.7</b>	Full Pot, 20 oz. . . . .	<b>.9</b>
Large . . . . .	<b>11</b>	Jumbo Pot, 40 oz. . . . .	<b>15</b>
<b>Skim, 2% or Whole Milk</b>		<b>Selection of Imported or Herbal Teas</b>	
20 oz. . . . .	<b>.8</b>	Full Pot, 20 oz. . . . .	<b>.8</b>
40 oz. . . . .	<b>13</b>	Jumbo Pot, 40 oz. . . . .	<b>13</b>
<b>Regular &amp; Decaffeinated Coffee</b>			
Full Pot, 20 oz. . . . .	<b>.9</b>		
Jumbo Pot, 40 oz. . . . .	<b>15</b>		

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# CHILDREN'S MENU

Ext. 5400

## BREAKFAST

Served from 6 - 11 am

Breakfast choices include choice of milk, soda or juice.

<b>The Big Bird*</b> . . . . .	<b>16</b>
One egg any style, served with bacon* or sausage*, breakfast potatoes and toast.	
<b>Kids' Pancakes</b> . . . . .	<b>16</b>
Served with bacon* or sausage*, butter and syrup.	
<b>Kids' French Toast</b> . . . . .	<b>16</b>
Served with bacon* or sausage*, powdered sugar and syrup.	

## LUNCH & DINNER

Served from 11 am - 10 pm

<b>Three Cheese Pizza</b> . . . . .	<b>15</b>
Carrots and celery.	
<b>Kids' Hamburger*</b> . . . . .	<b>15</b>
Choice of french fries, side salad or fresh fruit.	
<b>Kids' Cheeseburger*</b> . . . . .	<b>15</b>
Choice of french fries, side salad or fresh fruit.	
<b>Chicken Tenders*</b> . . . . .	<b>15</b>
Choice of french fries, side salad or fresh fruit.	
<b>Macaroni &amp; Cheese</b> . . . . .	<b>15</b>
Choice of french fries, side salad or fresh fruit.	
<b>Grilled Cheese</b> . . . . .	<b>15</b>
Choice of french fries, side salad or fresh fruit.	
<b>Pepperoni Pizza*</b> . . . . .	<b>16</b>
Carrots and celery.	

## DESSERTS

<b>Häagen-Dazs™ Ice Creams &amp; Sorbets</b> . . . . .	<b>12</b>
Ask about our daily selections.	
<b>Fruit Bowl</b> . . . . .	<b>12</b>
Selection of seasonal fruit.	

## BEVERAGES

<b>Soft Drinks</b>		<b>Juice</b>	
Assorted Pepsi® Products . . . . .	<b>5</b>	Apple, Cranberry, Grapefruit, Orange, Pineapple, V8™ . . . . .	<b>6</b>
<b>Mineral Water, Sparkling or Still</b>		<b>Hot Chocolate</b>	
Small . . . . .	<b>7</b>	Full Pot, 20 oz. . . . .	<b>9</b>
Large . . . . .	<b>11</b>	Jumbo Pot, 40 oz. . . . .	<b>15</b>
<b>Skim, 2% or Whole Milk</b>			
20 oz. . . . .	<b>8</b>		
40 oz. . . . .	<b>13</b>		

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