

BAR ROUGE

BREAKFAST 7-10:30am

Continental Breakfast	\$14
Greek yogurt, assorted cereals, breakfast pastries, fresh fruit, juice and coffee	
Two Eggs Your Way	\$13
Potatoes, toast, choice of bacon or sausage	
Bacon & Egg Sandwich	\$13
Bacon, two eggs, cheddar cheese on a bagel	
Bagel with Lox	\$9
Cream cheese, capers, onion	
House Made Oatmeal	\$9

Choose to Conserve Menu

Hummus	
Pita and Olives	
Garlic Fries	
Parmesan, parsley, grained mustard aioli	
Cheese Quesadilla	
Pico de Gallo, sour cream	
Cocktail of the Month	
Beer of the Month	
Wine of the Month	

SWEET STUFF

Crème Brulee a L'Orange	\$7
Vanilla, Grand Marnier	
Apple Brown Betty	\$7

DINNER 5-10:30pm

APPETIZERS

3 Cheese Quesadilla	\$10
Pico de Gallo, sour cream	
Add grilled chicken	\$ 4
Beef Sliders	\$12
Cheddar, tomato, grilled onion	
House Made Chicken Tenders	\$11
Chicken Wings	\$10
Celery, carrots, choice of ranch or bleu	
Garlic Fries	\$8
Parmesan, parsley, grained mustard aioli	

ENTREES

Bar Rouge Burger	\$16
Lettuce, tomato, red onion, side of fries	
Choose a cheese: American, cheddar, bleu	
Toppings \$1 each: Bacon, avocado, fried egg	
Salmon Salad	\$18
Choice of caesar or mesclun greens with balsamic	
Grilled chicken or Steak Tacos	\$ 15
Flour tortilla, onions, cilantro, radish	
Sour cream, Pico de Gallo	
Grilled Half Chicken	\$ 17
Mach potatoes and daily grilled vegetable	

Bar Snacks

Olives	\$3.00
Mixed Nuts	\$3.00

Please inform your server of any allergies prior to ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% gratuity and 2% administrative fee will be applied to all In-Room Dining orders.