

BREAKFAST MENU

Breakfast is served daily 7am - 11am. Call ext. 6390 to place your order.
Please allow 30 minutes for delivery.

Sweetwater Benedict \$14

grilled English muffin, smoked bacon, poached eggs, hollandaise sauce, home fried potatoes

Power Wrap \$13

egg whites, spinach, turkey, white cheddar cheese, flour tortilla, kettle hearty oatmeal on the side

Eggs Any Style \$11

two eggs, choice of bacon, sausage, smoked bacon, home fries, choice of toast
three eggs add \$1

Steel Cut Oats \$10

to compliment your oats - housemade granola, brown sugar, dried Traverse City cherries, your selection of toast

Hash and Eggs \$13

griddled smoked brisket hash, twin poached eggs, choice of toast

Fruited Pullman Toast \$13

griddled, cinnamon, vanilla bean battered, fruited house Pullman toast, local maple syrup

Fluffy Griddle Cakes \$13

three cakes stacked with you choice of fruit, whipped butter and maple syrup
add strawberries, bananas or blueberries \$1 each

Omelets, Omelets, Omelets \$13

a three egg omelet with a choice of three ingredients: applewood bacon, peppered sausage, diced onions, pickled jalapenos, broccoli florets, fresh tomatoes, black forest ham, baby spinach leaf, spicy chorizo, sweet pepper blend, white cheddar cheese, sharp cheddar cheese, Swiss cheese, feta cheese
additional items \$0.50 each

All egg dishes can be served with egg whites only or egg substitute.

FOR YOUNGER GUESTS

Pancake Stack \$8

with butter and syrup
add strawberries, blueberries, bananas, or chocolate \$1 each

One Egg \$7

any way with breakfast potatoes and a fresh fruit cup

ACCOMPANIMENTS

Fresh Berry and Yogurt Parfait \$7

Sweetwater Hashbrowns \$5.50

Smoked Ham, Bacon, Sausage Links \$5.50

Toasted Croissant, Bagel, English Muffin \$5

Sourdough, Whole Grain, Rye, Gluten Free

Toast \$4.50

BEVERAGES

Orange, Grapefruit, Apple, Cranberry, Pineapple, Tomato, V8 Juice \$4

Coffee

Regular or Decaf

Small Pot (approx. 4 cups) \$11

Large Pot (approx. 8 cups) \$14

Hot Chocolate \$3.50

Gourmet Tea \$3.50

Milk \$3.50

LUNCH & DINNER MENU

Lunch and dinner are served Sunday through Thursday 12pm - 11pm and Friday through Saturday 12pm - 1am. Call ext. 6390 to place your order. Please allow 30 minutes for delivery.

SMALL PLATES

Spinach and Artichoke Dip \$11
served warm with crispy pita chips

House Smoked Grilled Wings \$15
a GTRS favorite, house smoked, chargrilled with your choice buffalo, Chipotle BBQ, or bourbon honey mustard

Sweet Potato Fries \$9
served with garlic honey aioli

Pretzel Wedges \$9
Baked crispy and served with beer cheese sauce

SANDWICHES

Served with fries, chips or fruit.

Salmon BLT \$15
grilled wild salmon, peppered bacon, arugula, tomato and herbed mayonnaise on grilled flatbread

Open Face Chicken Sandwich \$13
chargrilled chicken, peppered bacon, grilled tomato, white American, Swiss, leaf lettuce, herbed mayonnaise, on a brioche bun

Sweetwater Burger \$13
brisket and chuck blend, with your choice of cheese on a griddled brioche bun

Roasted Turkey Club \$12
roasted turkey, Brickman's ham, peppered bacon, Swiss, garlic aioli, tomato and leaf lettuce on brioche toast

Veggie Stack \$13
grilled black bean cake, grilled portobello, zucchini and yellow squash and green goddess dressing on a baguette

Herb Turkey Burger \$14
fresh ground turkey, avocado, beefsteak tomato, arugula, pepperjack cheese and lime garlic crème fraîche served on a brioche bun

SALADS

Caesar \$11
romaine hearts, parmesan cheese, crisp herb croutons, capers, traditional dressing
add chicken \$4 | add Salmon \$9

Southwest Blackened Chicken Salad \$16
mixed greens, grilled blackened chicken, black bean corn salsa, avocado, tomato, smoked cheddar cheese, tri color tortilla chips, chipotle-lime vinaigrette

GTRS Spa Salad \$15
dried cherries, goat cheese, toasted almond slivers, orange ginger dressing, mixed greens.
add chicken \$4 | add Salmon \$9

ENTREES

Available after 5pm.

New York Strip \$31
fire grilled 10 oz New York strip, rosemary shallot veal demi-glace, boursin smashed yellow yukons, with chef's vegetable

Tomahawk Pork Chop with Tomatillo \$27
bone-in pork chop topped with tomatillo chow chow, infused roasted garlic fingerling potatoes and chef's vegetable

Sweet & Spicy Salmon \$28
chargrilled salmon, topped with roasted summer veggie rice and fire roasted tomatoes

Roasted Chicken with Garlic Sage Pan Gravy \$28
Roasted half chicken, boursin smashed yellow yukons, garlic sage pan gravy with chef's vegetable and roasted tomatoes

Pepsi products, juices, beer, wine, and cocktails are available. Please ask your server for current selections.

State sales tax, 19% gratuity and a \$2 delivery charge will be added to your bill for all room service orders.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 7/18