



Breakfast Menu

Beverages

Non-Alcoholic Beverages-\$4.00

Coffee, Hot Tea, Hot Chocolate

Milk-Chocolate, Whole, 2%, Oat or Almond

Juice- Orange, Apple, Cranberry, Grapefruit,

Tomato

Pepsi Products

Iced Tea & Lemonade

Featured Cocktails

Mimosa- \$10.00

Half Champagne, Half Juice- Choose From Orange, Grapefruit or Cranberry- Served with Berries

Bloody Mary or Bloody Maria- \$13.00

Bloody Mary Mix & Titos or Jose Cuervo Served with Lemon, Lime, Celery Stick & Olives

Aperol Spritz- \$12.00

Prosecco and Aperol Served Over Ice

Mocha Martini- \$14.00

Kahlua, Bailey's, Cream, Espresso, and Chocolate Syrup Topped with Whipped Cream

Slopeside Coffee- \$14.00

Fresh Brewed Coffee, Jameson and Bailey's Topped with Whipped Cream

Lighter-Side

✓ **Oatmeal - \$8.00**

A Bowl of Oatmeal served with Fresh Berries

✓ **Yogurt and Granola - \$9.00**

A Bowl of Vanilla Yogurt Topped with House-made Granola

✓ **Avocado Toast - \$7.00**

*Top with One Egg- \$2.00

One Slice Bakery-Fresh Bread- Choice of White, Wheat or Rye Topped with Fresh Avocado Spread

✓ **Fresh Seasonal Fruit Bowl - \$9.00**

Three-Egg Omelets

All Served with Homefries and Toast- White, Wheat, or Rye

*Substitute Egg Whites -\$2.00

✓ **Cheese Omelete- \$12.00**

Choice of American, Cheddar, Mozzarella, Swiss

✓ **Spinach and Mushroom Omelet- \$13.00**

Sauteed Spinach, Mushrooms and Choice of Cheese- American, Cheddar, Mozzarella, Swiss

Western Omelet- \$14.00

Sauteed Peppers, Onion, Ham and Choice of Cheese- American, Cheddar, Mozzarella, Swiss

Mains

✓ **Buttermilk Pancakes -\$13.00**

*Add Blueberries \$4.00

Three Pancakes Served with Butter and Local Warm Maple Syrup

✓ **Pearl Sugar Waffle- \$15.00**

Two Waffles Served with Whipped Cream, Sliced Strawberries, and Local Warm Maple Syrup

Two Eggs Breakfast- \$12.00

Two Eggs Cooked to Order, Bacon or Sausage Homefries and Toast- White, Wheat, or Rye

Seven Springs Big Breakfast- \$18.00

Two Pancakes or One Waffle, Bacon or Sausage, Two Eggs Cooked to Order, Homefries and Toast- White, Wheat, or Rye

Ala -Carte

Two Assorted Demi-Danish- \$6.00

✓ **Two Slices of Toast- White, Wheat, or Rye \$5.00**

Three Pieces Bacon or Sausage- \$6.50

✓ **Bagel with Cream Cheese- \$5.00**

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness



Lunch Menu

Appetizers

Red Pepper Hummus

\$14

Pita Points

Spinach Artichoke Dip

\$13

Pita Points

Corkscrew Calamari

\$15

Chili Aioli

Fried Zucchini

\$11

Cajun Ranch

Soup & Salad

Soup & Salad Bar

\$18

Chef's selection of 2 soups and a
Hot Entrée

Add Soup & Salad Bar to

Any Entrée

\$9

Beverages

All Non-Alcoholic Beverages

\$4

Pepsi Products / Coffee / Tea /
Hot Chocolate / Milk

Ask your server for our Bakery's Dessert Menu

Sandwiches & Wraps

Served with Kettle Cooked Chips – Substitute French Fries \$2

Reuben's Big Brother

\$20

Corned Beef / Black Oak Ham /
Sauerkraut / 1,000 Island / Swiss /
Thick Marble Rye

Beef Dip

\$19

Sliced Prime Rib / Smoked Provolone /
Balsamic Onions / Creamy Tiger Sauce
/ Au Jus / Steak Roll

Strawberry Arugula Grilled Cheese

\$17

Roasted White Balsamic Strawberries /
Brie Cheese / Arugula / Sour Dough

Blackened Chicken

\$17

6oz. Chicken Breast Blackened /
Lettuce / Tomato / Pickle / Chipotle
Aioli

Shrimp B.L.T. Wrap

\$20

Sautéed Garlic Shrimp / Bacon /
Romaine / Tomato / Cheddar /
Smokey Ranch

Greek Hummus Wrap

\$19

Roasted Red Pepper Hummus /
Arugula / Cucumber / Tomato /
Onion / Olive Tapenade / Feta
Cheese

Ocean Wrap

\$20

Batter Dipped Mahi Mahi / Lettuce
/ Tomato / Cheddar / Remoulade
Sauce

Burgers

Served with Kettle Cooked Chips – Substitute French Fries \$2

Bison Burger

\$21

1/2 LB. Bison / Grilled Onions /
Pepper Jack / Dijon Sauce / Brioche
Bun

BBQ Bacon Burger

\$20

1/2 LB. Angus Burger / Applewood
Bacon / Lettuce / Tomato /
Caramelized
Onion / BBQ Sauce / Brioche Bun

All American Burger

\$19

1/2 LB Angus Burger / Lettuce /
Tomato / Onion / American Cheese /
Brioche Bun

Have your Sandwich, Wrap or Burger made with Beyond Meat \$3

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



Appetizers

Ahi Tuna

\$16

Wasabi / Teriyaki Glaze / Wakame

Goat Cheese Roasted Tomato Bruschetta

\$13

Whipped Goat Cheese / Roasted Tomato / Basil /
Balsamic Drizzle

Crab Stuffed Portobello

\$17

Lump Crab Hoezel / Boursin Cheese / Orange
Marmalade

Soup

French Onion (T)

\$10

Onion Broth / Sliced Onions / Sherry / Parisian
Crostoni / Provolone Cheese

Smoky Tomato Red Pepper with

Mascarpone

\$10

Creamy Tomato Soup / Smoked Paprika / Roasted
Red Pepper / Mascarpone Cheese

Soup Du Jour

\$9

Top of The Crock

\$7

Onion Broth-Soaked Crostoni / Broiled with
Provolone

Chilled Shrimp Cocktail

\$16

Spicy Gazpacho / Fried Tortilla

Honey Glazed Pork Belly

\$14

Jalapeno Polenta / Carrot Puree

Salad

Pittsburgh Grilled Salad

\$13

Mixed Greens / Tomato / Onion / Cheddar / Fries

Caesar Salad

\$12

Chopped Romaine / Shaved Parmesan / Croutons /
Caesar Dressing

Spinach Salad with Warm Bacon Dressing

\$12

Baby Spinach / Sliced Mushrooms / Hard Cooked
Eggs / Warm Bacon Dressing

Add Grilled Chicken \$7 / Grilled Steak \$11 / Grilled
Salmon \$11

Entrees

Prime Rib

\$40

Au-jus / Horseradish Creme / Roasted Garlic Mashed Potatoes / Vegetable Du-Jour

Petite Filet and Stuffed Shrimp T

\$44

5 oz Filet Mignon / Wild Mushroom Demi / Two Crab Stuffed Shrimp / Roasted Garlic Mashed Potatoes / Vegetable Du-Jour

N.Y. Strip Steak

\$45

Caramelized Cipollini Onions / Hotel Maitre d'Butter / Red Wine Steak Sauce / Roasted Garlic Mashed Potatoes Vegetable Du-Jour

Salmon Piccata

\$33

Bronzed Salmon Filet / Lemon Caper Sauce / Saffron White Rice / Vegetable Du-Jour

Wild Mushroom Ravioli

\$28

Wild Mushroom & Ricotta Ravioli / Truffle Crème / Grilled Garlic Bread

Tuscan Chicken Penne

\$26

Grilled Chicken Breast / Roasted Tomatoes / Spinach / Onion / Artichoke

Pan Seared Veal Chop 10oz

\$43

Bacon Bell Pepper Ragout / Red Wine Reduction / Roasted Garlic Mashed Potatoes / Vegetable Du-Jour

Chicken Shrimp Monterey

\$30

Seared Breast / Jumbo Shrimp / Tomato Garlic Wine Sauce / Monterey Jack Cheese / Roasted Garlic Mashed Potatoes

Stuffed Shrimp Michelle T

\$32

Crab Stuffed Shrimp / Herb Butter / Saffron White Rice / Vegetable Du-Jour

Lemon Brown Butter Perch

\$29

Saffron White Rice Pilaf / Vegetable Du-Jour

Beyond Rigatoni Bolognese

\$22

Plant Based Ground Protein / Red Wine Tomato Sauce

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

T TRADITIONAL SLOPSIDE MENU ITEMS