



# Breakfast Menu

*-Available based on hotel count levels-*

## 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

Available Friday-Sunday

## Appetizers

### Corkscrew Calamari \$13

Fried Strips of Calamari Served with Chili Aioli

### Apple Onion Flatbread \$13

Caramelized Apples & Onion with 3 Cheese Blend of Fontina, Gruyere & Gouda

### Red Pepper Hummus \$14

House-made Hummus Served with Pita Points & Crunchy Vegetable Crudites

### Grilled Shrimp Chorizo \$14

Skewered Shrimp and Chorizo with Vodka Romesco Sauce

## Salads

### Strawberry Spinach Chicken Salad \$15

Tender Spinach with Strawberries, Red Onion, Grilled Chicken, Feta Cheese and Poppy Seed Dressing

### House Salad \$6/ \$12

-Available in Half or Full Portion- Mixed Greens with Red Onion, Tomato, Cucumber and Choice of Dressing

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

### Fruit Plate \$14

Sliced Seasonal Fruit Served with Granola, Yogurt, and Cream Cheese Banana Bread  
\*Bread Made In-house and May Come in Contact with Nuts

## Sandwiches & Wraps

Served with Kettle Cooked Chips | Substitute with Fries \$3 | Substitute with Side Salad \$4

### Beef Dip \$21

Shaved Prime Rib, Smoked Provolone, Balsamic Onions on a Steak Roll with Creamy Tiger Sauce

### Cranberry Chicken Salad Wrap \$17

Poached Chicken Breast, Dried Cranberries, Celery, Onion, Hard Cooked Eggs Mixed with Mayo on a Flour Tortilla -Served Chilled-

### Turkey Bacon Club (Triple Decker) \$18

Smoked Turkey Breast, Bacon, Lettuce, Tomato, American Cheese on Sourdough with Olive Oil Mayo

### Strawberry Arugula Grilled Cheese \$18

Roasted White Balsamic Strawberries w/ Brie Cheese and Arugula on Sourdough

## Burgers

Served with Kettle Cooked Chips | Substitute with Fries \$3 | Substitute with Side Salad \$4

### Zing Zang Burger \$20

1/2 LB Angus Burger Topped with Roasted Banana Pepper, Grilled Onion and Vodka Tomato Sauce

### All American Burger \$18

1/2 LB Angus Burger with American Cheese, Lettuce, Tomato, Onion and Pickle

### North Woods Burger \$19

1/2 LB Angus Burger with Wild Mushroom Demi-Glace and Swiss Cheese

Have your Sandwich, Wrap or Burger Made with Beyond Meat for an Additional \$3

Vegetarian

GF

Gluten Free or Gluten Free Option Available



## Family Style Menu

Available Sunday - Thursday

Our Family Style Menu features offerings for every palate. Included with the entree, you will receive a family style house salad, loaf of bread, family style sides, and a sharable dessert.

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### Salad

#### Family Style House Salad

Mixed Greens, Onion, Tomato, Cucumber, White Balsamic Vinaigrette

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### Entrees

#### Traditional Stuffed Chicken Breast \$28

8 oz Chicken breast Stuffed with Savory Sage Stuffing Topped with Gravy

#### N.Y. Strip Steak Sizzler \$44

12 oz Steak Grilled to order with Sautéed Peppers, Onions, Mushrooms and Hotel Maître d Butter

#### Shrimp Saganaki \$24

A Greek Specialty of Shallots, Garlic and Tomato Sautéed with Shrimp, Cumin, Crushed Red Pepper Topped with Feta Cheese, Fresh Mint, Oregano and a Drizzle of Honey

#### Chicken Parmesan \$31

Hand Breaded Chicken Breast with Marinara and 4 Blend Cheese of Parmesan, Gouda, Fontina, Mozzarella

#### Cabbage Schnitzel \$21

Hand Breaded Cabbage Cutlet Pan Fried with Wild Mushroom Gravy

#### Seafood Boil \$38

Shrimp, Mussels, Clams, Smoked Sausage, Red Potato, Onion and Corn Cooked in Old Bay Broth

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### Family Style Sides

Fettuccini Alfredo

Roasted Garlic Mashed Potatoes

Green Beans with Red Onion

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### Sharable Dessert

Bakery Fresh Doughnut Holes with Dipping Sauces

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### Kids Menu \$10

Chicken Tenders

Hot Dog

Cheeseburger

Grilled Cheese

\*Choice of Fries, Fruit Cup or Apple Sauce



## *Homestyle Menu*

Available Friday & Saturday

Our Homestyle Menu features offerings for every palate. Included with the entree, you will receive a family style house salad & loaf of bread

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### *Salad*

#### **Family Style House Salad**

Mixed Greens, Onion, Tomato, Cucumber, White Balsamic Vinaigrette

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### *Entrees*

#### **Traditional Stuffed Chicken Breast \$28**

8 oz Chicken Breast stuffed with Savory Sage Stuffing, Mashed Potatoes, Green Beans Chicken Gravy

#### **N.Y. Strip Steak Sizzler \$44**

12 oz Steak Grilled to order with Sautéed Peppers, Onions, Mushrooms and Hotel Maître d Butter  
Mashed Potatoes, Green Beans

#### **Shrimp Saganaki \$24**

A Greek Specialty of Shallots, Garlic and Tomato Sautéed with Shrimp, Cumin, Crushed Red Pepper; Topped with Feta Cheese, Fresh Mint, Oregano and a Drizzle of Honey, Fettuccini Alfredo, Green Beans

#### **Chicken Parmesan \$31**

Hand Breaded Chicken Breast with Marinara and 4 Blend Cheese of Parmesan, Gouda, Fontina, Mozzarella, Fettuccini Alfredo, Green Beans

#### **Cabbage Schnitzel \$21**

Hand Breaded Cabbage Cutlet Pan Fried with Wild Mushroom Gravy Fettuccini Alfredo, Green Beans

#### **Seafood Boil \$38**

Shrimp, Mussels, Clams, Smoked Sausage, Red Potato, Onion and Corn Cooked in Old Bay Broth, Fettuccini Alfredo, Green Beans

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### *Kids Menu \$10*

**Chicken Tenders**

**Hot Dog**

**Cheeseburger**

**Grilled Cheese**

\*Choice of Fries, Fruit Cup or Apple Sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## Signature Cocktails

Downhill Bloody Mary 14  
Tito's, Bloody Mary Mix, Lemon, Lime, Celery Stick,  
Olives and Bacon

Slopes Irish Coffee 12  
Fresh Brewed Coffee, Jameson and Baileys  
Topped with Whipped Cream

Creamy Bourbon 12  
Makers Mark, Cream and Cinnamon  
Simple Syrup

Mocha Martini 12  
Kahlua, Bailey's, Cream, Espresso, and Chocolate Syrup  
Topped with Whipped Cream

Blitzen Margarita 14  
Grand Marnier, Altos Plata, House Made Sours, and  
Agave Nectar

## Seasonal Cocktails

Wassail 10  
Warmed Mulled Cider with Jim Beam

Spiced Dark 'n Stormy 12  
Captain Morgan Spiced Rum, Lime Juice, and Ginger  
Beer

Sugar Cookie 12  
Absolut Vanilla, Bailey's, and Butterscotch Schnapps  
Mixed with Cream

Winter Snowflake 12  
Bailey's Mixed with Caramel, White Chocolate,  
Vanilla and Milk Topped with Whipped Cream

Almond Gin 12  
Beefeater Gin, Disaronno, Bitters, and Cherry

## Beer

Miller Lite 6

Stella Artois 9

Yuengling Lager 6

Goose Island IPA 8

New Belgium Juicy Haze 8

Coors Edge (Non-Alcoholic) 5

## Wines by the Glass/Bottle

### Sparkling

Blanc de Blanc, B&G Barton and Guestier, France 10 | 40

Prosecco, Conti Riccati, Veneto, Italy 12 | 60

### Rosé

Rose, Castle Rock, California 12 | 45

Rose, Vallevo Costa Dei Trabocchi, Italy 13 | 50

### White

Bordeaux, Duc de Vigny, France 12 | 50

Chardonnay, Castle Rock, California 12 | 45

Moscato, Infinitus, Spain 13 | 35

Pinot Grigio, Simonetti, Italy 12 | 35

Riesling, Hans Baer, Germany 12 | 50

Sauvignon Blanc, Castle Rock, California 12 | 45

Featured White – Please Ask Server 12 | 50

### Red

Cabernet Sauvignon, Castle Rock California 12 | 45

Malbec, Black Cobra, Argentina 13 | 50

Merlot, Corti Benedettine, Italy 13 | 50

Pinot Noir, Castle Rock, California 12 | 45

Bordeaux, Chateau Calhou Belair, France 13 | 50

Tempranillo, Finca Fabian, Spain 12 | 50

Zinfandel, American Republic, California 12 | 50

Featured Red – Please Ask Server 12 | 50

## Coffee Cocktails

White Russian 12  
Skyy Vodka, Kahlua and Heavy Cream

Nightcap 12  
Bacardi Rum, Espresso, Maple Syrup, Bitters and Tonic

Revolver 14  
Maker's Mark, Kahlua and Bitters

Mudslide 13  
Skyy Vodka, Kahlua, Baileys, Chocolate Syrup,  
Maraschino Cherry, and Ground Cinnamon

Long Island Coffee 12  
Bailey's, Kahlua, Skyy Vodka, Bacardi Rum, Altos Plata  
Tequila, and Coffee