



THE KITCHEN

AT RESORTS WORLD

BREAKFAST

THREE EGG BREAKFAST*

skillet potato, choice of sausage, bacon, ham or chicken apple sausage

BREAKFAST BURRITO

scrambled eggs, bacon, sausage, cheese, potato, pico de gallo

NY STEAK & EGGS*

two eggs your way, skillet potatoes

VEGETABLE FRITTATA gf | vg

egg whites, bell peppers, onions, spinach, feta cheese, skillet potatoes

BUTTERMILK PANCAKES

AVOCADO TOAST

egg, tomato

SEASONAL FRUIT PLATE v

YOGURT PARFAIT n

honey, berries, Greek yogurt

APPETIZERS

CHICKEN QUESADILLA

pepper jack cheese, poblano peppers, onions, roasted tomato salsa, sour cream, black bean, corn

NACHOS

cheese sauce, sour cream, roasted tomato salsa, pico de gallo, cotija cheese chicken | steak*

CHICKEN FINGERS

with fries and dipping sauces

CRISPY CALAMARI

Old Bay seasoned tempura calamari, served with house made marinara, topped with sliced cherry peppers

QUESO DIP vg

creamy cheese sauce folded with fresh pico de gallo, micro cilantro

BUFFALO CAULIFLOWER vg

crispy tempura cauliflower, dusted with picante powder, drizzled with buffalo sauce, and creamy blue cheese dressing

SOUPS AND SALADS

SOUP OF THE DAY

CHICKEN NOODLE SOUP

THE KITCHEN CAESAR SALAD

crostini, parmesan, caesar dressing

SANTA FE CHICKEN SALAD

romaine, mixed greens, corn, black beans, peppers, tomato, cilantro ranch dressing

STEAK WEDGE SALAD*

baby iceberg, cherry tomatoes, bacon bits, ranch dressing, diced red onions, chives, crumbled blue cheese

ASIAN CHICKEN SALAD vg | gf by req

napa cabbage, bean sprouts, carrots, mandarin oranges, snap peas, toasted almonds, watercress, wontons, sesame soy dressing

GREEK SALAD vg | gf by req

romaine, tomatoes, olives, feta, cucumbers, red onions, pita, oregano vinaigrette chicken | steak*

BURGERS AND SANDWICHES

served with herb fries or sea salt kettle chips

BC BURGER*

thick cut bacon, Tillamook sharp cheddar, cornmeal onion rings, chipotle tomato jam, toasted brioche

TNT BURGER*

spicy onion straws, avocado, lettuce, tomato, pepper jack cheese, spicy mayo

VEGAN BURGER

gf | vg | v

vegan patty, tomato, onion, lettuce, vegan mayonnaise

THE KITCHEN CLUB

ham, turkey, crispy bacon, swiss, butter lettuce, tomato, black garlic aioli

B.L.T.

thick cut bacon, butter lettuce, tomatoes, black garlic aioli

TUNA SALAD CROISSANT

housemade tuna salad, buttery croissant, ripe red tomato, arugula

FRENCH DIP

slow roasted prime rib, toasted hoagie roll, horseradish crème, au jus

PATTY MELT*

ground beef, caramelized onion, spicy mayo, toasted rye bread, smoked cream cheese

SLOW ROASTED BRISKET GRILLED CHEESE

BBQ brisket, crusty farmhouse bread, and garlic butter with blend of five cheeses

ENTRÉES

BBQ SALMON*

pan roasted bbq rubbed salmon served with poblano creamed corn, crispy red potato, and cilantro gremolata

STEAK FRITES*

10oz angus sirloin steak, grilled asparagus, maitre d' butter, served with herb fries

CHICKEN PARMESAN

pan fried breaded chicken breast, cavatelli pasta, san marzano tomato sauce, fresh mozzarella

FIVE CHEESE TORTELLINI vg

tri-color tortellini, seasonal vegetable mix, shredded parmesan, arugula, sundried tomato, garlic butter sauce chicken | steak * | shrimp | salmon*

DESSERTS

STRAWBERRY SHORT CAKE

brown sugar biscuit, macerated strawberries, vanilla bean cream

CRÈME BRULÉE

Valrhona chocolate custard

SIDES

FRUIT CUP gf | vg | v

KETTLE CHIPS

SIDE SALAD gf | vg | v

TOAST

HERB FRIES

THE BUFFET AT THE KITCHEN*

Enjoy an all-you-can-eat dining experience

**BREAKFAST
BRUNCH**

GF - Gluten Free V - Vegan VG - Vegetarian N - Contains Nuts

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.

05/22

AD



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WINES BY THE GLASS

SPARKLING

BLEND Gambino Cuvée Extra Dry, Italy, NV

MIMOSA Gambino Sparkling Wine, Fresh-Pressed Orange

WHITE

PINOT GRIS Acrobat, Oregon, USA, NV

ROSÉ

BLEND Day Owl, California, USA, NV

RED

PINOT NOIR Acrobat, Oregon, USA, NV

SYRAH BLEND Broken Earth, Paso Robles, NV

SELTZERS AND CANNED COCKTAILS

BUD LIGHT BLACK CHERRY

ABSOLUT MANGO MULE

ABSOLUT BERRY VODKARITA

ABSOLUT GRAPEFRUIT PALOMA

ZING ZANG BLOODY MARY

DOMESTIC BEERS

BUD LIGHT

MICHELOB ULTRA

SHOCK TOP

SAMUEL ADAMS BOSTON LAGER

ELYSIAN SPACE DUST IPA

BUDWEISER ZERO (NON-ALCOHOLIC)

IMPORT BEERS

CORONA EXTRA

NON-ALCOHOLIC

HOT TEA

COFFEE

CAPPUCCINO OR LATTE

milk alternatives: soy, coconut, almond, oat milk

available for \$1.25 additional charge

FRESH-PRESSED JUICE

orange juice

JUICE

cranberry, apple, pineapple, tomato, grapefruit

