



THE KITCHEN

AT RESORTS WORLD

BREAKFAST

THREE EGG BREAKFAST*	23	HEART HEALTHY OMELET	24
skillet potatoes, choice of sausage, bacon, ham or chicken apple sausage		egg whites, chicken apple sausage, spinach, shredded white cheddar, skillet potatoes	
BREAKFAST BURRITO	18	FRENCH TOAST CROQUE MADAME	23
scrambled eggs, bacon, sausage, cheese, skillet potatoes, spicy mayo		thick cut French toast, gruyere cheese, thinly sliced ham, over hard egg, bechamel sauce, cinnamon infused maple syrup	
NY STEAK & EGGS*	27	TEXAS SCRAMBLE	19
two eggs your way, skillet potatoes		crispy potatoes, onions, red & green bell peppers scrambled with whole eggs, slow cooked pulled pork, shredded smoked gouda, fresh poblano crema	
VEGAN BURRITO vg v	19	CALIFORNIA SKILLET	21
housemade Impossible chorizo, Just Egg, crispy skillet potatoes, vegan spicy mayo, salsa		grilled chicken, broccoli, cherry tomato, sweet potato, avocado, corn relish, 2 eggs your way	
BUTTERMILK PANCAKES	17	HEARTY SKILLET	21
AVOCADO TOAST vg	18	chicken apple sausage, crispy sweet potatoes, spinach, cherry tomatoes, onions, shredded cheddar, red salsa, 2 eggs your way	
multigrain bread, egg, tomato, chili flakes			
SEASONAL FRUIT PLATE v	15		
YOGURT PARFAIT n gf	13		
honey, berries, Greek yogurt, granola			
CALIFORNIA OMELET	23		
bacon, avocado, shredded cheddar, diced tomato, skillet potatoes			

APPETIZERS

QUESADILLA	17
pepper jack cheese, poblano peppers, onions, roasted tomato salsa, sour cream, black bean, corn chicken +6 beef* +8 shrimp* +8	
NACHOS	16
cheese sauce, sour cream, roasted tomato salsa, pico de gallo, cotija cheese chicken +6 steak* +8	
CHICKEN FINGERS	18
with fries and dipping sauces	
CRAB CAKE SLIDERS	20
2 crab cake sliders, Old Bay horseradish coleslaw, toasted brioche bun	
CRISPY GREEN BEANS vg	16
tempura battered green beans, creamy Sriracha wasabi mayo	

SOUPS AND SALADS

SOUP OF THE DAY	11	SANTA FE CHICKEN SALAD	19
CHICKEN NOODLE SOUP	10	romaine, mixed greens, corn, black beans, peppers, tomato, cilantro ranch dressing	
CHICKEN & DUMPLINGS	20	STEAK WEDGE SALAD*	25
hand pulled chicken, celery, carrot, corn, housemade dumplings		baby iceberg, cherry tomatoes, bacon bits, ranch dressing, diced red onions, chives, crumbled blue cheese	
BARTLETT PEAR SALAD n	20	ASIAN CHICKEN	19
mixed greens, romaine, Bartlett pears, shaved carrots, candied walnuts, prosciutto chips, feta cheese, lemon poppy dressing		SALAD n vg gf by req	
		napa cabbage, carrots, mandarin oranges, snap peas, toasted almonds, watercress, wontons, sesame soy dressing	

BURGERS AND SANDWICHES

served with herb fries or sea salt kettle chips		TUNA SALAD CROISSANT	21
BK BURGER*	24	housemade tuna salad, buttery croissant, ripe red tomato, arugula	
charbroiled 8oz burger, bacon, American cheese, caramelized onions, bbq pulled pork, Sriracha yuzu aioli slaw, sweet & tangy jalapeno jam, brioche bun		FRENCH DIP	25
HANGOVER BURGER*	23	slow roasted prime rib, caramelized onions, toasted hoagie roll, horseradish crème, au jus	
8oz burger, chipotle mayo sauce, ham, crispy candied bacon, bacon jam, manchego cheese, sunny side up egg, brioche bun		PATTY MELT*	21
VEGAN BURGER vg v	23	caramelized onions, chipotle mayo, toasted rye bread, Swiss cheese, smoked cream cheese	
vegan patty, tomato, onion, lettuce, vegan mayo		STEAK SANDWICH	24
THE KITCHEN CLUB	21	grilled & sliced NY steak, black garlic aioli, tomato, seasoned arugula on a french hoagie	
ham, turkey, crispy bacon, swiss, butter lettuce, tomato, black garlic aioli		GRILLED CHICKEN SANDWICH	22
B.L.T.	17	grilled honey balsamic chicken breast, crispy shallots, lettuce, tomato, Swiss cheese, wheat bun	
thick cut bacon, butter lettuce, tomatoes, black garlic aioli			

ENTRÉES

MISO BLACK COD*	32
miso glazed black cod, sweet potato puree, edamame succotash, yuzu champagne reduction	
SIZZLER PLATE*	28 22 26
sliced hanger steak, marinated chicken breast, or shrimp skewers, vegetables, cilantro rice	
TUSCAN PASTA vg	22
rigatoni, creamy garlic tomato sauce, cherry tomatoes, parmesan cheese, spinach chicken +6 shrimp +8	

FISH & CHIPS	21
beer battered barramundi, chipotle coleslaw, french fries, creamy tartar sauce	

DESSERTS

STRAWBERRY SHORT CAKE	11
brown sugar biscuit, macerated strawberries, vanilla bean cream	
CRÈME BRULEE	11
Valrhona chocolate custard	

SIDES

FRUIT CUP gf vg v	6	TOMATOES	6
SIDE SALAD gf vg v	7	CILANTRO RICE	6
HERB FRIES	8	SEASONAL VEGETABLES	6
KETTLE CHIPS	7	OLD BAY	7
TOAST	4	HORSERADISH COLESLAW	
TORTILLAS	4		

THE BUFFET AT THE KITCHEN*

Enjoy an all-you-can-eat dining experience

WEEKEND BRUNCH BUFFET 39

Friday - Saturday - Sunday

all-you-can-drink mimosas with brunch buffet 25

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.

18% Gratuity to all parties of 8 or more



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WINES BY THE GLASS

SPARKLING

- BLEND Gambino Cuvée Extra Dry, Italy 12
- MIMOSA Gambino Sparkling Wine, Orange Juice 14

WHITE

- PINOT GRIS Acrobat, Oregon, USA 16
- PINOT GRIGIO Ava Grace 16

ROSÉ

- Roseade Sparkling Rose Lemonade 14

RED

- PINOT NOIR Acrobat, Oregon, USA 16

SELTZERS AND CANNED COCKTAILS

- BUD LIGHT BLACK CHERRY 11
- ABSOLUT MANGO MULE 14
- ABSOLUT BERRY VODKARITA 14
- ABSOLUT GRAPEFRUIT PALOMA 14
- ZING ZANG BLOODY MARY 14

IMPORT BEERS

- CORONA EXTRA 10
- MODELO 10

DOMESTIC BEERS

- BUD LIGHT 9
- MICHELOB ULTRA 10
- SHOCK TOP 10
- SAMUEL ADAMS BOSTON LAGER 10
- ELYSIAN SPACE DUST IPA 12
- BUDWEISER ZERO (NON-ALCOHOLIC) 9

NON-ALCOHOLIC

- HOT TEA 5
chamomile citron, earl grey, english breakfast
moroccan mint, jasmine green, decaffeinated breakfast
- COFFEE 5
- CAPPUCCINO OR LATTE 7 | 9
milk alternatives: soy, coconut, almond, oat milk
available for \$1.25 additional charge
- FRESH JUICES 7
orange juice, carrot,
power greens & apple juice
- JUICE 7
cranberry, apple, pineapple, tomato, grapefruit

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