BREAKFAST Menu

Served 6:00 a.m. to 11:00 a.m.

Premium Coffee Small Pot \$6.99 / Large Pot \$8.99

Juice Choices \$2.99 Apple, Orange, Grapefruit, Cranberry

Herbal Tea Selection \$3.99 A selection of favorite blends.

Fresh Fruit Plate \$5.99 A seasonal array of fresh fruit.

Biscuits & Gravy \$6.99 Two large biscuits smothered in white country gravy.

Croissant Breakfast Sandwich \$7.99 Soft butter croissant filled with scrambled eggs, grilled ham and melted Cheddar cheese.

Golden Buttermilk Pancakes Two \$4.99 / Three \$6.99

Belgium Waffle ^{\$}6.99 Add strawberries and whipped cream ^{\$}8.99

New York Steak & Eggs \$13.99 Six-ounce *Certified Angus Beef* New York steak with two eggs any style, hash brown potatoes and choice of toast.

Indigo Breakfast ^{\$}8.99 Two eggs any style, choice of sausage or bacon, hash brown potatoes and toast.

Create an Omelet \$10.99

Three-egg omelet with choice of toppings: Cheddar cheese, ham, bacon, tomato, onion, peppers, jalapeños with hash brown potatoes and toast.

20% service charge will be added to all room service orders.

SALADS & Sandwiches

Served 11:00 a.m. to 11:00 p.m.

Chef Salad \$8.99

Ham, turkey, Cheddar and Swiss cheeses with cucumbers, tomatoes and egg served on crisp green leaf and iceberg lettuce mix with your choice of dressing.

Chicken Caesar Salad \$8.99

Crisp romaine and grilled breast of chicken with house-made dressing, tomato, Parmesan cheese and garlic bagel chips.

Bistro Chicken Sandwich \$8.99

Italian-seasoned chicken breast with pesto sauce, tomatoes, melted Provolone and Parmesan cheeses in grilled flatbread served with French fries or kettle-cooked chips.

Croissant Club Sandwich \$8.99

Bacon, turkey, Cheddar and Swiss cheeses layered in a butter croissant with mayonnaise, lettuce and tomato served with French fries or kettle-cooked chips.

Chef's Beefeater Sandwich \$8.99

Tender *Certified Angus Beef*[®] roast beef piled high on crisp Parmesan bread with melted Swiss cheese, au jus and horseradish sauce for dipping served with French fries or kettle-cooked chips.

Cheeseburger \$7.99

Six-ounce, homemade, seasoned burger with lettuce, tomato, onion and pickle served with French fries or kettle-cooked chips. Add bacon \$1.50

New York Steak Sandwich \$11.99

Six-ounce *Certified Angus Beef*[®] New York steak in a grilled hoagie roll with lettuce, tomato and red onion served with French fries or kettle-cooked chips.



There are many brands of beef, but only one Angus brand exceeds expectations. The *Certified Angus Beef*[®] brand is a cut above all other Angus beef.

Pepsi Products Available \$2.50

20% service charge will be added to all room service orders.

DINNER MENU

Served 5:00 p.m. to 9:00 p.m.

Appetizers

Hot Wings \$8.99

Six spicy breaded wings with celery and Bleu cheese dip.

Queso Dip Salsa & Chips \$6.99

Crispy seasoned chips with house-made queso and salsa.

Indigo Nachos \$9.99

Crispy seasoned chips topped with your choice of skirt steak or chicken with melted cheeses, diced tomato, green onion, cilantro and jalapeño. Topped with roasted red pepper purée and sour cream.

Entrées

Served with side salad and dinner roll with your choice of Parmesan rice timbal or baked potato and fire-roasted corn or sautéed sugar snap peas.

Flame-broiled Ribeye \$22.99

Ten-ounce *Certified Angus Beef*[®] ribeye topped with garlic herb butter.

Black Jack & Bleu \$27.99

Ten-ounce *Certified Angus Beef*[®] Kansas City strip steak pressed with black pepper, seared with Jack Daniels whiskey and topped with melted Bleu cheese crumbles.

Filet Mignon \$26.99

The King of Steaks! A six-ounce *Certified Angus Beef*[®] filet topped with garlic herb butter.

Bourbon-Pecan Chicken \$19.99

Breast of chicken in pecan breading topped with honey-bourbon sauce.

Chicken Florentine Roulade \$19.99

Breast of chicken stuffed with spinach, roasted red pepper, mushroom and Feta cheese nestled into a double cream bechamel sauce.

Charbroiled Salmon \$21.99

Norwegian fillet of salmon flame-broiled and topped with garlic herb butter.

Desserts

Peach & Mixed Berry Cobbler \$5.99

Mixed seasonal berries tossed with sugar, vanilla and fresh peaches topped with a sweet old-fashioned flaky buttery crust. À la Mode ^{\$}6.99

Strawberry Fried Cheesecake \$6.99

Cheesecake-filled, frosted flour tortilla with strawberries and cream.

Chocolate Gateaux \$5.99

Baked to order rustic chocolate cake served steaming hot, drizzled with chocolate sauce. À la Mode ^{\$}6.99

20% service charge will be added to all room service orders.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menu Design by Certified Angus Beef LLC (3/13). www.certifiedangusbeef.com



Abundantly flavorful. Incredibly tender. Naturally juicy. The Certified Angus Beef® brand is Angus beef at its best[®].

AFTER HOURS MENU

Served 9:00 p.m. to 2:00 a.m.

Hot Wings \$8.99

Six spicy, breaded wings with celery and Bleu cheese dip.

Queso Dip, Salsa & Chips \$6.99

Crispy, seasoned chips with house-made queso and salsa.

Croissant Club Sandwich \$8.99

Bacon, turkey, Cheddar and Swiss cheeses layered in a butter croissant with mayonnaise, lettuce and tomato served with French fries or kettle-cooked chips.

Cheeseburger \$7.99

Six-ounce, homemade and seasoned burger with lettuce, tomato, onion and pickle served with French fries or kettle-cooked chips. Add Bacon ^{\$1.50}

New York Steak Sandwich \$11.99

Six-ounce *Certified Angus Beef*[®] New York steak in a grilled hoagie roll with lettuce, tomato and red onion served with French fries or kettle-cooked chips.

Chef's Beefeater Sandwich \$8.99

Tender *Certified Angus Beef*[®] roast beef piled high on crisp Parmesan bread with melted Swiss cheese, au jus and horseradish sauce for dipping served with French fries or kettle-cooked chips.

Charbroiled Ribeye \$22.99

Flame-broiled, ten-ounce *Certified Angus Beef*[®] ribeye steak served with French fries and vegetable du jour.



The Certified Angus Beef[®] brand is Angus beef at its best[®]. There's no other choice for remarkably good taste, but don't take our word on it. Taste the difference. There's Angus. Then there's the Certified Angus Beef[®] brand.

20% service charge will be added to all room service orders.