

Breakfast Renditions

SIGNATURE SPECIALTIES

Jack Daniels® Belgium Waffle 12

Choice of Classic, Blueberry or Chocolate served with maple syrup, butter & powdered sugar

Buttermilk Griddle Cakes 12

Choice of Classic, Blueberry or Chocolate served with maple syrup, butter & powdered sugar

Short Stack 8

Manny's Cinnamon Roll French Toast 11

Maple syrup, butter & your choice of apple wood smoked bacon or patty sausage

Eggs Your Way 11

Two eggs any style with a choice of apple wood smoked bacon, sausage patties or grilled ham served with potatoes O'Brien & choice of toast or English muffin

Renditions Scramble 12

Eggs whites scrambled with spinach, tomatoes, bell pepper, mushroom, onion & topped with feta cheese served with sliced vine ripened tomato & low-fat cottage cheese

Chef's Omelet 13

Three egg omelet with choice three items; smoked applewood bacon, sausage, tomato, mushroom, onion, spinach, jack-cheddar, pepper jack or Swiss cheeses served with potatoes O'Brien & choice of toast

Classic Eggs Benedict 13

English muffin with your choice of Canadian bacon or sausage patty, farm fresh poached eggs served with potatoes O'Brien & hollandaise sauce

Eggs Benedict Florentine 13

English muffin, grilled tomato, spinach, two farm fresh poached eggs & hollandaise

Martin's Pollo Chila Quilles Con Huevos 13

Fried corn tortillas sautéed with spicy homemade salsa, two eggs any style topped with feta cheese & served with potatoes O'Brien

Breakfast Table 19

Assorted juices, fresh cut fruit, oatmeal, selected cereals, crisp granola, Dannon® yogurt, scrambled eggs, applewood smoked bacon, breakfast sausage patties, potatoes O'Brien, fresh daily bakery selection, Chef's daily specialty, made to order omelets, butter & jams, bagels with Philadelphia® cream cheese, fresh brewed coffee & Tazo® teas

Children's Buffet 8

Continental Breakfast 14

Assorted juices, fresh brewed coffee & Tazo® teas, sliced fruit, oatmeal, selected cereals, crisp granola, Dannon® yogurt, bagels with Philadelphia® cream cheese, baked daily croissants & a selection of breads with preserves & butter

SIDES

Bakery Basket 7

Includes butter croissant, daily baked muffin & your choice of English muffin, multi-grain, sourdough, marble rye or white toast

Bagel & Philadelphia Cream Cheese® 4

Applewood Smoked Bacon, Sausage Patties or Grilled Ham 4

Potatoes O'Brien 4

Seasonal Berries or Fresh Cut Fruit with Yogurt 8

Cereal Favorite or Crunchy Granola with a choice of Bananas or Strawberries 8

Fresh Oatmeal with your choice of sides, Brown Sugar, Milk and/or Raisins 7

Choice of White, Wheat, Marble Rye & Sourdough Toast or English Muffin 2

BEVERAGES

Starbuck's® Cappuccino or Espresso 4

Freshly Brewed Pot Ryan Brother's® Coffee 4

Selection of Tazo® Teas 4

Orange, Grapefruit, Apple, Cranberry or Tomato Juice 4

Whole, 2%, Skim or Chocolate Milk 4

SPECIALTY BEVERAGES

Bloody Mary 8

Classic Mimosa 8

*All egg specialties may be substituted with EggBeaters® or egg whites.

*Consuming raw or under cooked meat, poultry or egg products may be hazardous to your health.

*An automatic gratuity of 20% will be added to parties of 6 or more.

Renditions Lunch

STARTERS

Baja Chicken Quesadilla 9

Marinated grilled chicken tossed with a tequila lime sauce, cilantro, Serrano chilies & pepper jack cheese served in a sundried tomato tortilla with pico de gallo

Add guacamole or sour cream .50 each

Substitute Shrimp 3

Mini Pizza 8

Choice of two toppings: pepperoni, Canadian bacon, sausage, bell peppers, onions or mushrooms

Bruschetta 8

Diced tomato, fresh garlic, basil, shallots, olive oil tossed in a balsamic vinaigrette served on grilled pita bread

Spicy Ahi Tempura Roll 12

Fresh Ahi Tuna, sweet chili sauce, lemon grass, coated with tempura batter & fried to golden brown topped with a creamy oriental sauce, sliced scallions, avocado & toasted sesame seeds served with a soy-ginger sauce, pickled ginger & wasabi

SOUPS

French Onion Bowl 8 Cup 5

Homemade served with a Gruyere cheese crouton

Soup de Jour Bowl 7 Cup 4

Our Chef's selection of our classic recipes

SALADS

California Cobb 12

Crisp romaine lettuce, grilled chicken, applewood smoked bacon, avocado, chopped egg, diced tomato & blue cheese crumbles tossed with champagne raspberry vinaigrette

Southwest Chicken Chipotle Ranch 12

Crisp romaine lettuce, grilled corn, black beans, tortilla strips, jack-cheddar cheese, cilantro and diced tomatoes & grilled chicken breast tossed with a spicy chipotle ranch dressing

Substitute Jumbo Shrimp 5

BBQ Ranch Chicken 12

Crisp romaine lettuce tossed with barbeque ranch dressing topped with black beans, pico de gallo, roasted corn & crispy chicken drizzled with barbeque sauce

Strawberry Fields 9

Fresh mixed field greens topped with fresh strawberries, feta cheese & a balsamic vinaigrette

Add Chicken 4 Jumbo Shrimp 7

Greek Salad 10

Crisp romaine lettuce, tomato, red onion, English cucumber, kalamata olives & feta cheese tossed in a vinaigrette dressing

Add Chicken 4

Classic Caesar 9

Crisp romaine lettuce, shaved parmesan cheese & homemade garlic croutons tossed with Caesar dressing

Add Chicken 4 Jumbo Shrimp 7 King Salmon 9

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SIGNATURE SANDWICHES

Sky Lobby Club 13

Slow roasted turkey, applewood smoked bacon, lettuce, tomato & mayonnaise on choice of white, wheat, sourdough or marble rye

Half Pound Angus Burger 12

Angus burger broiled to perfection with lettuce, tomato & red onion served on toasted potato bun, with a choice of cheese; cheddar, American or Swiss served with crispy fries

Substitute Beer Battered Onion Rings 3

Beef Sliders 9

Two mini burgers served with cheddar cheese on potato rolls with dill pickle chips, ketchup & fries

Buffalo Ranch Chicken Sandwich 11

Crispy chicken with Frank's Red Hot® sauce, American cheese, lettuce, tomato & ranch dressing served on a potato bun

Grilled chicken available upon request

Deli Sandwich 10

Choice of Albacore tuna, turkey, ham or roast beef with lettuce, tomato, red onion & mayonnaise on your choice of bread served with a mixed field greens side salad with choice of dressing

Soup or Salad & Half Sandwich 9

Choice of Albacore tuna, turkey, ham or roast beef with lettuce, tomato, red onion & mayonnaise on your choice of bread served with your choice of a cup of soup de jour or a mixed field greens salad

Coronado Melt 9

Parmesan crusted sourdough bread layered with tomato, avocado, gruyere & cheddar cheeses

WRAPS

Southwestern Turkey Wrap 12

Smoked turkey, grilled corn, bacon, mixed greens, pico de gallo & chipotle ranch dressing in a sundried tomato tortilla

Grilled Chicken Caesar Wrap 12

Hand tossed romaine lettuce with classic Caesar dressing, shaved parmesan cheese & homemade croutons wrapped in a warm sundried tomato tortilla

ENTREES

Lobster Mac & Cheese 14

Pasta shells mixed with creamy lobster béchamel & lobster meat topped with parmesan cheese & panko breadcrumbs

Grilled Fresh Fish Tacos 12

Two fish tacos with green shredded cabbage, chipotle mayo in soft corn tortillas served with pico de gallo, fresh lime, rice & black beans

Chicken Fajita Burrito 10

Large sundried tomato tortilla filled with fajita chicken or shrimp, rice, beans, bell peppers & cilantro topped with pepper jack cheese & pico de gallo

Substitute Shrimp 3

Add guacamole & sour cream .50 each

Tequila Chicken Pasta 11

Grilled chicken tossed in Sauza Gold® tequila cream sauce, fresh lime juice & cilantro with penne pasta

Renditions Diner

STARTERS

Classic Colossal Shrimp Cocktail 10

Three jumbo shrimp served atop micro greens with cocktail sauce

Calamari 12

Lightly battered and fried to golden brown served with fresh marinara and garlic basil aioli

Spicy Ahi Tempura Roll 12

Fresh Ahi Tuna, sweet chili sauce, lemon grass, coated with tempura batter & fried to golden brown topped with a creamy oriental sauce, sliced scallions, avocado & toasted sesame seeds served with a soy-ginger sauce, pickled ginger & wasabi

Bruschetta 8

Diced tomato, fresh garlic, basil, shallots, olive oil tossed in a balsamic vinaigrette served on grilled pita bread

SOUPS

French Onion Bowl 8 Cup 5

Homemade served with a Gruyere cheese crouton

Soup de Jour Bowl 7 Cup 4

Our Chef's selection of our classic recipes

SALADS

Renditions Salad 8

Mixed field greens, Craisins®, toasted pine nuts English cucumber & tomato wedges with your choice of dressing

Classic Caesar 9

Crisp romaine lettuce, shaved parmesan cheese & homemade garlic croutons tossed with Caesar dressing

Add Chicken 4 Shrimp 7 King Salmon 9

Greek Salad 10

Crisp romaine lettuce, tomato, onion, English cucumber, kalamata olives & feta cheese tossed in vinaigrette dressing

Add Chicken 4

PASTA & RISOTTO

Tequila Chicken Pasta 19

Grilled chicken tossed in Sauza Gold® tequila cream sauce, fresh lime juice & cilantro with penne pasta

Lobster Mac & Cheese 23

Pasta shells mixed with creamy lobster béchamel & lobster meat topped with parmesan cheese & panko breadcrumbs

Pasta Pomodoro 17

Angel hair pasta tossed with extra virgin olive oil, garlic, basil, Roma tomatoes, white wine & parmesan cheese

Add Chicken 4 Shrimp 7

Sun Dried Tomato & Asparagus Risotto 16

Al dente risotto sautéed with jumbo asparagus, sun dried tomato & parmesan cheese

ENTREES

Pan Seared Free Range Chicken 19

Slow roasted & seasoned free range-skin on chicken breast served with red bliss mashed potatoes, seasonal vegetables & chicken au jus

New York Strip Steak 31

10 oz New York strip broiled to perfection served with red bliss mashed potatoes, seasonal vegetables & cabernet demi glace

Horseradish Crusted King Salmon 27

8oz wild salmon filet crusted with horseradish, lemon zest & Italian parsley served over red bliss mashed potatoes & braised seasonal vegetables

Fresh Fish of the Day Market Price

Served with Chef's selection of starch and vegetables

Inquire with your server about preparation and accompaniments

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+ \$3.00 Split Plate Charge