



## ROOM SERVICE BREAKFAST MENU

**Dial Ext #471**

*Monday-Saturday Serving 6:30am- 11am*

*Sunday 8am- 10am*

### **This Is Your Wake Up!...**

**The Continental** Coffee, juice, fresh cut fruit, and your choice of toast, bagel, or blueberry muffin. **\$8.95**

Add hard boiled egg **\$9.95**

**Fresh Fruit Bowl** A selection of seasonal fresh fruit. **\$7.95**

**Yogurt & Granola** A bowl of strawberry yogurt, served with fresh fruit and granola cereal. **\$9.95**

**Old Fashioned Oatmeal** Served with 2% milk, brown sugar, toast, and preserves. **\$7.95**

Add cup of seasonal fruit **\$8.95**

### **From The Griddle...**

**Café Cakes** Three large buttermilk pancakes sprinkled with powdered sugar, served with butter and warm maple syrup. **\$10.95**

With Blueberries or Strawberries with wipped cream. **\$12.00**

**Café French Toast** Five pieces of batter-dipped French bread sprinkled with powdered sugar, served with butter and warm maple syrup. **\$10.95**

Sugar free, low calorie maple syrup available

### **Easy Eggs...**

**Two Egg Breakfast** Two eggs, any style, served with toast and hash browns. **\$10.95**

**Quick Start** Two eggs, any style, your choice of bacon, pork sausage links, or ham steak. Served with toast and hash browns. **\$11.95**

**Arrowwood Breakfast** Two eggs, any style, and two buttermilk pancakes served with hash browns and your choice of bacon, pork sausage links, or ham steak. **\$12.95**

## Omelets...

**Veggie Omelet** Diced bell peppers, tomatoes, mushrooms, onions smothered with cheddar cheese. Served with toast and hash browns. **\$11.95**

**Meat & Cheese Omelett** A cheddar cheese omelet with your choice of diced ham, bacon, or sausage. Served with toast and hash browns. **\$12.95**

**Western Omelet** Diced bell peppers, onions, and ham smothered with cheddar cheese. Served with toast and hash browns. **\$12.95**

## Specialty Delights...

Substitute a cup of fresh fruit for **\$3.00**

**Eggs Benedict** A grilled English muffin topped with Canadian bacon, two poached eggs, and drizzled with hollandaise sauce. Served with hashbrowns. **\$12.95**

**Bruschetta Eggs Benedict** A grilled English muffin topped with two poached eggs, basil pesto, bruschetta tomatoes, and drizzled with hollandaise sauce. Served with hashbrowns. **\$12.95**

**Croissant Breakfast Sandwich** One egg, fried over hard, with bacon or ham, topped with American cheese on a toasted flaky croissant. Served with hashbrowns. **\$10.95**

**Country Fried Steak** Topped with sausage gravy, Served with two eggs any style, toast and hashbrowns. **\$12.95**

## On The Side...

Bakery Fresh Blueberry Muffin. . . . .	\$3.75
Toasted Bread, Bagel, or English Muffin. . . . .	\$2.95
Bacon, Sausage, or Ham. . . . .	\$5.25
One Egg, any style. . . . .	\$3.50

## Children's Breakfast...

**\$8.95**

All kid's breakfasts are served with a small juice or milk.

**Pancakes** 3 Cakes served with bacon.

**Mini Ham & Cheese Omelet** Served with toast and hash browns.

**Camp Arrowwood Breakfast** 1 egg, any style, 2 small pancakes, and your choice of bacon or sausage.

**Kids French Toast** 2 pieces of batter dipped French bread served with bacon.



## ROOM SERVICE LUNCH MENU

**Dial Ext #471**

*Sunday-Thursday Serving 11am-2pm & 5pm-9pm*

*Friday & Saturday 11am-10pm*

### **Appetizers...**

**Nachos Supreme** Tortilla chips topped with seasoned ground beef, black olives, onions, green peppers, tomatoes, jalapenos, and cheddar cheese. Served with a side of southwest corn salsa, guacamole, and sour cream. **\$13**

**Chicken Tenders** 5 all white meat strips served plain or buffalo style with your choice of ranch or BBQ. **\$11**

**Wings** tossed in your choice of buffalo, BBQ, or Korean BBQ sauce. **\$12**

**Walleye Cakes** 3 handmade walleye cakes, and a side of tarter and sriracha aioli. **\$14**

**Grilled Quesadilla** Chicken breast, roasted corn & black bean medley, and shredded cheese blend toasted in a soft tortilla. Served with salsa, guacamole, and sour cream. **\$12**

### **Salads & Soup...**

**Chicken Caesar Salad** Romaine lettuce, parmesan cheese, and croutons tossed with Caesar dressing. **\$13**

**Strawberry Bleu** Fresh Spinach and grilled chicken breast topped with dried cranberries, strawberries, bleu cheese, and candied pecans. **\$16**

**House Side Salad** Fresh greens, cucumbers, tomatoes, carrots, onion, sliced egg, black olives, cheddar chesse, croutons, and your choice of dressing. **\$6**

#### **Dressings:**

parmesan peppercorn, French, thousand island, ranch, bleu cheese, honey mustard, balsamic vinaigrette, poppy seed.

**Minnesota Chicken Wild Rice Soup** Minnesota wild rice, diced chicken, onions, celery, and mushrooms in a delicate white wine cream sauce. Served with crackers. Cup **\$5** Bowl **\$7**

## Burgers & Sandwiches...

Served with your choice of waffle fries, soup, bistro potato chips or coleslaw.

Substitute side salad, onion rings, or sweet potato fries for **\$1.50**

**Arrowwood Burger** Our grilled burger, chicken breast, or turkey burger topped with American and Swiss cheese, bacon, and sautéed mushrooms and onions. **\$14**

**Walleye Sandwich** Lightly breaded walleye on a toasted ciabatta bun served with lettuce, tomato, and tarter sauce. **\$14**

**Patty Melt** Grilled burger or chicken breast with caramelized onion, Swiss and American cheese. Served on toasted marble rye bread with thousand island dressing. **\$13**

**Prime Dip** Slow roasted shaved prime rib on a toasted ciabatta bun. Served with au jus. **\$14**  
Loaded with sautéed onions, peppers, mushrooms, and Swiss cheese. **\$16**

**California Chicken** Grilled or crispy chicken topped with onion, tomato, fresh guacamole, Swiss cheese, and garlic aioli. Served on toasted sourdough with ranch dressing for dipping. **\$13**

**Chipotle Chicken Bacon Wrap** Grilled or crispy chicken with lettuce, cheddar cheese, tomatoes, onion, bacon, fresh guacamole, and chipotle ranch dressing wrapped in a tortilla. **\$13**

**Reuben or Rachel** Your choice of pastrami or turkey, with sauerkraut, Swiss cheese, and thousand island dressing on toasted marble rye bread. **\$12**

## Children's Lunch & Dinner...

**\$8.95**

Kids meals are served with waffle fries or bistro potato chips and a small beverage

\*Add a cup of seasonal fresh fruit for **\$2.95**

**Grilled Cheese**

**Cheese Burger**

**Macaroni & Cheese**

**Mini Corn Dogs**

**Chicken Tenders**



## ROOM SERVICE DINNER MENU

**Dial Ext #471**

Served Sunday- Thursday 5pm- 9pm

Friday & Saturday 5pm- 10pm

### Entrées...

Served with your choice of soup or salad, potato or rice, and vegetables

**Filet Mignon** A 7oz cut of our most tender steak. **\$31**

**Ribeye** 12 oz center cut. **\$31**

**Barbecued Ribs** Spiced, rubbed, and slow roasted with tangy barbeque sauce.  
Half Rack **\$22** Full Rack **\$27**

**Arrowwood Walleye** The best on the lake! Lightly Breaded, Broiled, or Parmesan Crusted, served with lemon & tartar sauce. **\$27**

**Sesame Crusted Salmon** Baked and drizzled with honey-soy glaze. **\$24**

**Parmesan Chicken** Parmesan breaded chicken breast with sundried tomato cream sauce. **\$20**

### Pastas...

Served with salad or soup

**Lobster Macaroni and Cheese** Trotolle pasta tossed in a rich smoked gouda mornay sauce topped with lightly breaded lobster chunks and toasted bread crumbs. **\$21**

**Chicken Alfredo** Linguini tossed with house Alfredo sauce topped with shredded parmesan. **\$20**

### Desserts....

**New York Style Vanilla Cheesecake** We serve it your way...plain or topped with caramel, hot fudge, raspberry, or strawberry topping. **\$8.95**

**Brownie Mudslide** A warm brownie topped with a generous scoop of vanilla ice cream, hot fudge, and whipped cream. **\$8.95**



## Luigi's Pizza

Call extension 471

Enjoy some pizza, made in house and delivered hot & fresh to your room!  
All of our pizzas are made to order with fresh ingredients.

	<b>14"</b>	<b>16"</b>
<b>Cheese Pizza</b>	<b>\$11.99</b>	<b>\$13.99</b>
<b>Luigi's Special</b> Your choice of two toppings	<b>\$12.99</b>	<b>\$14.99</b>
<b>Chicken Alfredo</b> Diced chicken, bacon, and Alfredo sauce	<b>\$13.99</b>	<b>\$15.99</b>
<b>Supreme</b> Pepperoni, sausage, mushrooms, onions, and green peppers	<b>\$15.99</b>	<b>\$17.99</b>
<b>Easy Pizza Party</b> Two one topping pizzas and an order of garlic cheese bread with marinara	<b>\$27.99</b>	<b>\$30.99</b>

### Toppings

Pepperoni	Ground Beef	Chicken	Canadian bacon
Italian Sausage	Bacon	Black Olives	Mushrooms
Green Olives	Onions	Green Peppers	Jalapeno Peppers
Tomatoes	Pineapple		

<b>Additional Toppings</b>	<b>\$1.50</b>	<b>\$2.00</b>
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### **Garlic Cheese Bread** **\$8.95**

Four pieces of garlic bread topped with cheese blend and baked until golden brown. Served with side of marinara.



## Beverages...

Fresh hot coffee, regular or decaf	\$2.25
Hot herbal teas (ask for selection)	\$2.25
Coke, Diet Coke, Sprite, Dr.Pepper, Mello Yello, and Root Beer	\$2.25
Bottled Water	\$2.75
Hot Chocolate	\$2.50
Lemonade	\$2.25
Raspberry Tea	\$2.25
Arnold Palmer (iced tea & lemonade)	\$2.25
Milk	\$2.25
Juice	\$2.50
Pot of Coffee	\$6.95

## Beer Selections...

\*Budweiser \*Bud Light

\*Coors Light \*Michelob Golden Light \*Miller Lite

**\$4.25**

\*Leinenkugel \*Newcastle \*Blue Moon \*Summit Saga IPA

\*Summit EPA \*O'Doul's (N/A) \*Sam Adams

\*Heineken \*Corona \*Fat Tire \*Guinness

**\$5.25**

## House Wine

By the glass **\$6.00**

\*Chardonnay \*Pinot Grigio \*Cabernet Sauvignon

\*Merlot \* Pinot Noir

## Wine Coolers **\$5.50**

\*Wild Berry \*Lime Margarita \*Strawberry Daiquiri



# Wine List

	<i>Glass</i>	<i>Bottle</i>
<b>Kendall Jackson Chardonnay</b> <i>Honeysuckle, poached pear, delicate pineapple and papaya in a medium-bodied, surprisingly fresh, lively style, with the oak pushed way to the background.</i>	<b>\$8</b>	<b>\$31</b>
<b>Conquista "Oak Cask" Malbec</b> <i>Offers Plum &amp; Dark cherry fruit characteristics with hints of blackberries &amp; blue berries.</i>	<b>\$8</b>	<b>\$31</b>
<b>Starling Castle Riesling</b> <i>Fresh with a touch of citrus &amp; pear, crisp acidity.</i>	<b>\$8</b>	<b>\$27</b>
<b>Joel Gott Cabernet Sauvignon</b> <i>Aromas of cherry, blackberry, cinnamon spice, &amp; vanilla toast.</i>	<b>\$8</b>	<b>\$31</b>
<b>JLohr Merlot</b> <i>Aromas of raspberry, red currant and blackberry, the flavors are very rich &amp; concentrated with substantial, yet velvety tannins.</i>	<b>\$8</b>	<b>\$31</b>
<b>Concannon Pinot Noir</b> <i>Fresh fruit aromas of cherry &amp; plum. Warm spice, clove, &amp; nutmeg.</i>	<b>\$8</b>	<b>\$25</b>
<b>Ménage a Trois Midnight</b> <i>Sensors with loads of black cherries, black plum skins, crushed boysenberries, brambleberry, blueberry sorbet, spices, mocha, &amp; blackberry jam.</i>	<b>\$8</b>	<b>\$31</b>
<b>Gionelli Asti (Italy)</b> <i>Mellow &amp; Lively.</i>		<b>\$27</b>