



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**

From The Griddle...

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

Add Blueberries **\$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

Fruits & Grains...

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**

Easy Eggs...

Quick Start Two eggs, any style, your choice of bacon, pork sausage links, or ham steak. Served with toast and hash browns. **\$12.95**

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**

Two Egg Breakfast Two Eggs, any style, served with toast and hash Browns. **\$9.95**

Omelets...

Salsa Omelet Diced ham, green chiles, tomatoes, and onions smothered with pepper jack cheese and a side of salsa and sour cream. Served with toast and hash browns. **\$12.95**

Lake Café Omelet 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**

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**

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

Café Eggs Benedict Topped with bacon, two poached eggs, spinach, sliced tomatoes, and drizzled with hollandaise sauce. Served with hashbrowns. **\$12.95**

On The Side...

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

Children's Breakfast...

\$8.95

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

Silver Dollar Pancakes 5 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 3 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 grated cheddar cheese. Served with a side of southwest corn salsa, guacamole, and sour cream. **\$12** Chicken **\$13**

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

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

Walleye Cakes 3 handmade walleye cakes, and a side of lemon caper 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 brown sugar walnuts. **\$16**

House Side Salad Fresh greens, cucumbers, tomatoes, carrots, onion, cheddar cheese, croutons, and your choice of dressing. **\$6**

Dressings:

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

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 French fries, soup, or homemade potato chips.
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**

Firehouse Steak Burger An Arrowwood exclusive! USDA choice tenderloin ground with jalapeno and bacon for a spicy kick! Topped with pepper jack cheese and chipotle ranch. **\$15**

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 hoagie bun. Served with au jus. **\$14**
Loaded with sautéed onions, peppers, mushrooms, and Swiss cheese. **\$16**

Buffalo Chicken Wrap Grilled or crispy chicken with lettuce, tomato, celery, bleu cheese, and buffalo sauce wrapped in a tortilla. **\$12**

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

Chicken Bacon Wrap Grilled or crispy chicken with lettuce, cheddar cheese, tomatoes, onion, bacon, avocado, and chipotle ranch dressing wrapped in a tortilla. **\$12**

Rueben 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 French fries or homemade 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

Grilled Chicken Salad



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 the most tender tenderloin topped with garlic butter sauce. **\$35**

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! Beer Battered, Broiled, or Parmesan Crusted, served with lemon & tartar sauce. **\$27**

Sesame Crusted Salmon Baked and drizzled with honey-soy glaze. **\$22**

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

Pastas...

Served with salad or soup

Lobster Macaroni and Cheese Sweet cold water lobster and cavatappi pasta tossed in a rich smoked gouda mornay sauce topped with 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 thin crust pizzas are made to order with fresh ingredients.

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

Toppings

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

Additional Toppings	\$1.50	\$2.00
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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

*Leinenkugels *Newcastle *Blue Moon *Summit Pale Ale

*Michelob Light *O'Doul's (N/A) *Sam Adams

*Killians Red *Heineken *Corona *Fat Tire *Guinness

\$5.25

House Wine

By the glass **\$6.00**

*Chardonnay *Pinot Grigio *Cabernet Sauvignon

*Merlot *Shiraz * Pinot Noir

Wine Coolers **\$5.50**

*Fuzzy Naval *Wild Berry *Lime Margarita *Strawberry Daiquiri



Wine List

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