

# IN-ROOM MENU

## GOOD MORNING!

SERVED DAILY FROM 7A – 11A

### BREAKFAST STARTERS

#### Steel-Cut Oatmeal

With 2% milk, brown sugar and raisins 9

#### Healthy Morning

Seasonal fruits, muffin, vanilla yogurt, granola 12

#### Cornflake French Toast Sticks

Jalapeño jelly, bacon, maple syrup, powdered sugar 7

#### Mini Sticky Buns

Pecans, cinnamon, caramel 8



### SOUTHERN BREAKFAST

#### Biscuits & Gravy

Buttermilk biscuits, sausage gravy 9

#### Chicken & Belgian Waffle

Maple syrup, powdered sugar 16

#### Chicken Fried Steak & Eggs

Golden Hash browns, sausage gravy and two eggs 17

### SKILLETS

#### Chorizo

House made chorizo, Asadero cheese, hash browns, green chile and two eggs 14

#### Veggie

Creamed spinach, roasted seasonal veggies and mushrooms, hash browns and two eggs 13

#### Prime Rib

Hickory roasted prime rib, onions, bell peppers, hash browns, BBQ seasoned hollandaise and two eggs 15

### BREAKFAST SIDES

Sausage or Bacon 5

Golden Hash Brown 5

Seasonal Fruit 5

Seasonal Berries 6

Toast or English Muffin 4

Belgian Waffle 11

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### OMELETS

#### Create Your Own Omelet

YOUR CHOICE OF ANY THREE FILLINGS:

Ham, bacon, sausage, mushrooms, peppers, onions, tomatoes, spinach, cheddar, swiss.

Served with golden hash browns 12

Additional fillings \$1 each.

#### Denver Omelet

Ham, onions, peppers, aged cheddar, golden hash browns 14

#### Southwestern Omelet

Smoked bacon, black beans, green onions, Asadero cheese, golden hash browns 14

### ALL DAY BREAKFAST

SERVED DAILY FROM 7A – 10P

#### Buttermilk Pancakes

Two pancakes, whipped butter, maple syrup 11

#### Breakfast Sandwich

Two fried eggs, Boar's Head black forest ham, Tillamook white cheddar, cracked pepper aioli 12

#### Player's Breakfast

Smoked bacon or sausage patty, two eggs, golden hash browns 13 add New York Strip 9

#### Green Chile Burrito

Warm flour tortilla, sautéed onions, bell peppers, bacon, scrambled eggs, French fries, cheese sauce, smothered in a green chile sauce 14

### BEVERAGES

Freshly Brewed Coffee-pot  
Regular or Decaffeinated 8

Tea Hot or Iced 5

Milk 2%, Chocolate 5

#### Bottle Water

San Pellegrino 7 Dasani 5

#### Juices

Orange, Tomato, Grapefruit, Apple, Cranberry, Lemonade 5

#### Assorted Soft Drinks

Coke, Diet Coke, Barq's Root Beer, Sprite, Ginger Ale 4

### BEER

Bud Light, Coors Light, Miller Lite, Fat Tire, Michelob Ultra, Heineken, Lagunitas IPA, Corona 5

### SIGNATURES COCKTAILS

#### Bloody Mary

Tito's Vodka, zesty bloody Mary, Coors banquet 10

#### Margarita

El Jimador blanco, Cointreau, agave, fresh lime 10

#### Jack Daniel's Sour

Sweet & tangy sour juice, spike cherries 10

#### Punching Mule

Elevated Vodka, Ginger beer, fresh lime juice banquet 10

INDULGENCE  
DELIVERED  
*Straight To Your Door*

AMERISTAR®  
CASINO ★ RESORT ★ SPA  
— BLACK HAWK —

Please dial 6100 to place an order or have your tray pick up.

# IN-ROOM MENU

## ALL DAY DINING

SERVED DAILY FROM 11A – 10P

### STARTERS

#### Chicken Wings

Traditional buffalo or BBQ sauce 14

#### Chicken Strips

Four hand breaded strips with fries 12

#### Fried Mozzarella

Crispy house made mozzarella, basil, marinara, baked crostini 13

#### Chorizo Fundido

Asadero cheese, house made tortilla chips, guacamole, pico de gallo 14

#### Grilled Quesidilla

Rotisserie chicken, Monterey Jack Cheese, salsa roja, sour cream, guacamole 12



### SOUPS & SALADS

#### Soup of the Day

Chef's signature soup 7

#### Colorado Green Chile

Chef's signature pork green chile, flour tortillas 9

#### House Salad

Seasonal mix greens, petite tomatoes, cucumber, red onions, biscuit croutons 8

#### Asian Shrimp Salad

Cashews, tomato, carrot, daikon radish, cucumber, seasonal greens, basil, mint, cilantro, ginger sesame dressing 19

#### Fireside “Cobb” Salad

House-smoked turkey, avocado, tomato, blue cheese, bacon, eggs and choice of dressing 18

#### Southern Chicken Caesar Salad

Southern fried or grilled chicken tenders, romaine lettuce, shaved parmesan cheese, biscuit croutons, tabasco syrup 18

#### Waldorf Chicken Salad

Grilled Chicken, candied pecans, granny smith apples, red onions, celery, biscuit croutons 20

### SANDWICHES & BURGERS

Served with your choice of Fries, Onion Rings, Cole Slaw or Garden Salad

#### Bacon Cheddar Burger

Tillamook® white cheddar, applewood smoked bacon, pickles, lettuce, tomato, red onions 14

#### Green Chile Burger

Colorado green chile, pepper jack cheese, chipotle ranch 14

#### BBQ Burger

Smoked brisket, bourbon, bbq sauce, onion rings, Tillamook smoked cheddar 16

#### Club Sandwich

House smoked turkey & bacon, tomato, romaine lettuce, cracked pepper aioli 14

#### Chicken Sandwich

Grilled chicken, smashed avocado guacamole, pepper jack cheese, bacon, lettuce, tomato, red onion 14

#### Grown Up Grilled Cheese

Local mozzarella, provolone, smoked cheddar, tomato, fresh basil, tomato bisque 14

#### Classic Reuben

Boar's head brisket corned beef, Swiss cheese, sauerkraut, thousand islands dressing 15

#### French Dip

Shaved hickory roasted prime rib, Tillamook white cheddar, whiskey onions, au jus, horseradish dijon 16

### ENTRÉES

#### 8oz New York Strip

Garlic mashed potatoes, seasonal vegetables 23

#### Orange Ginger Glazed Salmon

Jasmine rice, bell peppers, sugar snap peas 21

#### Chicken Fried Steak

Boursin mashed potatoes, sausage gravy and seasonal vegetables 20

#### Chicken Parmesan

Crispy chicken, marinara, provolone cheese, spaghetti noodles 18

### DESSERTS

#### Strawberry Shortcake

Orange pound cake, vanilla bean mascarpone 8

#### Carrot Cake

Caramelized cream cheese frosting, ginger cranberry compote 8

#### Chocolate Mousse

Blackout cake, brandied cherries, raspberry crisp 8

## WINE LIST

SERVED DAILY FROM 7A – 10P

Please dial 6100 to place an order or have your tray pick up.  
For your convenience, an 18% gratuity will be added to all orders.  
Delivery fee is \$5.00 per order

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<b>SPARKLING WINES &amp; CHAMPAGNE</b>		
La Marca Prosecco, Italy		65
Domaine Chandon Brut, France		80
Piper Heidsick, France		135
Veuve Cliquot, France		200
Dom Perignon Brut, France		430
Louis Roederer Cristal, France		475
<b>AROMATIC WHITES</b>		
Moscato, Beringer, Napa	12	45
White Zinfandel, Beringer, Napa	12	45
Conundrum, Napa		85
<b>SAUVIGNON BLANC</b>		
Matua, Marlborough	12	45
Girard, Napa		60
Cakebread, Napa		100
<b>CHARDONNAY</b>		
William Hill, North Coast	12	45
Kendall Jackson, Vintner's Reserve, Napa		55
Rutherford Hill, Napa		60
Ferrari Carano, Sonoma		65
Stag's Leap Wine Cellars, "Hands of Time", Napa		85
Chateau Montelena, Napa		120
<b>PINOT NOIR</b>		
Meiomi, Sonoma	12	45
Rodney Strong, Russian River Valley		85
Emeritus Vineyards, Sonoma		115
<b>PINOT GRIGIO</b>		
Maso Canali, Trentino, Italy	13	47
Santa Margherita, Valdadige, Italy		130
<b>MERLOT</b>		
Chaeau St. Michelle, Washington	13	55
Rutherford Hill, Napa		65
Cakebread, Napa		190
<b>CABERNET SAUVIGNON</b>		
Merf, Columbia Valley	12	45
Louis M. Martini, Napa		55
Educated Guess, Napa		60
North by Northwest, California		90
Franciscan Estates, Napa		95
Jordan, Alexander Valley		175
Silver Oak, Alexander Valley		200
Far Niente, Napa		320
<b>OTHER INTERESTING REDS</b>		
The Prisoner, Napa		120
Red Blend, Quintessa, Napa		350

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\*We use only the highest quality ingredients; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.