

IN-ROOM BREAKFAST MENU SATURDAY AND SUNDAY

7AM – 1PM • DIAL 340-2007

TWO FARM FRESH EGGS 18

Two farm fresh eggs, your way and your choice bacon, sausage, ham, pork roll, scrapple or turkey sausage, served with home fries and toast

EGGS BENNY 19

2 poached eggs on a toasted English muffin with Canadian bacon topped with hollandaise sauce, served with home fries

BUILD YOUR OWN OMELETTE 4 WAYS 19

Bacon, sausage, ham, cheddar, mushroom, tomato, pepper, onion, spinach, served with home fries and toast

LOBSTER OMELETTE 31

Butter poached Maine lobster, brie cheese, Jersey fresh chives and tomatoes, served with home fries and toast

STEAK & EGGS 29

Grilled New York strip and two farm fresh eggs your way, served with home fries and toast

PORKY'S REVENGE 18

Ham steak, bacon, pork roll, breakfast sausage, American cheese, farm fresh eggs, and home fries on a Kaiser roll

SMOKED SALMON BAGEL 19

Toasted fresh bagel, smoked salmon, caper-dill cream cheese, tomato, arugula, red onion and capers

BUTTERMILK PANCAKES 14

Whipped butter, maple syrup

STRAWBERRY CHEESECAKE STACKED HOTCAKES 18

Whipped cheesecake, toasted graham crackers, strawberry glaze, strawberry streusel

FAMOUS FRENCH TOAST 14

Texas toast, whipped butter, maple syrup

BANANAS FOSTER FRENCH TOAST 18

Dark rum foster sauce, sliced bananas, glazed pecans, banana chips

CONTINENTAL 18

Coffee/tea, pastry, juice

BALLY'S BREAKFAST 26

2 pancakes, 2 sausages, 2 bacon, 2 eggs, home fries, toast

SIDES

BACON, PORK ROLL, SAUSAGE SCRAPPLE, TURKEY SAUSAGE HAM 6

HOT CEREAL 7

Your choice of oatmeal or grits

COIN CUT POTATOES WITH PEPPERS & ONIONS 6

YOGURT PARFAIT 6

FRUIT CUP 7

FRESH BREAKFAST PASTRIES 5

Choice of Danish, muffins, bagels or sticky buns

BEVERAGES

POT OF COFFEE OR TEA 13

JUICE 6

Orange, Cranberry, Grapefruit, Tomato

BLOODY MARY 14

MIMOSA 14



IN-ROOM DINING MENU FRIDAY AND SATURDAY

5PM-1AM • DIAL 340-2007

SIGNATURE STARTERS

CHICKEN FINGER WITH BBQ SAUCE 14

MOZARELLA STICKS WITH MARINARA

SAUCE 12

SHRIMP COCKTAIL 24

Chilled shrimp, cocktail sauce, lemon

BUFFALO CHICKEN WINGS 18

Buffalo sauce, blue cheese

CAESAR SALAD 17

Hearts of romaine, croutons, parmesan, crispy capers

WEDGE SALAD 15

Baby iceberg, heirloom tomatoes, deviled egg, pickled onion, bacon, Maytag blue cheese crumble

ENTREES

GRILLED SCOTTISH SALMON 43

Garlic mashed potatoes, herb butter

NEW YORK STRIP STEAK 70

14oz. grilled center cut, garlic mashed potatoes, sauteed spinach

HERB 1/2 ROASTED CHICKEN 39

Rosemary jus lie, garlic mashed potatoes, grilled asparagus

BACON CHEESEBURGER 23

8oz. house blend burger of sirloin, chuck, & brisket, applewood bacon, lettuce, tomato, onion, pickle, served with fries

CHICKEN PARMESAN SANDWICH 18

Brioche bun, marinara sauce, melted mozzarella cheese, served with fries

SIDES

GARLIC MASHED POTATOES 14

GARLIC FRENCH FRIES 8

GRILLED ASPARAGUS 14

SAUTEED SPINACH 14

DESSERT

CHOCOLATE GATEAU 14

BALLYS CHEESECAKE 14

WINES BY THE GLASS

SPARKLING

| | |
|---|----|
| Prosecco, Caposaldo, Italy | 13 |
| Prosecco Rose, Mionetto, Italy | 13 |
| Champagne, Moet & Chandon Prestige, France | 38 |

WHITE WINE

| | |
|---|----|
| Moscato, Caposaldo, Italy | 11 |
| Rose, Hampton Water, France | 13 |
| White Blend, Caymus Conundrum, California | 13 |
| Pinot Grigio, Pighin, Friuli | 13 |
| Pinot Grigio, Santa Margherita, Friuli | 18 |
| Sauvignon Blanc, Daou, Paso Robles | 13 |
| Sauvignon Blanc, Craggy Range, New Zealand | 16 |
| Chardonnay, Mer Soleil Reserve, Monterey | 14 |
| Chardonnay, Hartford Court, Russian River | 18 |

RED WINE

| | |
|---|----|
| Chianti Classico DOCG, Barone Brolio, Tuscany | 15 |
| Pinot Noir, La Crema, Monterey | 14 |
| Pinot Noir, Decoy, California | 17 |
| Merlot, St. Francis, Sonoma | 13 |
| Red Blend, The Walking Fool by Caymus, Suisan Valley | 16 |
| Cabernet Sauvignon, Bonanza Lot 7, California | 14 |
| Cabernet Sauvignon, Louis Martini, Sonoma | 18 |
| Nebbiolo, Pertinace, Piedmont | 15 |
| Super Tusan, Tre by Brancaia, Tuscany | 16 |

SPECIALTY POURS

Coravin (4 oz)

| | |
|---|----|
| Cabernet Sauvignon, Caymus, California | 45 |
| Cabernet Sauvignon, Far Niente 2018, Napa | 60 |

BEER

BOTTLED

| | | ABV |
|-------------------------|---|-------|
| Miller Lite | 8 | 4.20% |
| Coors Light | 8 | 4.20% |
| Budweiser | 8 | 4.20% |
| Blue Moon | 9 | 5.40% |
| Yuengling | 9 | 4.50% |
| Michelob Ultra | 9 | 7.00% |
| Dogfish Head 60 min IPA | 9 | 4.20% |
| Angry Orchid | 9 | 5.00% |
| Michelob Ultra | 9 | 5.00% |
| Heineken 0.0 | 9 | 0.03% |

BEYOND BEER

| | | |
|---|----|-------|
| Truly Hard Seltzer Wild Berry | 9 | 5.40% |
| Cutwater Vodka Mule, Gin & Tonic, Bloody Mary, Rum & Cola | 11 | 4.20% |

BEVERAGE OFFERING

| | |
|---|----|
| Soda Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist | 5 |
| Fiji Water | 6 |
| Pellegrino | 6 |
| Pot of Coffee/Tea | 13 |

**A \$5 Service charge will be added per room.
Gratuuity of 18% will be added to all orders.**