

IN ROOM BREAKFAST MENU

SATURDAY AND SUNDAY

7AM – 1PM • DIAL 340-2007

TWO FARM FRESH EGGS 17

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

JERSEY BENNY 18

Toasted English muffin with 2 poached eggs, pork roll hollandaise and home fries

BUILD YOUR OWN OMELETTE 4 WAYS 18

Bacon, sausage, ham, cheddar, mushroom, tomato pepper, onion, spinach

LOBSTER OMELETTE 30

Butter poached Maine lobster, brie cheese, Jersey fresh chives and tomatoes

NY STRIP STEAK & EGGS 28

Grilled New York strip steak 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

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 5

YOGURT PARFAIT 6

FRUIT CUP 7

FRESH BREAKFAST PASTRIES 5

Choice of Danish, muffins, bagels or sticky buns

LUNCH

SHORT RIB GRILLED CHEESE* 20

Garlic butter grilled club bread, braised short rib, pepper jack and American cheese, fries

CHICKEN SANDWICH 18

Grilled or crispy chicken breast, toasted brioche bun chipotle crema, fries

TURKEY CLUB 18

Roasted turkey, applewood smoked bacon, lettuce tomato and basil pesto aioli, fries

JERSEY SHORE FLOUNDER SANDWICH 18

Toasted hero roll, zesty tartar sauce, lettuce, tomato, fries

SOUP & SALAD

SEASONAL SOUP OF THE DAY 8

CLASSIC CAESAR SALAD 12

Creamy Caesar dressing, herb crouton, Parmesan
add grilled chicken or crispy chicken +7

SMOKED SALMON BAGEL 18

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

BANANA FOSTER STUFFED FRENCH TOAST 17

Dark rum fosters sauce, sliced banana, glazed pecans banana chips

STRAWBERRY CHEESECAKE STACKED HOT CAKES 17

Whipped cheesecake, toasted graham cracker, strawberry glaze strawberry streusel

BUTTERMILK PANCAKES 13

Whipped butter, maple syrup

CONTINENTAL 18

Coffee/tea & 2 pastry, juice

BALLY’S BREAKFAST 26

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

BEVERAGES

POT OF COFFEE OR TEA 12

JUICE 6

Orange, Cranberry, Grapefruit, Tomato

BLOODY MARY 13

MIMOSA 13

CHEESESTEAK* 18

Shaved ribeye, caramelized onions, Cooper Sharp American cheese, fries

PASTRAMI REUBEN 19

Shaved pastrami, sauerkraut, Russian dressing Swiss cheese on grilled Ginsburg rye, fries

AMERICAN BURGER* 19

8oz blend of chuck, brisket and sirloin, Cooper Sharp American cheese, lettuce, tomato, onion, pickle, K&M sauce brioche bun, fries

*Thoroughly cooking foods of animal origin, such as beef, eggs, fish, milk, or poultry reduces the risk of foodborne illness. An individual with certain health conditions may be at a higher risk if these are raw or uncooked.



IN ROOM DINING FRIDAY AND SATURDAY

5PM – 1AM • DIAL 340-2007

SIGNATURE STARTERS

CHICKEN FINGERS AND FRIES
BBQ SAUCE 14

MOZZARELLA STICKS
WITH MARINARA SAUCE 12

FIRECRACKER SHRIMP 20
Crispy fried shrimp, cherry peppers, lemon, basil & spicy aioli

GUY’S GARLIC PARMESAN
MIXED FRIES 8

THE ONLY WAY TO START

GUY’S SIGNATURE BUFFALO WINGS 20
Lollipop buffalo wings, Guy’s signature hot sauce,
blue-sabi dip

CHOPHOUSE SALADS

CALIFORNIA CAESAR 17
Hearts of romaine, avocado mousse
“AMPP” stuffed croutons, Parmesan

FLAVORTOWN WEDGE 17
Crisp Iceburg lettuce, pork belly lardons, pickled red onion,
egg, bleu cheese crumbles, cherry tomato, Louis dressing
Add Chicken 15, Shrimp 18

ENTRÉES

WOOD GRILLED SALMON 45
Hearts of romaine, avocado mousse
“AMPP” stuffed croutons, Parmesan

CAJUN CHICKEN ALFREDO 41
Pan-blackened chicken, Parmesan and white wine Alfredo sauce,
sundried tomatoes, fettuccine

BACON CHEESEBURGER 25
8oz. house blend burger of sirloin, chuck &brisket, applewood
bacon, LTOP, served with Guy’s fries

WOOD GRILLED FILET MIGNON 55
7oz., crispy onion

SIDES

MAC DADDY BACON MAC ‘N CHEESE 15

SAUTÉED OR CREAMED SPINACH 15

ROASTED SWEET POTATO 15
with honey butter

GRILLED ASPARAGUS 15
with honey butter

BAKED POTATO 15

YUKON GOLD “BUTTER BOMB”
MASHED 15

DESSERT

GUY’S ULTIMATE CHEESECAKE 18

KEY LIME PIE 14



 = Gluten free option available

 = Vegetarian option

A \$5 service charge will be added per room. Gratuity of 18% will be added to all orders.

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IN ROOM DINING FRIDAY AND SATURDAY

10PM – 1AM • DIAL 340-2007

LATE NIGHT

SOUP DU JOUR 15

BLOODY MARY JUMBO SHRIMP 24

Colossal shrimp, Bloody Mary cocktail sauce

Add Jumbo Lump Crab 40

GUY’S SIGNATURE BUFFALO WINGS 20

Lollipop buffalo wings, Guy’s signature hot sauce, blue-sabi dip

FIRECRACKER SHRIMP 20

Crispy fried shrimp, cherry peppers, lemon, basil & spicy aioli

CLUB SANDWICH 17

Roasted turkey, applewood bacon, lettuce, tomato, basil pesto aioli

CALIFORNIA CAESAR 17

Hearts of romaine, avocado mousse

“AMPP” stuffed croutons, Parmesan

FLAVORTOWN WEDGE 17

Crisp Iceburg lettuce, pork belly lardons, pickled red onion, egg, bleu cheese crumbles, cherry tomato, Louis dressing

Add Chicken 15, Shrimp 18

BACON CHEESEBURGER 25

8oz. house blend burger of sirloin, chuck &brisket, applewood bacon, LTOP, served with Guy’s fries

CHEESESTEAK 19

Sliced rib-eye, American cheese, caramelizedonions, served with kettle chips

CHICKEN FINGERS AND FRIES

BBQ SAUCE 14

MOZZARELLA STICKS 12

ENTRÉES

WOOD GRILLED FILET MIGNON 55

7oz., crispy onion

DESSERT

GUY’S ULTIMATE CHEESECAKE 18

KEY LIME PIE 14

WINE

BUBBLY BY THE GLASS & BOTTLE

Bubbly, Prosecco, La Marca, Italy

	
12	50
15	58

WHITE WINE BY THE GLASS & BOTTLE

Moscato, Capsaldo, Italy

11 42

Champagne, Domaine Chandon, Brut, Napa

16 60

Pinot Grigio, Santa Margherita, 2018, Italy

70

Sauvignon Blanc, Kim Crawford, 2018, New Zealand

15 56

Chardonnay, St. Francis, 2017, Sonoma

15 50

Chardonnay, Hartford Court, 2017, Sonoma

18 72

Rose, Caymus Conundrum, 2017, California

14 55

RED WINE BY THE GLASS & BOTTLE

Chianti Classico, Borgo Scopeto, 2017, Italy

13 46

Malbec, Alta Vista Estate, 2017, Medoza

14 55

Red Blend, Caymus Conundrum, 2017, California

13 50

Pinot Noir, Erath, 2018, Oregon

13 50

Pinot Noir, WillaKenzie Estate, 2016, Willamette

18 70

Merlot, St. Francis, 2016, Napa

60

Merlot, Silverpalm, 2014, Napa

13 46

Cabernet Sauvignon, Louis Martini, 2016, Sonoma

13 46

Cabernet Sauvignon, Newton Skyside, 2017, Napa

18 75

Cabernet Sauvignon, Joel Gott, 2017, Napa

95

Cabernet Sauvignon, Orin Swift Palermo, 2015, Napa

100

BEER

BOTTLED

Miller Lite

8

ABV

4.20%

Coors Light

8

4.20%

Budweiser

8

4.20%

Blue Moon

9

5.40%

Yuengling

9

4.50%

Corona Extra

9

4.60%

Heineken

9

7.00%

Michelob Ultra

9

4.20%

Dogfish Head 60min IPA

9

5.00%

Angry Orchard

9

5.00%

Michelob Ultra

9

5.40%

Sharp’s Miller

8

0.40%

BEYOND BEER

Truly Hard Seltzer - Wild Berry

9

ABV

5.40%

Truly Hard Seltzer - Strawberry Lemonade

9

5.40%

Cutwater - Margarita

11

4.20%

Cutwater - Vodka Mule

11

4.20%

Cutwater - Tiki Rum Mai Tai

11

4.20%

BEVERAGE OFFERING

Soda

5

Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist

Fiji Water

6


Pellegrino

6

Pot of Coffee/Tea

11

 = Gluten free option available

 = Vegetarian option

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